

CLAIMS

1. A method for producing fermented milk, comprising a fermentation step of adding *Lactobacillus bulgaricus* as rod-shaped lactic acid bacteria and *Streptococcus thermophilus* as coccus-shaped lactic acid bacteria to a raw material of fermented milk and carrying out fermentation at a fermentation temperature of from ~~47~~⁴⁴ to ~~49~~⁵⁵°C for 4 to 6 hours as retention time of the fermentation temperature to yield fermented milk.

2. The method for producing fermented milk according to claim 1, wherein each of the *Lactobacillus bulgaricus* and the *Streptococcus thermophilus* is not a mutant strain having specific properties ~~the fermentation temperature is 44 to 49°C.~~

3. The method for producing fermented milk according to claim 1 or 2, wherein the fermentation in the fermentation step is carried out so as not to reduce a concentration of dissolved oxygen in the raw material of fermented milk ~~a retention time of the fermentation temperature is 2 to 24 hours.~~

4. The method for producing fermented milk according to anyone of claims 1 to 3, wherein the ratio of the total amount of *Lactobacillus bulgaricus* and *Streptococcus thermophilus* in the total amount of the raw material of fermented milk,

Lactobacillus bulgaricus and Streptococcus thermophilus is 2
mass% ~~rod-shaped lactic acid bacteria are Lactobacillus~~
~~bulgaricus and the coccus-shaped lactic acid bacteria are~~
~~Streptococcus thermophilus.~~

5. A dairy product, comprising the fermented milk produced by the method for producing fermented milk according to any one of claims 1 to ~~4~~3.

6. The dairy product according to claim 5, wherein the dairy product is one selected from a drinkable yogurt, a soft stirred type yogurt, a lactic acid bacteria beverage, and a set type yogurt.

7. The dairy product according to claim 5 or 6, wherein when the dairy product is stored at a temperature of 10°C for 25 days from the completion of preparing the dairy product, the amount of increase in acidity (%) of the dairy product is 0.25% or less.

8. The dairy product according to any one of claims 5 to 7, wherein when the dairy product is stored at a temperature of 10°C for 25 days from the completion of preparing the dairy product, the amount of decrease in pH of the dairy product is 0.28 or less.

9. A method for suppressing an increase in acidity of a dairy product, the method comprising: adding *Lactobacillus bulgaricus* as rod-shaped lactic acid bacteria and *Streptococcus thermophilus* as coccus-shaped lactic acid bacteria to a raw material of fermented milk; carrying out fermentation at a fermentation temperature of from 47 to 49°C for 4 to 6 hours as retention time of the fermentation temperature to yield fermented milk; and storing a dairy product including the fermented milk at a temperature of 10°C or less.