[0051] (Comparative Example 10)

A milk beverage was prepared in the same manner as in Example ~~3~~ 4, except that CSK-1 was not admixed. The composition of the thus prepared milk beverage contained 2.2 weight% of milk fat, 9.8 weight% of nonfat milk solids and 0.00192 weight% of iron. The milk beverage charged into the vessel was stored at 10°C for 15 days at the maximum, and amounts of precipitates formed under storage were measured. When the amount of precipitate just after the production (at the time of start of the storage) was taken as 100, the amount of precipitate after 7 days' storage was found to be1033 and that after 15 days' storage was found to be1228. The change in the amount of precipitate has been shown using a mark "■" in Fig. 3.

[0052] (Example 5)

A milk beverage base was prepared by mixing 15.0 weight% of raw milk, 7.1 weight% of powdered skim milk, 2.9 weight% of salt-free butter, 0.173 weight% of calcium carbonate having an average grain size of 5 μm, 0.015 weight% of CSK-1 and water as an ingredient in a proportion to make the total 100 weight%. The CSK-1 was dispersed and dissolved in advance into a portion of the water as an ingredient, and then admixed as a dispersant with the other ingredients. The composition of the thus prepared milk beverage base contained 3.0 weight% of milk fat, 8.1 weight% of nonfat milk solids and 0.18 weight% of calcium.

[~~0050~~ 0053] The milk beverage base was homogenized at 130°C for 2 seconds by means of a plate-type heat exchanging method, sterilized and then subjected to cooling treatment. After the cooling treatment, the milk beverage was charged into a 50 ml sterilized polypropylene vessel, and stored at 10°C for 7 days at the maximum. After a period of storage, the supernatant constituting 90% of the milk beverage was removed by sucking out gently with a pipette so as not to involve a calcium precipitate having fallen on the bottom, and then calcium concentration measurements were made on the remainder constituting 10% of the

[Fig. 2] Graph showing distributions of amounts of ~~calcium~~ magnesium precipitates formed in milk beverages prepared in Example 3 and Comparative Example 9, respectively, after storage for time periods up to 15 days.

[Fig. 3] Graph showing distributions of amounts of ~~calcium~~ iron precipitates formed in milk beverages prepared in Example 4 and Comparative Example 10, respectively, after storage for time periods up to 15 days.

milk beverage.

[Claim 12] A method of producing the magnesium fortified milk beverage as described in claim 3 and/or claim 6, characterized by incorporating into a milk beverage (a) a milk component, (b) an insoluble ingredient of magnesium and (c) a dispersant comprising κ-carrageenan in proportions of 3 weight% or higher on a nonfat milk solids basis, 0.001 to 0.2 weight% on a magnesium basis and 0.005 to 0.02 weight%, respectively, to the total amount of milk beverage.

[Claim 13] A method of producing the iron fortified milk beverage as described in claim ~~2~~ 4 and/or claim ~~5~~ 7, characterized by incorporating into a milk beverage (a) a milk component, (b) an insoluble ingredient of iron and (c) a dispersant comprising κ-carrageenan in proportions of 3 weight% or higher on a nonfat milk solids basis, 0.0001 to 0.005 weight% on a magnesium basis and 0.005 to 0.02 weight%, respectively, to the total amount of milk beverage.

[Claim 14] The method of production as described in claim 11 ~~or~~ to claim 13, characterized by including a step of compounding a milk component, an insoluble ingredient of calcium, magnesium or iron and a dispersant comprising κ-carrageenan and a step of performing heat pasteurization treatment or heat sterilization treatment.

[Claim 15] The method of production as described in any one of claims 11 to 14, characterized in that the milk beverage is cow's milk, processed milk, a lactic acid bacteria beverage or a milk component-containing coffee, tea, powdered green tea, cocoa or fruit juice beverage.