ABSTRACT

To provide an ice cream-like food product that is low-fat or fat-free with the texture of fat. The present invention relates to a starter that is added to raw milk for a low-fat or fat-free ice cream-like product. The starter comprises *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. Specifically, raw milk is cultured to a pH of 4.5 to 5.0 at 37 °C and then cooled to 5 °C to obtain fermented milk having a viscosity of 5000 mPa.s or higher. Examples of the *Lactobacillus bulgaricus* are *Lactobacillus delbrueckii* subsp. *bulgaricus* strain OLL1247 or *Lactobacillus bulgaricus* strain OLL1073R-1. Examples of the *Streptococcus thermophilus* are *Streptococcus thermophilus* strain OLS3618 or *Streptococcus thermophilus* strain OLS3078.