METHOD FOR PRODUCING PLANT-BASED FERMENTED MILK

[ABSTRACT]

The present invention addresses the problem of providing a method for producing a plant-based fermented milk that is highly versatile regardless of the type of lactic acid bacteria and the status of production equipment and has little deterioration in flavor after fermentation, in view of such circumstances. This method for producing a plant-based fermented milk is characterized by adding, to a fermentation raw material, containing a plant-based milk and containing a lipid, 0.1 to 2% by weight of a protein hydrolyzate, containing at least 3% by weight of free amino acids, with respect to the solid content of the fermentation raw material, and subjecting the mixture to lactic acid fermentation.