

## [Claims]

1. A method for producing a fermented milk, comprising a step of blending a whey powder into a raw-material milk, and a step of degrading the lactose in the raw-material milk by lactase simultaneously with fermentation,  
wherein the whey powder has a lactose content of 65 wt% to 95 wt%,  
and a whey protein content of 5.0 wt% to 20 wt%,  
wherein lactase is added to raw material milk together with a  
starter.

2. The method according to Claim 1, wherein the amount of the whey powder is from 1.0 wt% or more to 4.0 wt% or less.

~~3. The method according to Claim 1 or 2, wherein the whey powder has a lactose content of 65 wt% or more to 95 wt% or less, and a whey protein content of 5.0 wt% or more to 20 wt% or less.~~

~~3.4.~~ The method according to ~~any one of Claims 1 to 3~~ or 2, wherein the amount of lactose in the raw-material milk is from 5.0 wt% or more to 9.0 wt% or less, and/or the lactose degradation rate is from 30% or more to 100% or less.

~~4.5.~~ A fermented milk produced by the method according to any one of Claims 1 to ~~4~~ 3.

~~5.6.~~ The fermented milk according to Claim ~~5~~ 4, wherein the glucose content is from 0.5 wt% or more to 4.0 wt% or less, and pH is from 3.8 or more to 5.5 or less.

~~6.7.~~ The fermented milk according to Claim~~5~~4 or~~6~~5, wherein the fermented milk is a yogurt drink.

~~7.8.~~ The fermented milk according to any one of Claims~~5~~4 to ~~7~~6, wherein no sweetener is added.