[Patent Literature 4]

Japanese Patent Laid-Open No. 11-75688

[Summary of Invention]

[Technical Problem]

[0007]

The generation of an unpleasant deteriorated odor can be suppressed to a certain degree by the techniques of Patent Literature 1 to Patent Literature 4, but there was a problem of lack of versatility due to various restrictions, such as not being applicable to bacterial strains of specific lactic acid bacteria having a preferable physiological function, and requiring a large investment in novel fermentation equipment.

[0008]

In view of such circumstances, the present invention addresses the problem of providing a method for producing a plant-based fermented milk that is highly versatile regardless of the type of microorganisms, such as lactic acid bacteria, and the status of production equipment and has little deterioration in flavor after fermentation.

[Solution to Problem]

[0009]

As a result of intensive studies, the present inventors have found that the problems can be solved by a method for producing a plant-based fermented milk by inoculating a fermentation raw material, containing a plant-based milk and containing a lipid with microorganisms such as lactic acid bacteria or yeast, and subjecting the resultant to fermentation such as lactic acid fermentation, wherein adding a specific amount of a specific protein hydrolyzate can suppress the generation of an unpleasant deteriorated odor while imparting a favorable fermented flavor, and have completed the present invention.

[0010]

That is, the present invention relates to the following:

(1) a method for producing a plant-based fermented milk, the method characterized by adding, to a fermentation raw material, containing a plant-based milk and containing a lipid, 0.1 to 2% by weight of a protein hydrolyzate, containing at least 3% by weight of free amino acids, with respect to the solid content of the fermentation raw material, and subjecting the mixture to fermentation;

(2) the production method described in (1), in which the lipid content in the fermentation raw material is 5 to 80% by weight in the solid content;

(3) the production method described in (1) or (2), in which the fermentation is lactic acid fermentation;

(4) the production method described in (1) or (2), in which the fermentation is yeast fermentation;

(5) the production method described in any one of (1) to (4), in which the fermentation is a fermentation using diacetyl-producing bacteria;

(6) a method for producing a food or beverage using the plant-based fermented milk described in any one of (1) to (4) as a raw material;

(7) a method for producing a food or beverage using the plant-based fermented milk described in (5) as a raw material;

(8) the method for producing a food or beverage described in (6), in which the food or beverage is plant-based yogurt, lactic acid bacteria beverages, creams, ice creams, cheese, butter, or margarine; and

(9) the method for producing a food or beverage described in (7), in which the food or beverage is plant-based cheese or butter.

[Advantageous Effects of Invention]

are not particularly limited as long as the microorganisms are generally used for producing a fermented food, and, for example, lactic acid bacteria, bifidobacteria, yeast, aspergillus, natto bacteria, and tempeh bacteria can be used alone or in combination as appropriate. In an aspect, it is preferable to use lactic acid bacteria. In another aspect, it is preferable to use lactic acid bacteria and yeast. In still another aspect, it is preferable to use diacetyl-producing bacteria as the microorganisms in order to increase the diacetyl content in the plant-based fermented milk. Diacetyl-producing lactic acid bacteria or yeast can be used as the diacetyl-producing bacteria.

[0022]

(Lactic acid bacteria)

In the present invention, the lactic acid bacteria (including bifidobacteria) used in the lactic acid fermentation are not particularly limited as long as the lactic acid bacteria are used for fermented milk products such as ordinary yogurt, lactic acid bacteria beverages, or cheese.

Examples of the type of lactic acid bacteria include the genus Lactobacillus such as Lactobacillus casei, Lactobacillus plantarum, Lactobacillus helveticus, and Lactobacillus bulgaricus, the genus Streptococcus such as Streptococcus thermophilus, Streptococcus lactis, and Streptococcus diacetilactis, the genus Lactococcus such as Lactococcus lactis subspecies lactis, Lactococcus lactis subspecies lactis biovar diacetylactis, and Lactococcus lactis subspecies cremoris, the genus Leuconostoc such as Leuconostoc mesenteroides subspecies cremoris and Leuconostoc lactis, and the genus Bifidobacterium such as Bifidobacterium bifidum, Bifidobacterium longum, Bifidobacterium infantis, and Bifidobacterium breve. Moreover, a starter, such as kefir bacteria, in which microorganisms such as yeast other than lactic acid bacteria are mixed can also be used. Furthermore, a combination of two or more kinds of these lactic acid

[CLAIMS]

[Claim 1]

A method for producing a plant-based fermented milk, the method comprising:

adding, to a fermentation raw material, containing a plant-based milk and containing a lipid, 0.1 to 2% by weight of a protein hydrolyzate, containing at least 3% by weight of free amino acids, with respect to the solid content of the fermentation raw material; and

subjecting the mixture to fermentation.

[Claim 2]

The production method according to claim 1,

wherein the lipid content in the fermentation raw material is 5 to 80% by weight in the solid content.

[Claim 3]

The production method according to claim 1,

wherein the fermentation is lactic acid fermentation.

[Claim 4]

The production method according to claim 2,

wherein the fermentation is lactic acid fermentation.

[Claim 5]

The production method according to claim 1,

wherein the fermentation is yeast fermentation.

[Claim 6]

The production method according to claim 2,

wherein the fermentation is yeast fermentation.

[Claim 7]

The production method according to claim 1,

wherein the fermentation is a fermentation using diacetyl-producing bacteria.

[Claim 8]

The production method according to claim 2,

wherein the fermentation is a fermentation using diacetyl-producing bacteria.

[Claim 9]

A method for producing a food or beverage using the plant-based fermented milk produced by the method according to claim 1 as a raw material.

[Claim 10]

A method for producing a food or beverage using the plant-based fermented milk produced by the method according to claim 2 as a raw material.

[Claim 11]

A method for producing a food or beverage using the plant-based fermented milk produced by the method according to claim 3 as a raw material.

[Claim 12]

A method for producing a food or beverage using the plant-based fermented milk produced by the method according to claim 5 as a raw material.

[Claim 13]

A method for producing a food or beverage using the plant-based fermented milk produced by the method according to claim 7 as a raw material.

[Claim 14]

The method for producing a food or beverage according to claim 9,

wherein the food or beverage is plant-based yogurt, lactic acid bacteria beverages, creams, ice creams, cheese, butter, or margarine.

[Claim 15]

The method for producing a food or beverage according to claim 13, wherein the food or beverage is plant-based cheese or butter.