[CLAIMS]

[Claim 1]

A method for producing a plant-based fermented milk, the method comprising:

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 fermentation.

[Claim 2]

The production method according to claim 1, wherein the protein hydrolysate contains at least **10% to 35%** by weight of the free amino acids.

[Claim 3]

The production method according to claim 1,

wherein the lipid content in the fermentation raw material is 5 to 80% by weight in the solid content.

[Claim 4]

The production method according to claim 1,

wherein the fermentation is lactic acid fermentation.

[Claim 5]

The production method according to claim 3,

wherein the fermentation is lactic acid fermentation.

[Claim 6]

The production method according to claim 1,

wherein the fermentation is yeast fermentation.

[Claim 7]

The production method according to claim 3,

wherein the fermentation is yeast fermentation.

[Claim 8]

The production method according to claim 1,

wherein the fermentation is a fermentation using diacetyl-producing bacteria.

[Claim 9]

The production method according to claim 3,

wherein the fermentation is a fermentation using diacetyl-producing bacteria.

[Claim 10]

A method for producing a food or beverage using the plant-based fermented milk produced by the method according to claim 1 as a raw material.

[Claim 11]

A method for producing a food or beverage using the plant-based fermented milk produced by the method according to claim 3 as a raw material.

[Claim 12]

A method for producing a food or beverage using the plant-based fermented milk produced by the method according to claim 4 as a raw material.

[Claim 13]

A method for producing a food or beverage using the plant-based fermented milk produced by the method according to claim 6 as a raw material.

[Claim 14]

A method for producing a food or beverage using the plant-based fermented milk produced by the method according to claim 8 as a raw material.

[Claim 15]

The method for producing a food or beverage according to claim 10,

wherein the food or beverage is plant-based yogurt, lactic acid bacteria beverages, creams, ice creams, cheese, butter, or margarine.

[Claim 16]

The method for producing a food or beverage according to claim 14, wherein the food or beverage is plant-based cheese or butter.

[Claim 17]

A method for suppressing a deterioration in flavor after fermentation of a plant-based fermented milk, the method comprising:

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 fermentation.

[Claim 18]

The method according to claim 17, wherein the protein hydrolysate contains at least **10% to 35%** by weight of the free amino acids.