

CLAIMS

[Claim 1]

A method ~~for producing~~ to produce a set type fermented milk having a low fat content and a total calories of no greater than 50 kcal/100 g and having suppressed water separation, the method comprising decreasing the dissolved oxygen concentration of a starting milk at the time of starting fermentation and adding a lactase to the starting milk before starting fermentation, and not adding a stabilizer,
wherein the starting milk has:

a milk fat content of no greater than 3%; and
a total protein content of 3 to 6 wt% and/or a total solids content of 8 to 11 wt%.

[Claim 2]

The method according to Claim 1, wherein the milk fat content of the starting milk is ~~no greater than 3%~~ 0.01 to 2 wt%.

[Claim 3]

The method according to Claim 1 or 2, wherein the fermented milk produced has a percentage centrifugal water separation of no greater than 60%.

[Claim ~~3~~ 4]

The method according to ~~Claim 1 or 2~~ any one of Claims 1 to

3, wherein the dissolved oxygen concentration of the starting milk at the time of starting fermentation is no greater than 5 ppm.

[Claim-~~4~~ 5]

The method according to any one of Claims 1 to ~~3~~ 4, wherein the starting milk contains a high concentration of α -lactalbumin or β -lactoglobulin.

[Claim-~~5~~ 6]

The method according to Claim-~~4~~ 5, wherein the concentration of α -lactalbumin or β -lactoglobulin is 0.5 to 1.5 wt% in the starting milk.

~~[Claim 6]~~

~~— The method according to any one of Claims 1 to 5, wherein the starting milk has a total protein content of 3 to 6 wt% and/or a total solids content of 8 to 11 wt%.~~

[Claim 7]

The method according to any one of Claims 1 to 6, wherein lactose degradation is carried out during fermentation.

[Claim 8]

The method according to any one of Claims 1 to 7, wherein the percentage lactose degradation is 75% to 90%.

~~[Claim 9]~~

~~_____The method according to any one of Claims 1 to 8, wherein a stabilizer is not added.~~

[Claim-10_9]

A set type fFermented milk having:

a milk fat content no greater than 3%;

a total calories of no greater than 50 kcal/100 g; and

a total protein content of 3 to 6 wt% and/or a total solids content of 8 to 11 wt%,

and not containing a stabilizer,

and having suppressed water separation,

produced by the method according to any one of Claims 1 to-9_8.

[Claim 10]

_____The fermented milk according to Claim 9 having a milk fat content of 0.01 to 2 wt%.

[Claim 11]

The fermented milk according to Claim 9 or 10 having a percentage centrifugal water separation of no greater than 60%.

[Claim 12]

_____The fermented milk according to Claim 9 or 10 having a percentage centrifugal water separation of 50 to 10%.

[Claim 13]

The fermented milk according to any one of Claims 9 to 12
having a hardness of 30 to 70 g.

[Claim 14]

The fermented milk according to any one of Claims 9 to 13
having a lactose content of 0.01 to 1 wt%.

[Claim-12 15]

A set type fFermented milk having:
_____ a percentage centrifugal water separation of 50% to 10%;~~i~~;
_____ a hardness of 30 to 70 g;~~i~~—and
_____ a total calories of no greater than 50 kcal/100 g;~~i~~
_____ a milk fat content no greater than 3%; and
_____ a total protein content of 3 to 6 wt% and/or a total solids
content of 8 to 11 wt%,
and not containing a stabilizer.

~~[Claim 13]~~

~~_____ The fermented milk according to Claim 12, wherein it has a~~
~~milk fat content of no greater than 3%, a total protein content~~
~~of 3 to 6 wt%, and a total solids content of 8 to 11 wt%.~~

[Claim 16]

The fermented milk according to Claim 15, wherein it has a
milk fat content of 0.01 to 2 wt%.

[Claim-~~14~~ 17]

The fermented milk according to Claim-~~12 or 13~~ 15 or 16,
wherein it has a lactose content of 0.01 to 1 wt%.

~~[Claim 15]~~

~~———— The fermented milk according to any one of Claims 10 to 14,
which is a set type.~~

[Claim-~~16~~ 18]

A method ~~for suppressing~~ to suppress water separation of
fermented milk having a low fat content, the method comprising
decreasing the dissolved oxygen concentration of a starting milk
at the time of starting fermentation and adding a lactase to the
starting milk before starting fermentation in the process of
producing fermented milk having a low fat content, wherein the milk
fat content of the starting milk is no greater than 3%.

[Claim 19]

———— The method according to Claim 18, wherein a stabilizer is not
added.

[Claim 20]

———— The method according to Claim 18 or 19, wherein the milk fat
content of the starting milk is 0.01 to 2 wt%.

[Claim 21]

The method according to any one of Claims 18 to 20, wherein the starting milk has a total protein content of 3 to 6 wt% and/or a total solids content of 8 to 11 wt%

[Claim 22]

The method according to any one of Claims 18 to 21, wherein the fermented milk has a total calories of no greater than 50 kcal/100 g.

[Claim 23]

The method according to any one of Claims 18 to 22, wherein the fermented milk is a set type.

[Claim 24]

The method according to any one of Claims 18 to 23, wherein the dissolved oxygen concentration of the starting milk at the time of starting fermentation is no greater than 5 ppm.

[Claim 25]

The method according to any one of Claims 18 to 24, wherein the starting milk contains a high concentration of α -lactalbumin or β -lactoglobulin.

[Claim 26]

The method according to Claim 25, wherein the concentration

of α -lactalbumin or β -lactoglobulin is 0.5 to 1.5 wt% in the starting milk.

[Claim 27]

The method according to any one of Claims 18 to 26, wherein lactose degradation is carried out during fermentation.

[Claim 28]

The method according to any one of Claims 18 to 27, wherein the percentage lactose degradation is 75% to 90%.