CLAIMS

1. Yeast autolysate having a dry solids ratio of ≥50% and ≤95% based on sodium chloride free dry matter of the yeast autolysate and comprising at least 0.75% w/w 5'-GMP on sodium chloride free dry matter of the yeast autolysate, wherein the dry solids ratio is defined as the ratio between solubilised solids and total solids of the yeast autolysate.

2. Yeast autolysate according to claim 1, ~~comprising at least 0.75% w/w 5'-GMP on sodium chloride free dry matter of the yeast autolysate~~ having a dry solids ratio of ≥60% and ≤95% based on sodium chloride free dry matter of the yeast autolysate.

3. Yeast autolysate according to claim 1 or 2 which comprises at least 0.75% w/w 5'-IMP on sodium chloride free dry matter of the yeast autolysate.

4. Yeast autolysate according to any of the preceding claims further comprising salt, preferably sodium chloride.

5. A process for preparing the yeast autolysate as defined in any of claims 1-4 having a dry solids ratio of ≥50% and ≤95% comprising:
   a. subjecting yeast to autolysis or hydrolysis at pH 4-7 and at a temperature in the range of 30-70°C in the presence of a protease;
   b. the reaction mixture obtained in step a) is subjected to further enzymatic treatment to produce 5'-ribonucleotides; and
   ~~b.~~c. concentrating the complete reaction mixture to yield the yeast autolysate with the proviso that the process does not comprise a solid liquid separation step.

6. The process according to claim 5 further comprising the step of drying the concentrated reaction mixture obtained in step b).

7. The process according to ~~any of claims 5-6~~claim 5 or 6, further comprising adding salt, preferably sodium chloride.

8. Process according to any of claims 5-7, wherein the yeast is cream yeast or fermentation broth.

9. Process according to anyone of claims 5-8, wherein the yeast is a species from the genera *Saccharomyces, Kluyveromyces, Candida or Torula,* preferably the genus Saccharomyces, more preferably *Saccharomyces cerevisiae*.

10. Process according to any of claims 5-9 where the yeast is subjected to autolysis and the protease is an endogenous protease of the yeast.

11. Process according to claim 10 comprising the addition of the addition of one or more proteases, peptidases and/or glucanases.

12. Process according to any of claims ~~5-9~~5-11 where the yeast is subjected to hydrolysis and the protease is added after inactivation of the yeast endogenous enzymes.

13. Process according to claim 12 further comprising the addition of one or more proteases, peptidases and/or glucanases.

14. Process according to claim 10, wherein the further treatment comprises ~~further enzymatic treatment to produce 5' ribonucleotides and optionally~~ a further enzymatic treatment to convert 5'-AMP into 5'-IMP.

15. Use of a product obtained by a process according to anyone of claims ~~4-15~~5-14 or a yeast autolysate according to anyone of claims 1-3 in a process flavour reaction, in meat applications, as or in a flavour enhancer, as or in a flavour improver, as or in a top note carrier or as or in a table-top application.

16. A flavour enhancer, a meat product, a flavour improver, a top-note carrier or a table-top application which comprises a yeast autolysate according to anyone of claims 1-4.