The embodiments of the invention in which an exclusive property or privilege is claimed are defined as follows:

1. A manufacturing method of a liquid food, comprising

putting a liquid food into a decompression vessel while said liquid food is heated to a temperature higher than or equal to the saturation temperature of said liquid food under a decompression atmosphere in said decompression vessel;

decreasing a dissolved oxygen concentration of said liquid food while evaporating a part of the water in said liquid food;

thereby manufacturing a liquid food in which said part of the water is evaporated and the dissolved oxygen concentration is decreased compared to said liquid food before being put into said decompression vessel.

2. A manufacturing method of a liquid food, comprising

putting a liquid food into a decompression vessel while heating said liquid food to a temperature higher than or equal to saturation temperature of said liquid food under a decompression atmosphere in said decompression vessel and with the liquid food being provided as a column of liquid from a pipe; and

decreasing a dissolved oxygen concentration of said liquid food;

thereby manufacturing a liquid food in which the dissolved oxygen concentration is decreased compared to said liquid food before being put into said decompression vessel.

3. The manufacturing method of the liquid food according to claim 1 or 2, wherein, said liquid food is heated to the temperature which is 0.5 to 30°C higher than said saturation temperature of said liquid food under a decompression atmosphere in said decompression vessel before said liquid food is put into said decompression vessel.

4. A manufacturing method of a liquid food, comprising

putting a liquid food into a decompression vessel while heating said liquid food to a temperature which is 0.5 to 30°C higher than a saturation temperature of said liquid food under a decompression atmosphere in said decompression vessel; and

decreasing a dissolved oxygen concentration of said liquid food;

thereby manufacturing a liquid food having 2 ppm or less dissolved oxygen concentration which is decreased compared to said liquid food before being put into said decompression vessel.

5. The manufacturing method of the liquid food according to claim 4, wherein, said liquid food is put into said decompression vessel while it is heated to 20 to 90°C.

6. A manufacturing method of a liquid food, comprising

heating a liquid food before it is put into a decompression vessel while said decompression vessel is depressurized to a pressure lower than or equal to a saturation vapor pressure of said liquid;

decreasing a dissolved oxygen concentration of said liquid food while evaporating a part of the water in said liquid food;

thereby manufacturing a liquid food in which said part of the water is evaporated

and the dissolved oxygen concentration is decreased compared to said liquid food before being put into said decompression vessel.

7. A manufacturing method of a liquid food, comprising

depressurizing a decompression vessel to a pressure lower than or equal to a saturation vapor pressure of a liquid food to be put into said decompression vessel;

putting said liquid food into said depressurized decompression vessel with the liquid food being provided as a column of liquid from a pipe; and

decreasing a dissolved oxygen concentration of said liquid food;

thereby manufacturing a liquid food in which the dissolved oxygen concentration is decreased compared to said liquid food before being put into said decompression vessel.

8. The manufacturing method of the liquid food according to claim 6 or 7, wherein, said decompression vessel is depressurized from 0.5 to 25 kPa lower than said saturation vapor pressure of said liquid food.

9. A manufacturing method of a liquid food, wherein said liquid food is manufactured by the method defined in any one of claims 1 to 8, and thus has a dissolved oxygen concentration which is decreased in said decompression vessel, and is subsequently put into an inert gas atmosphere at atmospheric pressure whereby the dissolved oxygen concentration is further decreased.

10. A manufacturing method of a liquid food, wherein said liquid food is manufactured by the method defined in any one of claims 1 to 8, and thus has a dissolved oxygen concentration which is decreased in said decompression vessel, and is subsequently put into an inert gas atmosphere at atmospheric pressure whereby the dissolved oxygen concentration is further decreased to 1.5 ppm or less.

11. The manufacturing method of the liquid food according to any one of claims 1 to 10, wherein the liquid food is skim milk.

12. A manufacturing method for preparing a powdered food, which comprises powderizing a liquid food in which dissolved oxygen concentration has been decreased by the method defined in any one of claims 1 to 11.

13. The manufacturing method for preparing a powdered food according to claim 12, wherein the liquid food is skim milk.

14. A method for preparing powdered skim milk, which comprises by centrifuging raw milk at from 40 to 60°C to give skim milk, decreasing dissolved oxygen concentration of the skim milk by continuously using the method according to any one of claims 1 to 10, and subsequently subjecting the skim milk to sterilization, concentration and spray drying to obtain said powdered skim milk.