CLAIMS

1. Use of plant milk having been treated with a protein deamidase for the preparation of a plant milk-containing liquid beverage or food, wherein the treated plant milk is added to a liquid beverage or food under a temperature of 50 ºC or higher.

2. Use according to claim 1, wherein the plant milk is nut milk, soy milk, pea milk, oat milk, hemp milk, or sesame milk.

3. Use according to claim 2, wherein a nut as a raw material of the nut milk is one or two or more nuts selected from almonds, cashew nuts, hazelnuts, pecan nuts, macadamia nuts, pistachios, walnuts, Brazil nuts, peanuts, coconuts, chestnuts, and pine nuts.

4. Use according to any one of claims 1 to 3, wherein a plant protein concentration of the plant milk prior to treatment with the protein deamidase is from 0.2 % (w/v) to 10.0% (w/v).

5. Use according to any one of claims 1 to 4, wherein dispersibility of the plant milk is improved by the treatment.

6. Use according to claim 5, wherein the treated plant milk has a property such that no protein aggregation occurs in a case of being mixed with a weakly acidic to weakly alkaline liquid beverage or food to provide a mixture having a pH 5 or higher.

7. Use according to any one of claims 1 to 6, wherein the liquid beverage or food has a pH of from 5 to 7.

8. Use according to any one of claims 1 to 7, wherein the liquid beverage or food is selected from the group consisting of coffee, coffee beverages, tea, tea beverages, fruit juice, fruit juice beverages, sports drinks, nutritional drinks, soups, curry, cocoa beverages, and chocolate beverages.

9. Use according to any one of claims 1 to 8, wherein no emulsifier or polysaccharide thickener for preventing aggregation is included in the treated plant milk.

10. Use according to any one of claims 1 to 9, wherein the protein deamidase is an enzyme derived from a *Chryseobacterium* microorganism.

11. Use according to claim 10, wherein the *Chryseobacterium* microorganism is *Chryseobacterium proteolyticum.*

12. A liquid beverage or food comprising the plant milk having been treated with a protein deamidase, wherein a temperature of the liquid beverage or food is 50 °C or more.

13. The liquid beverage or food according to claim 12, wherein the liquid beverage or food has a pH of 5 or higher.

14. The liquid beverage or food according to claim 12 or 13, which is beverage or liquid food selected from the group consisting of coffee beverages, coffee whiteners, tea beverages, fruit juice beverages, sports drinks, nutritional drinks, soups, curry, cocoa beverages, and chocolate beverages.

15. A method for producing a liquid beverage or food containing plant milk, the method comprising mixing plant milk having been treated with a protein deamidase with a liquid beverage or food under a temperature of 50 °C or higher.

16. The method according to claim 15, comprising the following steps (1) and (2) of:

(1) providing plant milk having been treated with a protein deamidase; and

(2) mixing the treated plant milk provided in step (1) with the liquid beverage or food under a temperature of 50 ºC or higher.