CLAIMS

What is claimed is:

1. A production method of yogurt including exopolysaccharides, comprising:

a phosphate salt addition step for adding a phosphate salt to a yogurt starting material; and

a fermentation step for fermenting the yogurt starting material to which the phosphate salt has been added by lactic acid bacteria including at least lactic acid bacteria capable of producing exopolysaccharides, wherein the lactic acid bacteria includes mixture of *Lactobacillus delbruechii* subsp. *bulgaricus* OLL1073R-1 (FERM BP-10741) and *Streptococcus thermophilus* OLS3059 (FERM BP-10740), and the growth of *Streptococcus thermophilus* OLS3059 is suppressed while the growth of *Lactobacillus delbruechii* subsp. *bulgaricus* OLL1073R-1 is promoted during the fermentation step so as to increase a yield of the exopolysaccharides.

2. The production method of yogurt according to claim 1, wherein

the phosphate salt is at least one phosphate salt selected from the group consisting of disodium hydrogen phosphate and dipotassium hydrogen phosphate.

3. Yogurt obtained by the production method of yogurt according to claim 1 or 2.

4. A production method of a lactic acid bacteria extracellular functional product,

the production method comprising:

a phosphate salt addition step for adding a phosphate salt to milk as a raw material; and

a fermentation step for fermenting the milk as a raw material, to which the phosphate salt has been added, by lactic acid bacteria capable of producing a lactic acid bacteria extracellular functional product, wherein the lactic acid bacteria includes mixture of *Lactobacillus delbruechii* subsp. *bulgaricus* OLL1073R-1 (FERM BP-10741) and *Streptococcus thermophilus* OLS3059 (FERM BP-10740), and the growth of *Streptococcus thermophilus* OLS3059 is suppressed while the growth of *Lactobacillus delbruechii* subsp. *bulgaricus* OLL1073R-1 is promoted during the fermentation step so as to increase a yield of the lactic acid bacteria extracellular functional product.

CLAIMS

1. A production method of yogurt including exopolysaccharides, comprising:

a phosphate salt addition step for adding a phosphate salt to a yogurt starting material; and

a fermentation step for fermenting the yogurt starting material to which the phosphate salt has been added by lactic acid bacteria including at least lactic acid bacteria capable of producing exopolysaccharides, wherein the lactic acid bacteria include mixture of *Lactobacillus delbruechii* subsp. *bulgaricus* and *Streptococcus thermophilus*, and the growth of *Streptococcus thermophilus* is suppressed while the growth of *Lactobacillus delbruechii* subsp. *bulgaricus* is promoted during the fermentation step.

2. The production method of yogurt according to claim 1, wherein

the phosphate salt is at least one phosphate salt selected from the group consisting of disodium hydrogen phosphate and dipotassium hydrogen phosphate.

3. Yogurt obtained by the production method of yogurt according to claim 1 or 2.

4. A production method of a lactic acid bacteria extracellular functional product,

the production method comprising:

a phosphate salt addition step for adding a phosphate salt to milk as a raw material; and

a fermentation step for fermenting the milk as a raw material, to which the phosphate salt has been added, by lactic acid bacteria capable of producing a lactic acid bacteria extracellular functional product, wherein the lactic acid bacteria include mixture of *Lactobacillus delbruechii* subsp. *bulgaricus* and *Streptococcus thermophilus*, and the growth of *Streptococcus thermophilus* is suppressed while the growth of *Lactobacillus delbruechii* subsp. *bulgaricus* is promoted during the fermentation step.