



(51) International Patent Classification:
A23L 7/104 (2016.01)

(21) International Application Number:
PCT/SG2021/050722

(22) International Filing Date:
24 November 2021 (24.11.2021)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
10202011674R 24 November 2020 (24.11.2020) SG

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(81) Designated States (*unless otherwise indicated, for every kind of national protection available*): AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DJ, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IR, IS, IT, JO, JP, KE, KG, KH, KN, KP, KR, KW, KZ, LA, LC, LK, LR, LS, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SA, SC, SD, SE, SG, SK, SL, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, WS, ZA, ZM, ZW.

(84) Designated States (*unless otherwise indicated, for every kind of regional protection available*): ARIPO (BW, GH, GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, ST, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ,

(54) Title: PROBIOTIC COMPOSITIONS AND METHODS OF FERMENTATION THEREOF

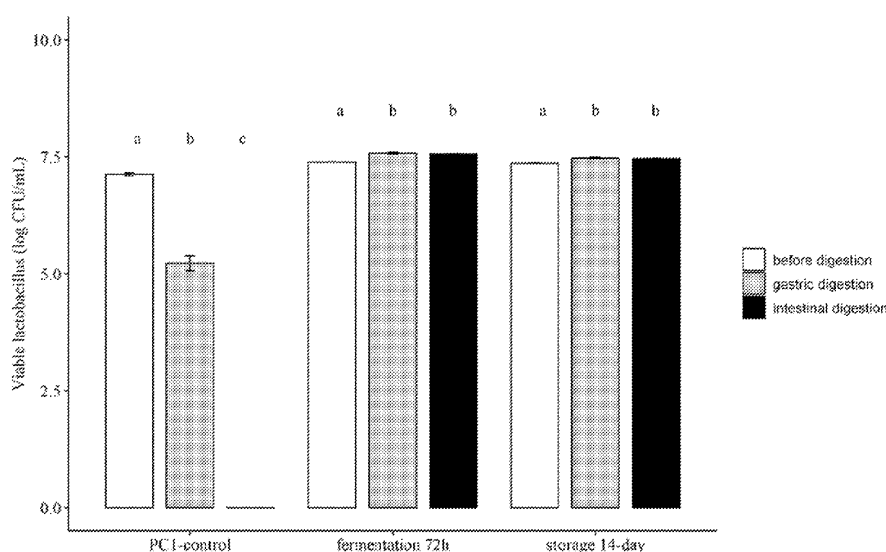


Figure 1

(57) Abstract: This disclosure concerns a fermentation process, comprising mixing a grain flour and a 5 sugar in an aqueous medium to form a mixture, inoculating a probiotic bacterium in the mixture to form a culture and fermenting the culture to form a fermented culture. The grain flour is about 5 % w/v to about 30 % w/v of the mixture. The sugar is about 1 % w/v to about 20% w/v of the mixture. The disclosure also concerns a probiotic composition thereof, for use as a fermented beverage.

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TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, KM, ML, MR, NE, SN, TD, TG).

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— *of inventorship (Rule 4.17(iv))*

Published:

— *with international search report (Art. 21(3))*
— *in black and white; the international application as filed contained color or greyscale and is available for download from PATENTSCOPE*