ABSTRACT

To provide an ice cream-like food product that is low-fat or fat-free with the texture of fat. The present invention relates to a starter that is added to raw milk for a low-fat or fat-free ice cream-like product. The starter comprises Lactobacillus bulgaricus and Streptococcus thermophilus. Specifically, raw milk is cultured to a pH of 4.5 to 5.0 at 37°C and then cooled to 5°C to obtain fermented milk having a viscosity of 5000 mPa.s or higher (measured with a B-type viscometer using rotor no. 4 at 60 rpm at a temperature of 5°C). Examples of the Lactobacillus bulgaricus are Lactobacillus delbrueckii subsp. bulgaricus strain OLL1247 or Lactobacillus bulgaricus strain OLL1073R-1. Examples of the Streptococcus thermophilus are Streptococcus thermophilus strain OLS3618 or Streptococcus thermophilus strain OLS3078.

Fig. no. 2