

CLAIMS

1. A method for producing fermented milk that comprises collagen, the method comprising adding yeast extract and/or whey-derived peptide,
5 wherein the concentration of collagen in starting milk is 0.4 wt% or more and 7 wt% or less,
the concentration of yeast extract added in the starting milk is 0.001 wt% or more and 0.3 wt% or less, and
the concentration of whey-derived peptide in the starting milk is 0.01 wt% or
10 more and 0.4 wt% or less.
2. ~~The method for producing fermented milk that comprises collagen according to claim 1, wherein the concentration of yeast extract added in starting milk is 0.001 wt% or more and 0.3 wt% or less.~~
- 15 3. ~~The method for producing fermented milk that comprises collagen according to claim 1, wherein the concentration of whey-derived peptide added in starting milk is 0.01 wt% or more and 0.4 wt% or less.~~
- 20 4. ~~The method for producing fermented milk that comprises collagen according to claim 1, wherein the concentration of yeast extract added in starting milk is 0.001 wt% or more and 0.3 wt% or less, and the concentration of whey-derived peptide in starting milk is 0.01 wt% or more and 0.4 wt% or less.~~
- 25 5. ~~The method for producing fermented milk that comprises collagen according to any one of claims 1 to 4, wherein the concentration of collagen in starting milk is 0.4 wt% or more and 7 wt% or less.~~
- 30 6. ~~The method for producing fermented milk that comprises collagen according to any one of claims 1 to 5, wherein the pH at the time of fermentation becomes 4.7 or less within 4 hours from the start of the fermentation.~~
- 35 2. The method for producing fermented milk that comprises collagen according to claim 1, wherein the amount of starter bacteria added to the starting milk is 0.05 to 8 wt%,
and
the concentration of bacteria in the starter bacteria is 10^6 to 10^{12} cfu/mL.
3. The method for producing fermented milk that comprises collagen according to claim 1 or 2, wherein the fermentation temperature is 40 to 45 C°, and
40 the fermentation time is 2 to 24 hours.

47. Fermented milk that is produced by the method according to any one of claims 1 to 36.