CLAIMS

1. A method for making a flavour modifying ingredient or probiotic drink, the method comprising subjecting a dietary cereal fibre to enzymatic hydrolysis and fermentation wherein the enzymatic hydrolysis uses one or more enzymes selected from carbohydrases and proteolytic enzymes, at least one of the one or more enzymes being an enzyme releasing glucose and wherein the fermentation uses more than one lactic acid bacteria selected from the group consisting of *L. delbruckeii ssp. bulgaricus*, *Streptococcus thermophiles*, *Lactobacillus acidophilus* and/or *Bifidobacterium*.

2. The method of claim 1, wherein the dietary fibre is isolated dietary fibre.

3. The method of claim 1 or claim 2, wherein the dietary fibre is an aqueous slurry of dietary fibre.

4. The method of any one of the preceding claims, wherein the enzymatic hydrolysis uses at least one or more enzymes selected from cellulases, pectinases, and other carbohydrases.

5. The method of any one of the preceding claims, wherein the enzymatic hydrolysis is performed at a temperature ranging from about 25ºC to about 60ºC.

6. The method of any one of the preceding claims, wherein the enzymatic hydrolysis takes place for a period of time ranging from about 1 hour to about 48 hours.

7. The method of any one of the preceding claims, wherein the fermentation is performed at a temperature ranging from 20ºC to 45ºC.

8. The method of any one of the preceding claims, wherein the fermentation takes place for a period of time ranging from 1 day to 10 days.

9. The method of any one of the preceding claims, wherein the enzymatic hydrolysis occurs before and/or simultaneously with the fermentation.

10. The method of any one of the preceding claims, wherein the method comprises heating the dietary fibre to a temperature equal to or greater than 75ºC prior to enzymatic hydrolysis and fermentation.

11. The method of any one of the preceding claims, wherein the method further comprises deactivating the fermentation microorganism following the enzymatic hydrolysis and fermentation.

12. The method of any one of the preceding claims, wherein the method further comprises spray-drying the flavour modifying ingredient.

13. The method of any one of the preceding claims, wherein the one or more enzymes include alpha-amylase, glucoamylase and protease/amidopeptidase enzyme.

14. A flavour modifying ingredient obtainable by and/or obtained by the method of any of claims 1 to 13.

15. A flavour composition for food products comprising the flavour modifying ingredient of claim 14.

16. A food product comprising the flavour modifying ingredient of claim 14.

17. The food product of claim 16, wherein the food product is a dairy product or a dairy alternative product or a beverage or a savoury food.

18. Use of a flavour modifying ingredient of claim 14 to improve the mouthfeel of a food product.

19. Use of a flavour modifying ingredient of claim 14 to mask off-notes of a food product.

20. Use of a flavour modifying ingredient of claim 14 to improve the sweetness of a food product.

21. Use of a flavour modifying ingredient of claim 14 as a prebiotic.