



(51) International Patent Classification:

C12C 7/04 (2006.01) C12C 1/16 (2006.01)

C12C 1/18 (2006.01) C12G 3/02 (2019.01)

C12C 12/00 (2006.01)

TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, KM, ML, MR, NE, SN, TD, TG).

Declarations under Rule 4.17:

— of inventorship (Rule 4.17(iv))

Published:

— with international search report (Art. 21(3))

(21) International Application Number:

PCT/EP2019/065685

(22) International Filing Date:

14 June 2019 (14.06.2019)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

BE2018/5398 14 June 2018 (14.06.2018) BE

(71) Applicant: ANHEUSER-BUSCH INBEV S.A. [BE/BE];
Grand Place 1, 1000 Brussels (BE).

(72) Inventors: BAZZOLI, Paolo; Brouwerijplein 1, 3000 Leuven (BE). GOMES DA SILVA, Gabriel; Brouwerijplein 1, 3000 Leuven (BE).

(74) Agent: BRANTSANDPATENTS; Pauline Van Pottels-berghelaan 24, 9051 Sint-Denijs-Westrem (BE).

(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DJ, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IR, IS, JO, JP, KE, KG, KH, KN, KP, KR, KW, KZ, LA, LC, LK, LR, LS, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SA, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, ST, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ, TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM,

(54) Title: PROCESS FOR PREPARING A CEREAL-BASED BEVERAGE WITH MALT AND MALT ROOTLETS

(57) Abstract: A process for preparing a cereal-based beverage, the method comprising: ~ providing malt or unmalted cereal grains; ~ mashing said malt or unmalted cereal grains to solubilize fermentable sugars therein the mashing comprising: - a first step wherein the malt or unmalted cereal grains are exposed to protease activity and optionally glucanase activity, the first step being carried out in a temperature interval A; - a subsequent second step wherein the malt or unmalted cereal grains are exposed to beta-amylase and alfa-amylase activity carried out in a temperature interval inhibiting the protease activity of the first step; - filtering the mashed malt or unmalted cereal grains to obtain a wort; - fermenting said wort to obtain the malt-based beverage; wherein the process comprises the addition of malt rootlets to the wort, characterised in that said malt rootlets are added to the malt or unmalted cereal grains during the second step of the mashing process at which protease activity is inhibited.

