

Claims

1. A method of producing a liquid fermented milk having an alcohol content of less than 0.5 wt%, comprising:

(A) a static fermentation step of adding a lactic acid bacterium to raw materials for fermented milk, followed by static fermentation, to yield a lactic acid fermentation product; ~~and~~

(B) a stirring fermentation step of adding yeast to the lactic acid fermentation product, followed by stirring fermentation, to yield a liquid fermented milk; ~~and~~ and

(C) a homogenization step of subjecting the liquid fermented milk obtained in the step (B) to homogenization treatment to yield the liquid fermented milk having an alcohol content of less than 0.5 wt%,

wherein the raw materials for fermented milk comprise one or more kinds selected from the group consisting of powdered skim milk, skim milk, raw milk, and a milk protein concentrate; ~~and~~ and

the static fermentation in the step (A) is carried out for from 3 to 45 hours, and the stirring fermentation in the step (B) is carried out for from 20 to 65 hours.

~~2. The method of producing a liquid fermented milk according to claim 1, wherein the static fermentation in the step (A) is carried out for from 3 to 45 hours, and the stirring fermentation in the step (B) is carried out for from 20 to 65 hours.~~

23. The method of producing a liquid fermented milk according

to claim ~~1-or-2~~, wherein the static fermentation in the step (A) is carried out at a temperature of from 20 to 44°C, and the stirring fermentation in the step (B) is carried out at a temperature of from 20 to 44°C.

34. The method of producing a liquid fermented milk according to ~~any one of claims 1 or 2 to 3~~, wherein no material other than yeast starter is added in the period from the beginning time of the static fermentation in the step (A) to the ending time of the stirring fermentation in the step (B).

~~5. The method of producing a liquid fermented milk according to any one of claims 1 to 4, further comprising, after the step (B),~~

~~(C) a homogenization step of subjecting the liquid fermented milk to homogenization treatment.~~

4. The method of producing a liquid fermented milk according to any one of claims 1 to 3, which does not comprise a step of removing particles constituting solids in the liquid fermented milk.

56. A liquid fermented milk, which is produced by the method of producing a liquid fermented milk according to any one of claims 1 to 45.

67. The liquid fermented milk according to claim 56, wherein the median diameter of the particles that form the liquid fermented milk is 30 μm or less.

78. The beverage comprising the liquid fermented milk according to claim 56 or 67, wherein the median diameter of the particles

that form the solids of the beverage is 2.5 μm or less.