

CLAIMS

1. A process for preparing a ready-to-drink formulation comprising incubating a protein with a transglutaminase and an amylase, followed by high-temperature-processing at about 110°C or above.
- 5 2. The process for preparing a ready-to-drink formulation of claim 1, wherein the protein is incubated with the transglutaminase and the amylase simultaneously, sequentially or separately, preferably sequentially.
3. The process for preparing a ready-to-drink formulation of claim 2, wherein the protein is incubated with the transglutaminase before it is incubated with the amylase, or the protein is
10 incubated with the amylase before it is incubated with the transglutaminase, preferably wherein the protein is incubated with the transglutaminase before it is incubated with the amylase.
4. The process for preparing a ready-to-drink formulation of any preceding claim, wherein the protein is incubated with the transglutaminase for about 10 to about 180 minutes, preferably about 20 to about 120 minutes, more preferably about 30 to about 90 minutes, even more
15 preferably about 40 to about 60 minutes, most preferably about 50 minutes.
5. The process for preparing a ready-to-drink formulation of any preceding claim, wherein the protein is incubated with the transglutaminase at about 4°C to about 60°C, preferably about 25°C to about 55°C, more preferably about 37°C to about 50°C, most preferably about 50°C.
6. The process for preparing a ready-to-drink formulation of any preceding claim, wherein
20 the transglutaminase is subsequently inactivated, preferably by heating, more preferably by heating at about 70°C or above.
7. The process for preparing a ready-to-drink formulation of any preceding claim, wherein the transglutaminase is a microbial transglutaminase, preferably a *Streptomyces mobaraensis* transglutaminase; and the amylase is a plant amylase or a microbial amylase, preferably a
25 microbial amylase, more preferably a *Bacillus amyloliquefaciens* amylase or a *Bacillus licheniformis* amylase.
8. The process for preparing a ready-to-drink formulation of any preceding claim, wherein the protein is incubated with the amylase for about 2 to about 120 minutes, preferably about 5 to about 60 minutes, more preferably about 10 to about 30 minutes, most preferably about 15
30 minutes.
9. The process for preparing a ready-to-drink formulation of any preceding claim, wherein the protein is incubated with the amylase at about 5°C to about 110°C, preferably about 40°C to

about 100°C, more preferably about 50°C to about 90°C, even more preferably about 60°C to about 80°C, most preferably about 70°C.

10. The process for preparing a ready-to-drink formulation of any preceding claim, wherein the high-temperature-processing is carried out at about 110°C to about 150°C, preferably about
5 135°C to about 150°C.

11. The process for preparing a ready-to-drink formulation of any preceding claim, wherein the high-temperature-processing is carried out for about 5 seconds to about 60 minutes, preferably about 5 seconds to about 30 minutes, more preferably about 5 to about 60 seconds.

12. The process for preparing a ready-to-drink formulation of any preceding claim, wherein
10 the protein is a plant-based protein, preferably mung bean protein, peanut protein, soybean protein, flaxseed protein, canola protein, sunflower seed protein, cottonseed protein, rapeseed protein or chickpea protein, more preferably peanut protein.

13. A ready-to-drink formulation obtained by the process for preparing a ready-to-drink formulation of any preceding claim.

15 14. A ready-to-drink formulation prepared by a process comprising incubating peanut protein with a transglutaminase and an amylase.

15. Use of a transglutaminase and an amylase to reduce the viscosity of a ready-to-drink formulation that is high-temperature-processed at about 110°C or above.