Claims

[Claim 1] An insoluble mineral fortified milk beverage, characterized in that the milk beverage contains a milk component, an insoluble mineral and a dispersant comprising κ-carrageenan, and an amount of insoluble-mineral precipitate present in the milk beverage after storage for a period of 7 to 10 days is not greater than 240, with the amount of insoluble-mineral precipitate at the completion of the production being taken as 100.

[Claim 2] A calcium fortified milk beverage, characterized in that the insoluble mineral in claim 1 is an insoluble ingredient of calcium and an amount of calcium precipitate present in the milk beverage after 10 days' storage is not greater than 120, with the amount of calcium precipitate at the completion of the production being taken as 100.

[Claim 3] A magnesium fortified milk beverage, characterized in that the insoluble material in claim 1 is an insoluble ingredient of magnesium and an amount of magnesium precipitate present in the milk beverage after 7 days' storage is not greater than 149, with the amount of magnesium precipitate at the completion of the production being taken as 100.

[Claim 4] An iron fortified milk beverage, characterized in that the insoluble mineral in claim 1 is an insoluble ingredient of iron and an amount of iron precipitate present in the milk beverage after 7 days' storage is not greater than 240, with the amount of iron precipitate at the completion of the production being taken as 100.

[Claim 5] The calcium fortified milk beverage as described in claim 2, wherein an amount of calcium precipitate present in the milk beverage after 15 days' storage is not greater than 130, with the amount of calcium precipitate at the completion of the production being taken as 100.

[Claim 6] The magnesium fortified milk beverage as described in claim 3, wherein an amount of magnesium precipitate present in the milk beverage after 15 days' storage is not greater than 205, with the amount of magnesium precipitate at the completion of the production being taken as 100.

[Claim 7] The iron fortified milk beverage as described in claim 4, wherein an amount of iron precipitate present in the milk beverage after 15 days' storage is not greater than 400, with the amount of iron precipitate at the completion of the

production being taken as 100.

[Claim 8] The calcium fortified milk beverage as described in claim 2 and/or claim 5, characterized in that, to the total amount of calcium fortified milk beverage, (a) a milk component in a proportion of 3 weight% or higher on a nonfat milk solids basis, (b) an insoluble ingredient of calcium in a proportion of 0.01 to 0.5 weight% on a calcium basis and (c) a dispersant comprising κ-carrageenan, ~~in a~~ wherein the proportion of κ-carrageenan is from 0.005 to 0.02 weight% are compounded.

[Claim 9] The magnesium fortified milk beverage as described in claim 3 and/or claim 6, characterized in that, to the total amount of magnesium fortified milk beverage, (a) a milk component in a proportion of 3 weight% or higher on a nonfat milk solids basis, (b) an insoluble ingredient of magnesium in a proportion of 0.001 to 0.2 weight% on a magnesium basis and (c) a dispersant comprising κ-carrageenan, ~~in~~ a wherein the proportion of κ-carrageenan is from 0.005 to 0.02 weight% are compounded.

[Claim 10] The iron fortified milk beverage as described in claim 4 and/or claim 7, characterized in that, to the total amount of iron fortified milk beverage, (a) a milk component in a proportion of 3 weight% or higher on a nonfat milk solids basis, (b) an insoluble ingredient of iron in a proportion of 0.0001 to 0.005 weight% on an iron basis and (c) a dispersant comprising κ-carrageenan, ~~in a~~ wherein the proportion of κ-carrageenan is from 0.005 to 0.02 weight% are compounded.

[Claim 11] A method of producing the calcium fortified milk beverage as described in claim 2 and/or claim 5, characterized by incorporating into a milk beverage (a) a milk component, (b) an insoluble ingredient of calcium and (c) a dispersant comprising κ-carrageenan in proportions of 3 weight% or higher on a nonfat milk solids basis, 0.01 to 0.5 weight% on a calcium basis and 0.005 to 0.02 weight%, respectively, to the total amount of milk beverage.

[Claim 12] A method of producing the magnesium fortified milk beverage as described in claim 3 and/or claim 6, characterized by incorporating into a milk beverage (a) a milk component, (b) an insoluble ingredient of magnesium and (c) a dispersant comprising κ-carrageenan in proportions of 3 weight% or higher on a nonfat milk solids basis, 0.001 to 0.2 weight% on a magnesium basis and 0.005 to 0.02 weight%, respectively, to the total amount of milk beverage.

[Claim 13] A method of producing the iron fortified milk beverage as described in claim 4 and/or claim 7, characterized by incorporating into a milk beverage (a) a milk component, (b) an insoluble ingredient of iron and (c) a dispersant comprising κ-carrageenan in proportions of 3 weight% or higher on a nonfat milk solids basis, 0.0001 to 0.005 weight% on an iron basis and 0.005 to 0.02 weight%, respectively, to the total amount of milk beverage.

[Claim 14] The method of production as described in claim 11 to claim 13, characterized by including a step of compounding a milk component, an insoluble ingredient of calcium, magnesium or iron and a dispersant comprising κ-carrageenan and a step of performing heat pasteurization treatment or heat sterilization treatment.

[Claim 15] The method of production as described in any one of claims 11 to 14, characterized in that the milk beverage is cow's milk, processed milk, a lactic acid bacteria beverage or a milk component-containing coffee, tea, powdered green tea, cocoa or fruit juice beverage.