

Claims

1. A method of producing a liquid fermented milk having a pH of 5.4~~5.0~~ or more, comprising:

(A) a curd preparation step of preparing a curd having a pH of 5.4~~5.0~~ to 6.0 by adding lactic acid bacteria to a raw material, which does not comprise a thickener, of fermented milk and performing fermentation; and

(B) a homogenization treatment step of subjecting the curd to homogenization treatment at a pressure of 30 to 100 MPa to provide a liquid fermented milk having a pH of 5.4~~5.0~~ to 6.0.

2. The method of producing a liquid fermented milk according to claim 1, wherein the temperature of the homogenization treatment in step (B) is 5 to 50°C.~~A liquid fermented milk, which is produced by the method of producing a liquid fermented milk according to claim 1.~~

3. The method of producing a liquid fermented milk according to claim 1 or 2, wherein the pressure of the homogenization treatment in step (B) is 50 to 100 MPa.

~~4~~3. The method of producing a liquid fermented milk according to any one of claims 1 to 3~~-claim 2~~, wherein the liquid fermented milk has ~~having~~ a viscosity of 10 mPa·s or less.

~~5~~4. The method of producing a liquid fermented milk according to any one of claims 1 to 4~~-claim 2 or 3~~, wherein the liquid fermented milk has ~~having~~ an acidity of 1.0% or less.

~~6~~5. The method of producing a liquid fermented milk according to claim 5~~claim 2 or 3~~, wherein the liquid fermented milk has ~~having~~ an acidity of 0.5% or less.

~~6. The liquid fermented milk according to any one of claims 2 to 5, not comprising a thickener.~~