

5. The method according to Claim 4 wherein the change in physical properties caused by coagulation of milk protein is at least one selected from the group consisting of occurrence of syneresis, an increase in particle size of milk protein and/or fat, and development of grainy texture of the fermented milk.

6. The method according to any one of Claims 1 to 5 wherein the at least one starting milk material is unpasteurized milk.

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7. The method according to any one of Claims 1 to 6 wherein the fermented milk is yogurt.

8. A method for suppressing a change in physical properties caused by coagulation of milk protein in a fermented milk, the method comprising the following steps:

(1) preparing a fermented milk mix using at least one starting milk material;

(2) heat-pasteurizing the fermented milk mix; and

(3) adding a starter to the heat-pasteurized fermented milk mix to ferment the mix

wherein, in performing steps (1) to (3) above, the following operation (A) or (B) is carried out:

(A) adding glucose oxidase to a fermented milk mix having a glucose concentration of 0.003 to 0.05 wt% to thereby prepare the fermented milk mix in step (1) under the conditions of that glucose concentration; and

(B) adding, before step (3), glucose oxidase to the heat-pasteurized fermented milk mix having a glucose concentration of 0.003 to 0.05 wt%.

9. The method according to Claim 8 wherein operation (A) is carried out in step (1), and the heat-pasteurizing in step (2) is carried out at a temperature of 65°C or above.

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