CLAIMS

1. A method for producing fermented milk, comprising:

a preparation step of preparing a fermentation starting material containing raw material milk and lactic acid bacteria starter, and

a fermentation step of fermenting the fermentation starting material prepared in the preparation step,

wherein the preparation step contains a step of adding 0.05% by weight or more to 0.5% by weight or less of an acid component with a lower degree of sourness than that of lactic acid to the raw material milk when the total of the raw material milk and the lactic acid bacteria starter is taken as 100% by weight.

2. The method for producing fermented milk according to claim 1,

wherein the acid component is organic acid, a salt of organic acid, or a solvate of organic acid.

3. The method for producing fermented milk according to claim 1,

wherein the acid component is any one of or two or more of phytic acid, gluconic acid, acetic acid, a salt thereof, and a solvate thereof.

4. The method for producing fermented milk according to claim 1,

wherein a degree of acidity of the fermentation starting material is made 5.8 or more to 6.2 or less in the preparation step, and then the fermentation step is performed.

5. The method for producing fermented milk according to claim 1,

wherein the fermented milk is fruit yogurt.

6. A fermented milk, comprising:

0.05% by weight or more to 0.5% by weight or less of an acid component with a lower degree of sourness than that of lactic acid.

7. The fermented milk, according to claim 6,

wherein the acid component is any one of or two or more of phytic acid, gluconic acid, acetic acid, a salt thereof, and a solvate thereof.

CLAIMS

1. A method for producing fermented milk, comprising:

a preparation step of preparing a fermentation starting material containing raw material milk and lactic acid bacteria starter, and

a fermentation step of fermenting the fermentation starting material prepared in the preparation step,

wherein the preparation step contains a step of adding 0.05% by weight or more to 0.5% by weight or less of an acid component when the total of the raw material milk and the lactic acid bacteria starter is taken as 100% by weight,

wherein the acid component is any one of or two or more of phytic acid, gluconic acid, acetic acid, and a solvate thereof, and

wherein the fermented milk is solid fermented milk or pasty fermented milk.

2. The method for producing fermented milk according to claim 1,

wherein pH of the fermentation starting material is made 5.8 or more to 6.2 or less in the preparation step, and then the fermentation step is performed.

3. The method for producing fermented milk according to claim 1, wherein the fermented milk is fruit yogurt.

4. The method for producing fermented milk according to claim 3,

wherein the fermented milk comprises at least one of fruit and fruit sauce as auxiliary materials,

wherein flavor of the fermented milk, which does not includes the auxiliary materials, and flavour of the auxiliary materials become easily blended into each other and the flavor of auxiliary materials is enhanced.

5. The method for producing fermented milk according to claim 1,

wherein the preparation step comprises the steps of:

adding the lactic acid bacteria starter to raw material milk, and

adding the acid component at the same time of adding the lactic acid bacteria starter.

6. The method for producing fermented milk according to claim 1,

wherein the preparation step comprises the steps of:

adding the lactic acid bacteria starter to raw material milk, and

adding the acid component after adding the lactic acid bacteria starter and before fermentation of the fermentation starting material progress.

7. The method for producing fermented milk according to claim 1,

wherein the lactic acid bacteria starter comprises Lactobacillus bulgaricus.

8. A method for producing fermented milk, comprising:

a preparation step of preparing a fermentation starting material containing raw material milk and lactic acid bacteria starter, and

a fermentation step of fermenting the fermentation starting material prepared in the preparation step,

wherein the preparation step contains a step of adding 0.05% by weight or more to 0.5% by weight or less of an acid component when the total of the raw material milk and the lactic acid bacteria starter is taken as 100% by weight,

wherein degree of sourness, which is conversion ratio of citric acid, of the acid component is lower than the degree of sourness of 1.2;

wherein the fermented milk is solid fermented milk or pasty fermented milk.