

ABSTRACT

Provided is a process for producing fermented milk which makes it possible to effectively prevent increases in acidity in the fermented milk during transportation and storage, and also makes it possible to produce fermented milk with a good flavour. Bacteriocin-producing lactic acid bacteria and/or a culture or fermentation product thereof are/is added to a yoghurt mix. The bacteriocin-producing lactic acid bacteria are then killed. Lactic acid bacteria different from the bacteriocin-producing lactic acid bacteria are then added as a starter. It is thus possible to incorporate bacteriocin in yoghurt without directly adding bacteriocin. Since the bacteriocin-producing lactic acid bacteria are killed, intensification of the flavour of cheese, for example, can be prevented, and it is possible to produce fermented milk with a good flavour.