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(54) Title: A BATCH PROCESS AND SYSTEM FOR PREPARING A LIQUID OAT BASE OR DRINK FROM AN OAT
MATERIAL

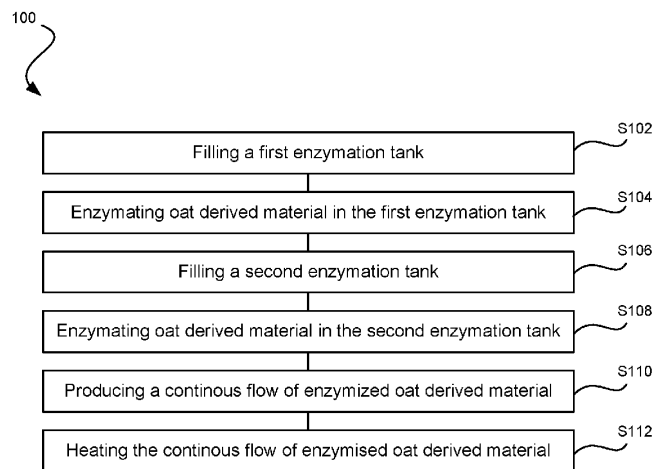


Fig. 1A

(57) Abstract: The invention relates to a process (100) preparing a liquid oat base or drink from an oat derived material (206). The process (100) comprises filling (S102) a first enzymation tank (204a) with the oat derived material (206) and an enzyme (208), enzymating (S104) the oat derived material (206) in the first enzymation tank (204a), filling (S106) a second enzymation tank (212) with the oat derived material (206) and an enzyme (208), the second enzymation tank (204b) being fluidly connected in parallel with the first enzymation tank (204a), enzymating (S108) the oat derived material (206) in the second enzymation tank (204b), producing (S110) a continuous flow of enzymised oat derived material (210) by alternately emptying the first and second enzymation tanks (204a, 204b), and heating (S112), by a first heating device (400a) fluidly connected to and arranged downstream of the first and second enzymation tanks (204a, 204b), the continuous flow of enzymised oat derived material (210) to terminate the enzymation thereof. The invention

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also relates to a system (200) for preparing a liquid oat base or drink from an oat derived material (206).