~~What is claimed is:~~**Claims**

~~1. A method for making a taste modifying ingredient, the method comprising the steps of:~~

~~a. subjecting a rice protein to enzymatic hydrolysis to obtain a reaction mixture;~~

~~b. separating the reaction mixture to obtain a supernatant; and~~

~~c. recovering the supernatant of the reaction mixture.~~

~~2. The method according to claim 1, wherein the rice protein is a rice protein isolate.~~

~~3. The method according to claim 1, wherein the rice protein is an aqueous slurry of rice protein.~~

~~4. The method according to claim 1, wherein the enzymatic hydrolysis uses one or more proteolytic enzymes.~~

~~5. The method according to claim 1, wherein the enzymatic hydrolysis is performed at a temperature ranging from about 35°C to about 80°C.~~

~~6. The method according to claim 1, wherein the enzymatic hydrolysis takes place for a period of time ranging from about 1 hour to about 48 hours.~~

~~7~~1. A flavour composition comprising:

a characterizing flavour; ~~and~~

a taste modifying composition comprising a<u>n enzymatically hydrolyzed</u> rice protein isolate<u>; and</u>

<u>one or more sweeteners</u>.

~~8. The flavour composition according to claim 7, further comprising one or more sweeteners.~~

~~9~~2. The flavour composition according to claim ~~8~~1, wherein the one or more sweeteners are selected from sucrose, fructose, glucose, xylose, arabinose, rhamnose, tagatose, allulose, trehalose, isomaltulose, steviol glycosides, mogrosides, stevia,

trilobatin, rususoside, aspartame, advantame, agave syrup, acesulfame potassium (AceK), high fructose corn syrup, neotame, saccharin, sucralose, high fructose corn syrup, starch syrup, Luo Han Guo extract, neohespiridin, dihydrochalcone, naringin, sugar alcohols cellobiose, psicose, and cyclamate.

~~10. The flavour composition according to claim 9, wherein the steviol glycosides are selected from rebaudioside A, rebaudioside B, rebaudioside C, rebaudioside D, rebaudioside E, rebaudioside F, rebaudioside G, rebaudioside H, rebaudioside I, rebaudioside J, rebaudioside K, rebaudioside L, rebaudioside M, rebaudioside N, rebaudioside O, dulcoside A, dulcoside B, rubusoside, naringin dihydrochalcone, stevioside, and mixtures thereof.~~

~~11. The flavour composition according to claim 9, wherein the mogrosides are selected from grosvenorine II, grosvenorine I, 11-O-mogroside II (I), 11-O-mogroside II (II), 11-O-mogroside II (III), mogroside II (I), mogroside II (II), mogroside II (III), 11-dehydroxy-mogroside III, 11-O-mogroside III, mogroside III (I), mogroside III (II), mogroside IIIe, mogroside IIIx, mogroside IV (I) (siamenoside), mogroside IV (II), mogroside IV (III), mogroside IV (IV), deoxymogroside V (I), deoxymogroside V (II), 11-O-mogroside V (I), mogroside V isomer, mogroside V, iso-mogroside V, 7-O-mogroside V, 11-O-mogroside VI, mogroside VI (I), mogroside VI (II), mogroside VI (III) (neomogroside) and mogroside VI (IV), and mixtures thereof.~~

~~12~~3. The flavour composition according to claim ~~9~~2, wherein the sugar alcohols are selected from sorbitol, xylitol, inositol, mannitol, erythritol and mixture thereof.

~~13~~4. The flavour composition according to claim ~~7~~1, wherein the flavour composition comprises from ~~about~~ 0.01% to ~~about~~ 1% by weight of the characterizing flavour.

~~14~~5. The flavour composition according to claim ~~7~~1, wherein the flavour composition is in the form of an emulsion, a solution or a powder.

~~15~~6. A beverage comprising:

a flavor composition comprising a characterizing flavour and a taste modifying composition; and

one or more sweeteners;

wherein the taste modifying composition comprises an enzymatically hydrolyzed rice protein isolate.

~~16~~7. The beverage according to claim ~~15~~6, wherein the one or more sweeteners are selected from sucrose, fructose, glucose, xylose, arabinose, rhamnose, tagatose, allulose, trehalose, isomaltulose, steviol glycosides, mogrosides, stevia, trilobatin, rubusoside, aspartame, advantame, agave syrup, acesulfame potassium (AceK), high fructose corn syrup, neotame, saccharin, sucralose, high fructose corn syrup, starch syrup, Luo Han Guo extract, neohespiridin, dihydrochalcone, naringin, sugar alcohols cellobiose, psicose, and cyclamate.

~~17. The beverage according to claim 16, wherein the steviol glycosides are selected from rebaudioside A, rebaudioside B, rebaudioside C, rebaudioside D, rebaudioside E, rebaudioside F, rebaudioside G, rebaudioside H, rebaudioside I, rebaudioside J, rebaudioside K, rebaudioside L, rebaudioside M, rebaudioside N, rebaudioside O, dulcoside A, dulcoside B, rubusoside, naringin dihydrochalcone, stevioside, and mixtures thereof.~~

~~18. The beverage according to claim 16, wherein the mogrosides are selected from grosvenorine II, grosvenorine I, 11-O-mogroside II (I), 11-O-mogroside II (II), 11-O-mogroside II (III), mogroside II (I), mogroside II (II), mogroside II (III), 11-dehydroxy-mogroside III, 11-O-mogroside III, mogroside III (I), mogroside III (II), mogroside IIIe, mogroside IIIx, mogroside IV (I) (siamenoside), mogroside IV (II), mogroside IV (III), mogroside IV (IV), deoxymogroside V (I), deoxymogroside V (II), 11-O-mogroside V (I), mogroside V isomer, mogroside V, iso-mogroside V, 7-O-mogroside V, 11-O-mogroside VI, mogroside VI (I), mogroside VI (II), mogroside VI (III) (neomogroside) and mogroside VI (IV), and mixtures thereof.~~

~~19~~8. The beverage according to claim ~~16~~7, wherein the sugar alcohols are selected from sorbitol, xylitol, inositol, mannitol, erythritol and mixture thereof.