[CLAIMS]

[Claim 1] A method for manufacturing a fermented milk containing an added ingredient, comprising a sterilization step of sterilizing a water containing ingredient and an addition step of adding the water containing ingredient to a fermented milk, wherein the water contains whey.

[Claim 2] The method for manufacturing a fermented milk containing an added ingredient according to claim 1, wherein the ingredient is contained in the water in the amount of at least 25 mass% as solids.

[Claim 3] The method for manufacturing a fermented milk containing an added ingredient according to claim 1, wherein the water is an acidic water.

[Claim 4] The method for manufacturing a fermented milk containing an added ingredient according to claim 3, wherein the ingredient is contained in the acidic water solution in the amount of at least 25 mass% as solids.

[Claim 5] The method for manufacturing a fermented milk containing an added ingredient according to any one of claims 1

to 4, wherein a non-fat milk solids content of the fermented milk is at least 10 mass%.

[Claim 6] The method for manufacturing a fermented milk containing an added ingredient according to any one of claims 1 to 5, wherein the fermented milk is obtained with a non-fat milk solids content of a start milk material adjusted to within the range of 10 mass% to 26 mass%.

[Claim 7] A fermented milk containing a sterilized added ingredient sterilized in water containing whey, wherein the fermented milk having a viable bacterial count of at least 1×10^7 cfu/g, and wherein a non-fat milk solids content of the fermented milk excluding the ingredient is at least 8 mass%.

[Claim 8] The fermented milk containing a sterilized added ingredient according to claim 7, wherein the ingredient is contained in the amount of at least 10 mass% as solids.

[Claim 9] The fermented milk containing a sterilized added ingredient according to any one of claims 7 to 8, wherein the fermented milk having a viable bacterial count of at least 1×10^7 cfu/g after 60 days of storage at 20°C in a sealed state.

[Claim 10] An acidic water containing an added ingredient and whey for use in producing a fermented milk in accordance with any one of claims 7 to 9.

[Claim 11] The acidic water according to claim 10, wherein the ingredient is contained in the amount of at least 25 mass% as solids.

[Claim 12] A method for using the acidic water containing an added ingredient and whey according to any one of claims 10 to 11 as an additive in a fermented milk.

[Claim 13] The method for manufacturing a fermented milk containing an added ingredient according to claim 1, the method further comprising:

sealing the fermented milk in a container after addition of the added ingredient to the fermented milk; and

storing the fermented milk for 60 days at 20°C while maintaining a viable bacterial count in the fermented milk at 1 x 10^7 cfu/g or more.

[Claim 14] The method according to claim 13, wherein the added ingredient is added to the fermented milk to a content of at least 10 mass% as solids.

[Claim 15] A fermented milk containing an added ingredient and packaged in a container, comprising the fermented milk containing a sterilized added ingredient according to any one of claims 7 to 9 and a container packaged with the fermented milk containing the sterilized added ingredient.

[Claim 16] An acidic water containing an added ingredient and whey, and packaged in a container, comprising the acidic water containing an added ingredient and whey according to any one of claims 10 to 11 and a container packaged with the acidic water containing the added ingredient and whey.