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(54) Title: ENHANCED VISCOSITY OAT BASE AND FERMENTED OAT BASE PRODUCT

(57) Abstract: A process for producing a non-dairy food product of enhanced viscosity comprises providing a mixture of deamidated oat base and vegetable protein isolate, crosslinking of glutamine and lysine units of the protein isolate and oat protein comprised by the oat base by means of transglutaminase, and fermenting the mixture by means of a yogurt, sour cream or cheese starter culture. Also disclosed are products obtainable by the process and their use.