

Claims

1. A cocoa and/or malt beverage powder comprising:
10-35% by weight of non-fat milk solids;
- 5 0-15% by weight of cocoa solids;
6-20% by weight of vegetable oil and/or milk fat;
0-25% by weight of sucrose; and
10-65% by weight of hydrolysed barley solids; and
wherein the total amount of maltose is between 1% and 8% by weight, and the total
10 amount of isomaltose, isomaltotriose and panose is between 2% and 10% by weight.
2. The Powdered cocoa and/or malt beverage powder of claim 1, wherein the
combined amount of glucose, sucrose, fructose, maltose and isomaltose is between
20% and 40% by weight.
- 15 3. A liquid cocoa and/or malt beverage product comprising:
3-10% by weight of non-fat milk solids;
0-5% by weight of cocoa solids;
0.3-5% by weight of vegetable oil and/or milk fat;
- 20 0-5% by weight of sucrose; and
1-6% by weight of hydrolysed barley solids; and
wherein the total amount of maltose is between 0.05% and 0.7% by weight, and the
total amount of isomaltose, isomaltotriose and panose is between 0.1% and 1% by
weight.
- 25 4. The liquid cocoa and/or malt beverage product of claim 3, wherein the combined
amount of glucose, sucrose, fructose, maltose and isomaltose is between 1% and 3.5%
by weight.
- 30 5. A method of producing a cocoa and/or malt beverage product of any one of claims
1-4, comprising:
a) suspending barley in an aqueous liquid to produce a slurry;
b) hydrolysing the slurry of step a) with alpha-amylase;
c) adding transglucosidase and allowing the transglucosidase to react;

- d) removing spent grain from the slurry after performing step b) to obtain a wort; and
e) combining the wort obtained in step d) with non-fat milk solids, cocoa solids, sucrose, vegetable oil and/or milk fat to obtain a cocoa and/or malt beverage powder; and wherein step c) is performed before, during and/or after step b), and before, during
5 and/or after step d).
6. The method of claim 5, wherein the enzyme preparation of step b) further comprises, cellulase, xylanase, beta-glucanase, pullulanase, proteinase and/or lipase.
- 10 7. The method of any one of claims 5-6, wherein step c) is started 10-60 minutes after the start of step b).
8. The method of any one of claims 5-7, wherein the temperature of the slurry is increased by 5-30°C after the start of step b), before the start of step c).
- 15 9. The method of any one of claims 5-8, wherein the temperature of the slurry is increased to between 70 and 90°C after step c) to inactivate the enzymes.
10. The method of any one of claims 5-9, wherein step b) is started before step c) and
20 the temperature of the slurry during step b) before the start of step c) is between 45 and 60°C.
11. The method of any one of claims 5-10, wherein the wort obtained in step d) constitute between 20 and 65% by weight of dry solids of the final cocoa and/or malt
25 beverage powder obtained in step e).