CLAIMS

1. Use of plant milk having been treated with a protein deamidase for ~~use in a~~the preparation of a ~~high-temperature~~ 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. ~~The plant milk~~Use according to claim 1, wherein the plant milk is nut milk, soy milk, pea milk, oat milk, ~~or~~ hemp milk, or sesame milk.

3. ~~The plant milk~~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, ~~sesames,~~ and pine nuts.

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

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

6. ~~The plant milk~~ 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~~, provided that~~ to provide a ~~pH of~~ mixture ~~is~~having a pH 5 or higher.

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

8. ~~The plant milk~~Use according to ~~claim 6~~any one of claims 1 to 7, wherein the liquid beverage or food is ~~a raw material, an intermediate product, or a final product of a beverage or liquid food~~ 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. ~~The plant milk~~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. ~~The plant milk~~Use according to any one of claims 1 to 9, wherein the protein deamidase is an enzyme derived from a *Chryseobacterium* microorganism.

11. ~~The plant milk~~Use according to claim 10, wherein the *Chryseobacterium* microorganism is *Chryseobacterium proteolyticum.*

~~12. A method for producing plant milk having improved dispersibility, comprising treating plant milk with a protein deamidase.~~

~~13. The method according to claim 12, comprising the following steps (1) and (2) of:~~

~~(1) providing plant milk; and~~

~~(2) treating the plant milk provided in step (1) with a protein deamidase.~~

~~14. The method according to claim 13, wherein the plant milk in step (1) is plant milk before heat sterilization.~~

~~15. The method according to claim 14, further comprising the following step (3) of:~~

~~(3) performing heat treatment.~~

~~16~~12. A liquid beverage or food comprising the plant milk ~~according to any one of claims 1 to 11.~~having been treated with a protein deamidase, wherein a temperature of the liquid beverage or food is 50 °C or more.

~~17~~13. The liquid beverage or food according to claim ~~16~~12, wherein the liquid beverage or food has a pH of 5 or higher.

~~18~~14. The liquid beverage or food according to claim ~~16~~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.

~~19~~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 ~~raw material, an intermediate product, or a final product of the~~ liquid beverage or food under a ~~high~~ temperature ~~condition~~of 50 °C or higher.

~~20~~16. The method according to claim ~~19~~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 ~~a raw material, an intermediate product, or a final product of~~ the liquid beverage or food under a ~~high~~ temperature ~~condition~~ of 50 ºC or higher.