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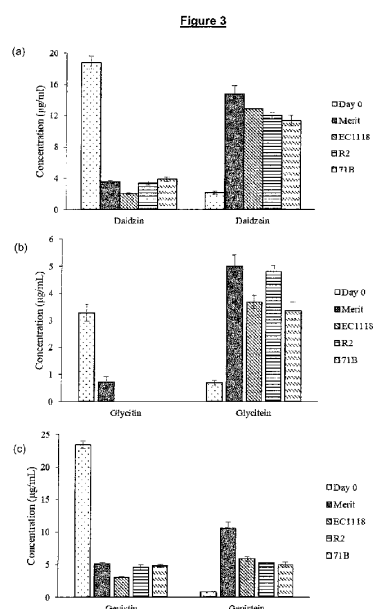
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(54) Title: A SOY WHEY-DERIVED BEVERAGE



(57) Abstract: There is provided a soy whey-derived beverage comprising 12-30 mg/L free soy isoflavones. There is also provided a method for forming the soy whey-derived beverage comprising: providing soy whey; adding a microorganism to the soy whey; and fermenting the soy whey at a predetermined temperature and period of time. In various embodiments, the beverage has an alcohol content of <0.5% by volume or >0.5% by volume or a total isoflavone content of > 20 mg/L. In a preferred embodiment, the microorganism is a yeast and/or the beverage is preferably wine.

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