

YOGURT AND PRODUCTION METHOD THEREOF, PRODUCTION METHOD OF LACTIC
ACID BACTERIA EXTRACELLULAR FUNCTIONAL PRODUCT AND AGENT FOR
ENHANCING YIELD OF LACTIC ACID BACTERIA EXTRACELLULAR FUNCTIONAL
PRODUCT

ABSTRACT

An object of the present invention is to provide a novel method that allows an effective increase in the yield of functional products from lactic acid bacteria. A production method of yogurt according to the present invention includes a pH buffering agent addition step and a fermentation step. In the pH buffering agent addition step, a pH buffering agent is added to a yogurt starting material. In the fermentation step, the yogurt starting material to which the pH buffering agent has been added is fermented by lactic acid bacteria.