Claims

[Claim 1] A method for manufacturing fermented milk comprising:

a step of adding

(i) ~~at least one of~~a first bacteria~~,~~ ;

(ii) ~~and/or~~ cultures of the first bacteria;

(iii) the first bacteria and cultures of the first bacteria; or

(iv) the first bacteria and and fermentation products of the first bacteria

to a yoghurt mix;

a subsequent step of killing the first bacteria ~~after at least one of the first bacteria, cultures of the first bacteria and fermentation products of the first bacteria have been added~~;

a subsequent step of adding a starter to the yoghurt mix containing the first bacteria which have been killed; and

a step of fermenting the yoghurt mix to which the starter has been added,

~~characterized in that~~wherein the first bacteria is bacteriocin-producing lactic bacteria in genus *Lactococcus*, and

wherein the step of killing the first bacteria is a step of heating the yogurt mix at from 85-97 ℃ for 2-10 minutes or at from 100 to 140 ℃ for 1 second to 1 minute.

[Claim 2] The method for manufacturing fermented milk in accordance with claim 1, further comprising a step of de-oxygen treatment of the yoghurt mix between the step of killing the first bacteria and the step of fermenting the yoghurt mix.

[Claim 3] The method for manufacturing fermented milk in accordance with claim 1, wherein the acidity in the yoghurt mix to which the first bacteria are added is pH 6.5 – 7.5.

[Claim 4] The method for manufacturing fermented milk in accordance with claim 1, wherein the first bacteria is *Lactococcus lactis* or *Lactococcus lactis subsp. cremoris*.

[Claim 5] The method for manufacturing fermented milk in accordance with claim 1, wherein the first bacteria is a lactic acid stock with the deposit number "FERM BP-10966" or "FERM BP-10967" deposited in International Patent Organism Depositary, Advanced Industrial Science and Technology.

[Claim 6] The method for manufacturing fermented milk in accordance with claim 1, wherein the bacteriocin is nisin or lactococcin.

[Claim 7] The method for manufacturing fermented milk in accordance with claim 1, wherein the main component of the starter is *Lactococcus. delbrueckii* subsp. *bulgaricus* or *Lactococcus. helveticus*.

[Claim 8] The method for manufacturing fermented milk in accordance with claim 1, wherein the main components of the starter are *Lactococcus. delbrueckii* subsp. *bulgaricus* and *Streptococcus thermophilus*.

[Claim 9] The method for manufacturing fermented milk in accordance with claim 1, wherein the fermented milk is plain-type yoghurt.

[Claim 10]. The method for manufacturing fermented milk in accordance with any preceding claim, wherein the step of killing the first bacteria is a step of heating the yogurt mix at from 90-96°C for 2-10 minutes or at from 110-130°C for 1-30 seconds.