bacteria starter (a mixed starter of *Lactobacillus bulgaricus* OLL1073R-1 and *Streptococcus thermophilus* OLS3059) was inoculated thereinto. Each mixture was packed into market containers, followed by static incubation in an incubation room at a temperature of about 40° C (approx. 43° C). When the lactic acid acidity reached 0.72%, each mixture was placed in a refrigerator at a temperature of about 5° C to terminate fermentation by cooling. At this stage, the acidity of fermented milk 17, 18, and 19 after 4 hours of the fermentation process was 0.72%, 0.70%, and 0.71%, respectively. This means that adding and mixing lactase and glucose oxidase, and changing the reaction time of those enzymes within a predetermined time period did not affect the fermentation process (fermentation time, etc.)

[0098]

6-2: Evaluation of each fermented milk

In the same manner as in Experimental Example 1, the syneresis rate (%), the particle size of milk protein (μm), the acidity (%), the pH (20° C), the hardness (curd tension) (g), and the viscosity (Pa·s) of the thus-produced fermented milk 17 to 19 were measured over time. Table ~~14~~ shows the results of the measurement. A sensory evaluation was carried out in the same manner as in Experimental Example 1. Table ~~15~~ shows the results of the evaluation.

[0099]

Table 17

bacteria starter (a mixed starter of *Lactobacillus bulgaricus* OLL1073R-1 and *Streptococcus thermophilus* OLS3059) was inoculated thereinto. Each mixture was packed into market containers, followed by static incubation in an incubation room at a temperature of about 40°C (approx. 43°C). When the lactic acid acidity reached 0.72%, each mixture was placed in a refrigerator at a temperature of about 5°C to terminate fermentation by cooling. At this stage, the acidity of fermented milk 17, 18, and 19 after 4 hours of the fermentation process was 0.72%, 0.70%, and 0.71%, respectively. This means that adding and mixing lactase and glucose oxidase, and changing the reaction time of those enzymes within a predetermined time period did not affect the fermentation process (fermentation time, etc.)

[0098]

6-2: Evaluation of each fermented milk

In the same manner as in Experimental Example 1, the syneresis rate (%), the particle size of milk protein (μm), the acidity (%), the pH (20°C), the hardness (curd tension) (g), and the viscosity (Pa·s) of the thus-produced fermented milk 17 to 19 were measured over time. Table 17 shows the results of the measurement. A sensory evaluation was carried out in the same manner as in Experimental Example 1. Table 18 shows the results of the evaluation.

[0099]

Table 17