CLAIMS

1. A method for making a flavour modifying ingredient, the method comprising subjecting a dietary fibre to enzymatic hydrolysis or fermentation or enzymatic hydrolysis and fermentation, wherein the the fermentation uses one or more than one lactic acid bacteria selected from the group consisting of *Lactobacillus plantarum*, *Lactobacillus casei*, *Lactobacillus brevis*, *Lactobacillus helveticus*, *L. delbruckeii ssp. bulgaricus*, *Streptococcus thermophiles*, *Lactobacillus acidophilus* and/or *Bifidobacterium*.

2. The method of claim 1, wherein the dietary fibre is isolated dietary fibre.

3. The method of claim 1 or 2, wherein the dietary fibre is an aqueous slurry of dietary fibre.

4. The method of any preceding claim, wherein the dietary fibre is a cereal fibre (e.g. oat fibre), a vegetable fibre (e.g. pea fibre), or a fruit fibre (e.g. citrus fruit fibre, apple fibre, blueberry fibre, cranberry fibre, grape fibre).

5. The method of any preceding claim, wherein the enzymatic hydrolysis uses one or more enzymes selected from carbohydrases and proteolytic enzymes.

6. The method of any preceding claim, wherein the enzymatic hydrolysis uses at least one or more enzymes selected from cellulases, pectinases, and other carbohydrases.

7. The method of any preceding claim, wherein the enzymatic hydrolysis is performed at a temperature ranging from about 25ºC to about 60ºC.

8. The method of any preceding claim, wherein the enzymatic hydrolysis takes place for a period of time ranging from about 1 hour to about 48 hours.

9. The method of any preceding claim, wherein the fermentation is performed at a temperature ranging from about 20ºC to about 45ºC.

10. The method of any preceding claim, wherein the fermentation takes place for a period of time ranging from about 1 day to about 10 days.

11. The method of any preceding claim wherein the enzymatic hydrolysis occurs before and/or simultaneously with the fermentation.

12. The method of any one of claims 1 to 11, wherein the method comprises subjecting a dietary fibre to enzymatic hydrolysis and does not comprise subjecting the dietary fibre to fermentation.

13. The method of any one of claims 1 to 11, wherein the method comprises subjecting a dietary fibre to fermentation and does not comprise subjecting the dietary fibre to enzymatic hydrolysis.

14. The method of any preceding claim, wherein the method comprises heating the dietary fibre to a temperature equal to or greater than about 75ºC prior to the enzymatic hydrolysis and/or fermentation.

15. The method of any preceding claim, wherein the method further comprises deactivating the enzyme and/or the fermentation microorganism following the enzymatic hydrolysis and/or fermentation.

16. The method of any preceding claim, wherein the method further comprises spray-drying the flavour modifying ingredient.

17. A flavour modifying ingredient obtainable by and/or obtained by the method of any of claims 1 to 16.

18. A flavour composition for food products comprising the flavour modifying ingredient of claim 17.

19. A food product comprising the flavour modifying ingredient of claim 17.

20. The food product of claim 19, wherein the food product is a dairy product or a dairy alternative product or a beverage or a savoury food.

21. Use of a flavour modifying ingredient of claim 17 to improve the mouthfeel of a food product.

22. Use of a flavour modifying ingredient of claim 17 to mask off-notes of a food product.

23. Use of a flavour modifying ingredient of claim 17 to improve the sweetness of a food product.

24. Use of a flavour modifying ingredient of claim 17 as a prebiotic.