CLAIMS

1. ~~Nut~~Use of nut milk or sesame milk having been treated with a protein deamidase for mixing with a liquid to provide a mixture having a pH of 5 to 7.

2. ~~The nut milk~~Use according to claim 1, wherein a raw material ~~nut~~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.

3. ~~The nut milk~~Use according to claim 1~~ or 2~~, wherein the nut milk or sesame milk has a nut or sesame protein concentration ~~thereof is~~of from 0.2% (w/v) to 10.0% (w/v).

4. ~~The nut milk~~Use according to any one of claims 1 to 3, wherein dispersibility ~~thereof~~ of the nut milk or sesame milk is improved by the treatment.

~~5. The nut milk according to claim 4, wherein no protein aggregation occurs in a case of being mixed with a weakly acidic to weakly alkaline liquid, provided that a pH of mixture is 5 or higher.~~

~~6. The nut milk according to claim 5, wherein the liquid has a pH of from 5 to 7.~~

~~7. The nut milk according to claim 5~~5. Use according to any one of claims 1 to 4, wherein the liquid is 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, soup, curry, cocoa beverages, and chocolate beverages.

~~8. The nut milk~~ 6. Use according to any one of claims 1 to ~~7~~5, wherein the nut milk or sesame milk has no emulsifier or polysaccharide thickener for preventing aggregation ~~is included~~.

~~9. The nut milk~~ 7. Use according to any one of claims 1 to ~~8~~6, wherein the protein deamidase is an enzyme derived from a *Chryseobacterium* microorganism.

~~10. The nut milk~~8. Use according to any one of ~~claim 9~~claims 1 to 7, wherein the protein deamidase is an enzyme derived from a~~*Chryseobacterium* microorganism is~~ *Chryseobacterium proteolyticum*.

~~11. A method for producing nut milk having improved dispersibility, comprising treating nut milk with a protein deamidase.~~

~~12. The method according to claim 11, comprising the following steps (1) and (2) of:~~

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

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

~~13. The method according to claim 12, wherein the nut milk in step (1) is nut milk before heat sterilization.~~

~~14. The method according to claim 13, further comprising the following step (3) of:~~

~~(3) performing heat treatment.~~

~~15. a beverage or liquid food comprising the nut milk according to any one of claims 1 to 10.~~

9. A method for producing a beverage or liquid food comprising mixing nut milk or sesame milk having been treated with a protein deamidase with a liquid to produce a mixture having a pH of 5 to 7.

10. The method according to claim 9, wherein the liquid is 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.

11. A beverage or liquid food having a pH of 5 to 7 which is obtainable by mixing nut milk or sesame milk having been treated with a protein deamidase with a liquid.

~~16~~12. The beverage or liquid food according to claim ~~15, wherein the beverage or liquid food has a pH of 5 or higher.~~

~~17. The beverage or liquid food according to claim 15~~11, wherein the ~~beverage or liquid food~~liquid is 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.