Claims

1. A culture product, which is obtained by fermenting a lactic acid bacterium culture product in a medium containing a milk component with Kluyveromyces marxianus YIT12612 (NBRC0260) in the presence of L-phenylalanine, and comprises isoamyl alcohol in an amount of 0.3 to 5 parts by mass with respect to 1 part by mass of phenylethyl acetate, wherein the fermentation is performed by adding the Kluyveromyces marxianus YIT12612 (NBRC0260) to the lactic acid bacterium culture product in a medium containing a milk component, followed by culture at 15 to 45°C for 15 to 54 hours.

2. The culture product according to claim 1, wherein the milk component is skim milk powder.

3. The culture product according to claim 1 or 2, wherein the lactic acid bacterium culture product is a culture supernatant.

4. The culture product according to any one of claims 1 to 3, wherein the lactic acid bacterium is Streptococcus thermophilus YIT2084 (FERM BP-10879).

5. The culture product according to any one of claims 1 to 4, wherein the culture product is a distillate subjected to a distillation treatment.

6. A flavoring composition, comprising the culture product according to any one of claims 1 to 5

7. A cosmetic product, comprising the culture product according to any one of claims 1 to 5.

8. A food or a drink, comprising the culture product according to any one of claims 1 to 5.

9. A pharmaceutical product, comprising the culture product according to any one of claims 1 to 5.

10. A method for imparting a rose aroma to a cosmetic product, a food or a drink, or pharmaceutical product, comprising adding the culture product according to any one of claims 1 to 5 thereto.

11. A method for producing a culture product comprising isoamyl alcohol in an amount of 0.3 to 5 parts by mass with respect to 1 part by mass of phenylethyl acetate, comprising fermenting a lactic acid bacterium culture product in a medium containing a milk component with Kluyveromyces marxianus YIT12612 (NBRC0260) in the presence of L-phenylalanine, wherein the fermentation is performed by adding the Kluyveromyces marxianus YIT12612 (NBRC0260) to the lactic acid bacterium culture product in a medium containing a milk component, followed by culture at 15 to 45°C for 15 to 54 hours.