[Claims]

1. *Lactobacillus delbrueckii* subsp. *bulgaricus* OLL1171 (NITE BP-01569).

2. A fermented milk comprising *Lactobacillus delbrueckii* subsp. *bulgaricus* OLL1171 (NITE BP-01569).

3. The fermented milk according to Claim 2, wherein pH is 4.1-4.7.

4. The fermented milk according to Claim 2 or 3, which is refrigerated.

5. The fermented milk according to Claim 4, wherein an increase in acidity is suppressed.

6. The fermented milk according to any one of Claims 2 to 5, wherein the acidity is 0.7-1.0%.

7. The fermented milk according to any one of Claims 1 to 6, wherein yeast extract in an amount of more than 0.05 wt% is not added.

8. A fermented milk comprising lactic acid-producing bacterium which is microbiologically characterized in that, in a skim milk medium wherein its pH is adjusted to 4.2-4.3 by the addition of lactic acid, to which the lactic acid-producing bacterium after activation is inoculated, and which is then maintained at 35-47°C, 15 h or longer time is required for until

the pH value is decreased by 0.2,
wherein the lactic acid-producing bacterium is characterized in that it provides a fermented milk by fermenting a raw material mix at 40 to 43°C for 3 to 5 hours until the pH reaches 4.3 to 4.6.

9. The fermented milk according to Claim 8, wherein the lactic acid-producing bacterium is *Lactobacillus delbrueckii* subsp. *bulgaricus* OLL1171 (NITE BP-01569).

10. A method for producing fermented milk, comprising a step of adding *Lactobacillus delbrueckii* subsp. *bulgaricus* OLL1171 (NITE BP-01569) as a starter bacterium to a raw material mix.

11. The production method according to Claim 10, comprising a step of fermentation at 35-47˚C for 3-4 h.

12. The production method according to Claim 10 or 11, wherein the fermentation step is terminated when the acidity reaches between 0.7 and 0.8%, inclusive.

13. The production method according to any one of Claims 10 to 12, comprising a step of deoxygenation of the raw material mix.

14. The production method according to any one of Claims 10 to 13, wherein yeast extract in an amount of more than 0.05 wt% is not added to the starter.

15. A method for producing fermented milk, comprising a step of adding lactic acid-producing bacterium as starter bacterium

to a raw material mix, wherein said lactic acid-producing bacterium is microbiologically characterized in that, in a skim milk medium wherein its pH is adjusted to 4.2-4.3 by the addition of lactic acid, to which the lactic acid-producing bacterium after activation is inoculated, and which is then maintained at 35-47°C, 15 h or longer time is required until the pH value is decreased by 0.2, and a step of fermenting a raw material mix at 40 to 43°C for 3 to 5 hours until the pH reaches 4.3 to 4.6.

16. A method for screening an acid-sensitive lactic acid-producing bacterium, comprising:
preparing a skim milk medium wherein its pH is adjusted to 4.2-4.3 by the addition of lactic acid, inoculating activated test bacterium to the medium and maintaining the medium at 35-47˚C, and measuring changes in the pH value in the medium; selecting an acid-sensitive lactic acid-producing bacterium which requires 15 hours or longer time until the pH value is decreased by 0.2, and which requires 3 to 5 hours at 40 to 43°C until the pH of fermented milk reaches 4.3 to 4.6.