Claims

[Claim 1]

A method for culturing lactic acid bacteria comprising inoculating lactic acid bacteria to a medium comprising a milk ingredient having a free phosphoric acid concentration of less than 0.25 wt% and a phosphate, wherein the medium is prepared by adding ~~a phosphate to increase the free phosphoric acid concentration of the medium by an amount, and the amount is the difference between the free phosphoric acid concentration contained in the milk ingredient of the medium and the free phosphoric acid concentration of a medium prepared by using a milk ingredient having a free phosphoric acid concentration between 0.25 wt% and 0.50 wt% as a base material.~~
the phosphate and wherein the amount of the phosphate added is calculated by the formula below:

$$\frac{\left(\text{free phosphoric acid concentration in base material} - \text{free phosphoric acid concentration in milk ingredient}\right) \times \left(\text{medium concentration}\right) \times \left(\text{molecular weight of phosphates*}\right)}{100 \times \left(\text{molecular weight of phosphorus}\right)}$$

wherein the free phosphoric acid concentration in the base material is between 0.25 wt% and 0.50 wt% and wherein the concentration of milk ingredient in the medium is 5 to 30 wt%.

[Claim 2]

The method for culturing lactic acid bacteria according to claim 1, wherein protein content per solid nonfat milk component (SNF) of the milk ingredient is less than 35 wt%.

[Claim 3]

The method for culturing lactic acid bacteria according

to claim 1 or 2, wherein the phosphate is water-soluble.

[Claim 4]

The method for culturing lactic acid bacteria according to any one of claims 1 to 3, wherein the milk ingredient is a skim milk powder.

~~[Claim 5]~~

~~A food and drink product comprising a lactic acid bacteria culture obtained by the method according to any one of claims 1 to 4.~~

~~[Claim 6]~~

~~The food and drink product according to claim 5, wherein the product is in the form of a fermented milk product.~~

[Claim 5]

The method for culturing lactic acid bacteria according to any one of claims 1 to 4, wherein the lactic acid bacteria are *Lactobacillus casei*.

[Claim 6]

A method for producing a fermented milk product comprising the method for culturing lactic acid bacteria according to any one of claims 1 to 5.

[Claim 7]

A method for producing a lactic acid bacteria beverage comprising using the fermented milk product as a material prepared by the method according to claim 6.