CLAIMS

1. A method for acquiring lactic acid bacteria, characterized in that a fermented daikon extract is added to a wet-sterilized liquid culture medium to obtain a culture solution, the resultant culture solution is next subjected to enrichment culturing to obtain an enriched culture solution, the enriched culture solution is next poured together with a wet-sterilized isolation culture medium to produce a flat-plate culture medium, and bacteria are then extracted from a colony that emerges on the flat-plate culture medium to acquire lactic acid bacteria exhibiting a higher proliferation rate in an environment having a pH lower than 6-7 and a sucrose concentration of 30 wt% to 60 wt% obtained by sucrose being included alone than in an environment having a pH of 6-7.

2. The method for acquiring lactic acid bacteria according to claim 1, characterized in that the fermented daikon extract is obtained by mixing daikon, caster sugar, and a fungus liquid and allowing the mixture to ferment.

3. The method for acquiring lactic acid bacteria according to claim 2, characterized in that the fungus liquid is composed of yeast.

4. The method for acquiring lactic acid bacteria according to any one of claims 1 to 3, characterized in that the liquid culture medium is obtained by adding an antibiotic substance to a mixture obtained by blending together a fermented mixed extract, which is obtained using a fermented vegetable extract and/or a fermented fruit extract, and a wildflower/caster sugar mixed liquid, which is obtained by mixing caster sugar and a wildflower stock liquid.

5. The method for acquiring lactic acid bacteria according to claim 4, characterized in that the antibiotic substance is cycloheximide.

6. Lactic acid bacteria obtainable by the method of any one of claims 1 to 5.

7. The lactic acid bacteria according to claim 6, characterized by being of a species that belongs to the genus *Lactobacillus* (*Lactobacillus* sp.) and that is deposited under accession no. NITE BP-03116 (identification indication: WR16-4).

8. The lactic acid bacteria according to any one of claims 6 to 7, characterized by having a base sequence in the 16S rDNA region indicated by SEQ ID NO.: 1.

9. The lactic acid bacteria according to any one of claims 6 to 8, characterized by exhibiting a higher proliferation rate in an environment having a pH of 3.5 to 5, and a sucrose concentration of 30 wt% to 60 wt% obtained by sucrose being included alone than in an environment having a pH of 6-7.

10. A lactic-acid-bacteria-containing food or beverage comprising lactic acid bacteria of any one of Claims 6 to 9 wherein the lactic acid bacteria belong to genus *Lactobacillus* (*Lactobacillus* sp.) and are deposited under accession no. NITE BP-03116 (identification indication: WR16-4).

11. The lactic-acid-bacteria-containing food or beverage according to claim 10, wherein the lactic acid bacteria exhibit a higher proliferation rate in an environment having a pH lower than 6-7 and a sucrose concentration of 30 wt% to 60 wt% obtained by sucrose being included alone than in an environment having a pH of 6-7.

12. The lactic-acid-bacteria-containing food or beverage according to any one of claims 10 to 11, wherein the lactic acid bacteria have a base sequence in the 16S rDNA region indicated by SEQ ID NO.: 1.

13. The lactic-acid-bacteria-containing food or beverage according to claim 11, wherein the lactic acid bacteria have a base sequence in the 16S rDNA region indicated by SEQ ID NO.: 1.

14. The lactic-acid-bacteria-containing food or beverage according to any one of claims 10 to 13, wherein the lactic acid bacteria are being acquired from a fermented daikon extract.

15. The lactic-acid-bacteria-containing food or beverage according to claim 14, characterized in that the fermented daikon extract is obtained by mixing daikon, caster sugar, and a fungus liquid and allowing the mixture to ferment.

16. The lactic-acid-bacteria-containing food or beverage according to claim 15, characterized in that the fungus liquid is composed of yeast.

17. The lactic-acid-bacteria-containing food or beverage according to any one of claims 10 to 16, characterized by being a fermented food or beverage.