

Claims

1. A lactic acid bacterium-containing chocolate comprising a lactic acid bacterium in a living state, wherein the average
5 particle size of solid particles in the lactic acid bacterium-containing chocolate is larger than 1 μm and less than 9 μm , and the particle size has a single distribution peak.
2. The lactic acid bacterium-containing chocolate according to
10 claim 1, wherein the average particle size of the solid particles in the lactic acid bacterium-containing chocolate is less than 7 μm .
3. The lactic acid bacterium-containing chocolate according to
15 claim 1 or 2, wherein the lactic acid bacterium is any one or more kinds selected from the group consisting of genus *Lactobacillus*, genus *Enterococcus*, genus *Bifidobacterium* and genus *Leuconostoc*.
- 20 4. The lactic acid bacterium-containing chocolate according to any one of claims 1 to 3, wherein the lactic acid bacterium is *Lactobacillus brevis*.
5. The lactic acid bacterium-containing chocolate according to
25 any one of claims 1 to 4, wherein the lactic acid bacterium is contained at not less than 1×10^4 bacteria/gram and not more than 1×10^{12} bacteria/gram.
6. The lactic acid bacterium-containing chocolate according to
30 any one of claims 1 to 5, wherein the lactic acid bacterium is contained at not less than 1×10^6 bacteria/gram and not more than 1×10^{12} bacteria/gram.
7. A food comprising the lactic acid bacterium-containing
35 chocolate according to any one of claims 1 to 6.

8. A method for manufacturing a lactic acid bacterium-containing chocolate, comprising

atomizing a mixture comprising cacao mass to achieve an
5 average particle size less than 9 μm , and the particle size
with a single distribution peak,
conching the atomized mixture to obtain chocolate dough,
and
adding a lactic acid bacterium to the chocolate dough.

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9. The method for manufacturing a lactic acid bacterium-containing chocolate according to claim 8, wherein the average particle size is less than 7 μm .