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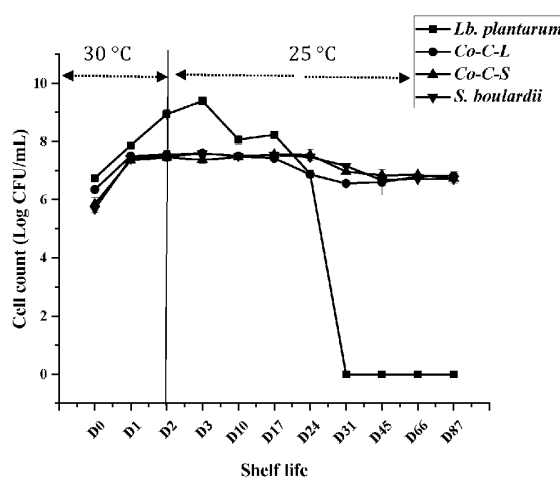
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(54) Title: A TEA-BASED BEVERAGE

Figure 1



(57) Abstract: The invention relates to a tea-based beverage comprising probiotics, wherein the probiotics has a live probiotic cell count of ≥ 6.0 log CFU/ml. The invention further relates to a method of preparing the tea-based beverage having a live probiotic cell count of ≥ 6.0 log CFU/ml comprising the steps of: mixing tea infusion with sugar to form a mixture, inoculating probiotics to the mixture to form an inoculated mixture, fermenting the inoculated mixture for a pre-determined period of time to form the beverage. In one embodiment, the probiotics comprises *Lactobacillus plantarum*, *Lactobacillus acidophilus*, *Lactobacillus gasseri*, *Lactobacillus fermentum*, *Lactobacillus rhamnosus*, *Lactobacillus paracasei*, *Saccharomyces boulardii*, *Saccharomyces cerevisiae*, or a combination thereof.

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