During the process of obtaining white rice, there are losses associated with broken grains, these represent 4% of production. The goal of this study is to use this material in the development of a functional drink. The functional drink was elaborated by enzymatic hydrolysis of rice flour (ratio 1:10 flour: water), experimental evaluation units of 3 g of flour, enzymes: $\alpha$-amylase BAN 800 MG (Novozyme), acting for 30 min at 150 rpm and 70 °C, and glucoamylase AMG 800 BG (Novozyme), acting for 60 min at 150 rpm and 60 °C. It was obtained a reducing sugar concentration of 0.78 ± 0.08 g of RS / g of flour. After the beverage was added with vanilla essence and a probiotic Lactobacillus delbrueckii subspecies delbrueckii NRRL B-763 (1mL of one suspension 1x10^7 UFC/mL at each experimental), to provide greater functionality to this food. The next step was to incubate for 72 hours the functional drink, waiting the maintenance of the probiotic before its storage. The results obtained showed that under the conditions tested: 37 °C aerobically and anaerobically, although the sensorial quality was good, the amount of reducing sugars was reduced (50% for anaerobically and 40% for aerobically conditions) and the pH drops (5.4 to 4.1), the probiotic is not maintained at the required concentration for a functional drink (6.4x10^6 to 7.23 x10^4 UFC/mL). This suggest that the microorganism had some metabolic activity, but it is necessary to modify some variables to obtain an appropriate conditions in functional drink with probiotics.