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(54) Title: SUGAR REDUCED CEREAL EXTRACT

(57) Abstract: The present invention relates to a method for producing a cocoa and/or malt beverage product comprising: a) suspending cereal in an aqueous liquid to produce a mash; b) suspending adjunct in an aqueous liquid to produce a slurry; c) hydrolysing the slurries of steps a) with hydrolytic enzymes and b) with alpha-amylase; d) optionally adding transglucosidase to the mash and allowing the transglucosidase to react; e) inactivating the hydrolytic enzymes for example alpha amylase and the optional transglucosidase by increasing the temperature of the mash to a temperature above 90°C and below 98°C, preferably above 92°C and below 97°C, more preferably to 95°C; f) passing the mash from step e) through a filter press to separate spent cereal grain and obtain a wort; g) combining the wort from step f) with hydrolysed adjunct slurry from step b); h) evaporating the mixed wort to high total solids to make a syrup liquid; i) combining the high total solids syrup obtained in step h) with non-fat milk solids, cocoa solids, sucrose, vegetable oil and/or milk fat to obtain a cocoa and/or malt beverage powder.



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