Claims

[Claim 1]

A method for producing a fermented soy beverage concentrate, comprising:

a fermentation step of fermenting a soy beverage by adding a microorganism to obtain a fermented soy beverage having a pH of 3.5 or higher and 5.5 or lower; and

a volume increase step of mixing the fermented soy beverage obtained in the fermentation step with a soy beverage at a temperature lower than 45°C, wherein a weight of the soy beverage is 20% or more and 500% or less of a weight of the fermented soy beverage, and wherein the mixing is performed such that the resulting mixture has a pH of 4.7 or higher and lower than 6.0; and

a concentration step of concentrating a solid content from the mixture.

[Claim 2]

The method according to claim 1, wherein the microorganism includes a microbial species belonging to a genus selected from the genus Lactobacillus, the genus Lactococcus, the genus Leuconostoc, the genus Streptococcus, the genus Pediococcus, and the genus Bifidobacterium, wherein each of the microbial genera is based on classic taxonomy.

[Claim 3]

The method according to claim 1 or 2, wherein the concentration step includes a step of separating a solid fraction containing the solid content concentrated from the mixture.

[Claim 4]

The method according to any one of claims 1 to 3, wherein the volume increase step is performed at a temperature of 37°C or lower.

[Claim 5]

The method according to any one of claims 1 to 4, wherein the soy beverage in the fermentation step and/or the soy beverage in the volume increase step have/has a soy protein content of 0.5% or more.

[Claim 6]

The method according to any one of claims 1 to 5, wherein the soy beverage in the fermentation step contains a buffer.

[Claim 7]

The method according to any one of claims 1 to 6, wherein the soy beverage in the volume increase step contains a pH adjuster.

[Claim 8]

The method according to any one of claims 1 to 7, wherein the volume increase step is a step of mixing the fermented soy beverage obtained in the fermentation step and a soy beverage together to give a mixture having a pH of 5.7 or lower.