CLAIMS

[Claim 1]

A method for producing a lactic acid bacterium fermentation food product, characterized in that when a lactic acid bacterium fermentation food product is produced by inoculating and culturing lactic acid bacteria in a medium containing a milk or a milk product as a main component, a lipase degradation product of an oil or fat is added to the medium containing a milk or a milk product as a main component before culturing lactic acid bacteria, or to a fermented liquid during ~~or after~~ culturing.

[Claim 2]

The method for producing a lactic acid bacterium fermentation food product according to claim 1, wherein the oil or fat is a vegetable oil or fat.

[Claim 3]

The method for producing a lactic acid bacterium fermentation food product according to claim 2, wherein the vegetable oil or fat is olive oil or sunflower oil.

[Claim 4]

The method for producing a lactic acid bacterium fermentation food product according to claim 1, wherein the oil or fat is a milk fat.

[Claim 5]

The method for producing a lactic acid bacterium fermentation food product according to claim 4, wherein the milk fat is derived from butter, fresh cream, or whole milk powder.

[Claim 6]

The method for producing a lactic acid bacterium fermentation food product according to any one of claims 1 to 5, wherein the medium containing a milk or a milk product as a main component is a medium containing, as a main component, an animal milk or a milk product produced using an animal milk as a raw material.

[Claim 7]

The method for producing a lactic acid bacterium fermentation food product according to any one of claims 1 to 6, wherein the lactic acid bacteria are Lactobacillus casei.

[Claim 8]

A method for promoting the proliferation of lactic acid bacteria, characterized in that when a lactic acid bacterium fermentation food product is produced by inoculating and culturing lactic acid bacteria in a medium containing a milk or a milk product as a main component, a lipase degradation product of an oil or fat is added to the medium containing a milk or a milk product as a main component before culturing lactic acid bacteria.

[Claim 9]

A method for improving the viability of lactic acid bacteria, characterized in that when a lactic acid bacterium fermentation food product is produced by inoculating and culturing lactic acid bacteria in a medium containing a milk or a milk product as a main component, a lipase degradation product of an oil or fat is added to the medium containing a milk or a milk product as a main component before culturing lactic acid bacteria, or to a fermented liquid during ~~or after~~ culturing.

[Claim 10]

A proliferation promoting agent for lactic acid bacteria, characterized by comprising a lipase degradation product of an oil or fat as an active ingredient, wherein the lipase degradation product of an oil or fat is added to a medium containing a milk or a milk product as a main component before culturing lactic acid bacteria, or to a fermented liquid during culturing.

[Claim 11]

The proliferation promoting agent for lactic acid bacteria according to claim 10, further comprising yeast and an emulsifier.

[Claim 12]

A viability improving agent for lactic acid bacteria, characterized by comprising a lipase degradation product of an oil or fat as an active ingredient, wherein the lipase degradation product of an oil or fat is added to a medium containing a milk or a milk product as a main component before culturing lactic acid bacteria, or to a fermented liquid during culturing.

[Claim 13]

The viability improving agent for lactic acid bacteria according to claim 12, further comprising yeast and an emulsifier.

[Claim 14]

The method for producing a lactic acid bacterium fermentation food product according to claim 1, wherein the lipase degradation product of an oil or fat is in a range of 3 to 100 ppm in terms of free fatty acids.

[Claim 15]

The method for promoting the proliferation of lactic acid bacteria according to claim 8, wherein the lipase degradation product of an oil or fat is in a range of 3 to 100 ppm in terms of free fatty acids.

[Claim 16]

The method for improving the viability of lactic acid bacteria according to claim 9, wherein the lipase degradation product of an oil or fat is in a range of 3 to 100 ppm in terms of free fatty acids.

[claim 17]

The proliferation promoting agent for lactic acid bacteria according to claim 10, wherein the lipase degradation product of an oil or fat is in a range of 3 to 100 ppm in terms of free fatty acids.

[Claim 18]

The viability improving agent for lactic acid bacteria according to claim 12, wherein the lipase degradation product of an oil or fat is in a range of 3 to 100 ppm in terms of free fatty acids.