

## METHOD FOR PRODUCING PLANT-BASED FERMENTED MILK

## [ABSTRACT]

5           The present invention addresses the problem of providing a plant-based  
fermented milk that is highly versatile regardless of the type of lactic acid bacteria and  
the status of production equipment and has little deterioration in flavor after fermentation,  
in view of such circumstances. This method for producing a plant-based fermented  
milk is characterized by adding, to a fermentation raw material, containing a plant-based  
10 milk and containing a lipid, 0.1 to 2% by weight of a protein hydrolyzate, containing at  
least 3% by weight of free amino acids, with respect to the solid content of the  
fermentation raw material, and subjecting the mixture to lactic acid fermentation.