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

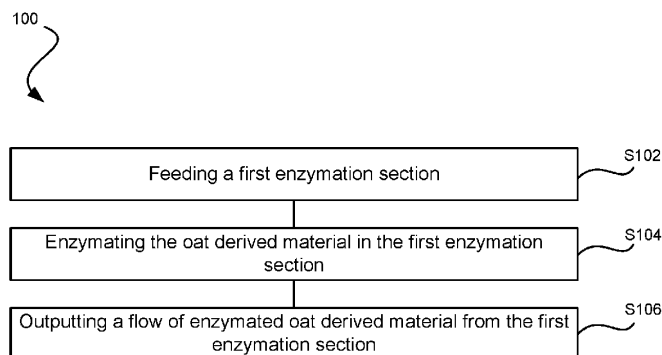


Fig. 1A

(57) Abstract: This invention relates to a process (100) for preparing a liquid oat base or drink from an oat derived material (204). The process (100) comprises, simultaneously, feeding (S102) a first enzymation section (202) with the oat derived material (204) and an enzyme (206), enzymating (S104) the oat derived material (204) in the first enzymation section (202), and outputting (S106) a flow of enzymated oat derived material (210) from the first enzymation section (202). The invention also relates to a system (200) for preparing a liquid oat base or drink from an oat derived material (204).

[Continued on next page]

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