

METHOD FOR PREPARING FERMENTED MILK WITH LIVE BACTERIA AT NORMAL TEMPERATURE

ABSTRACT

A method for preparing a fermented milk with live bacteria at normal temperature. The method comprises the following steps: fermenting a fermentation base material with lactose-negative bacteria other than *Lactobacillus rhamnosus* as fermenting bacteria, pasteurizing the obtained fermentation product, and then adding *Lactobacillus rhamnosus* to obtain the fermented milk with live bacteria at room temperature, wherein proliferative factors other than lactose are added to the fermentation base material; or inoculating the fermentation base material with lactose-negative bacteria other than *Lactobacillus rhamnosus* and *Lactobacillus rhamnosus*, and then performing fermentation to obtain the fermented milk with live bacteria at room temperature, wherein proliferative factors other than lactose are added to the fermentation base material.

(No Figure)