Claims

1. A method for producing a fermented milk comprising the steps of:

homogenizing a raw material milk with a pressure of 250-400kg/cm^2 so that an average particle size of said raw material milk is 0.8μm or less;

sterilizing said raw material milk at 115°C-150°C before or after said step of homogenizing; and

fermenting said raw material milk after said step of homogenizing and said step of sterilizing.

2. A method for producing a fermented milk according to claim 1, further comprising a step of reducing dissolved oxygen density of said raw material milk before said step of fermenting.

3. A method for producing a fermented milk according to claim 1 or 2, wherein said fermented milk is a set type yogurt.

4. A method for improving hardness of a fermented milk comprising the steps of:

homogenizing a raw material milk with a pressure of 250-400kg/cm^2 so that an average particle size of said raw material milk is 0.8μm or less;

sterilizing said raw material milk at 115°C-150°C before or after said step of homogenizing; and

fermenting said raw material milk after said step of homogenizing and said step of sterilizing.

5. A method for improving smooth texture of a fermented milk comprising the steps of:

homogenizing a raw material milk with a pressure of 250-400kg/cm^2 so that an average particle size of said raw material milk is 0.8μm or less;

sterilizing said raw material milk at 115°C-150°C before or after said step of homogenizing; and

fermenting said raw material milk after said step of homogenizing and said step of sterilizing.

6. A fermented milk, having

a hardness of 26g or more, wherein the hardness is evaluated as the weighting at a rupture point of a curd meter using a yogurt knife attached with a weight of 100g;

an intrusion angle of the yogurt knife of less than 60 degrees, wherein the intrusion angle is evaluated as the angle between the tangent line for the rupture point passing through the origin and the time - weighting curve after the rupture point in the measurement curve of the curd meter;

an average particle size after stirring the fermented milk at 100 rounds using a propeller-shaped stirring wing or a medicine spoon is 43μm or less; and

an adhesion of 0.0008J/m^2 or more, wherein the adhesion is evaluated as the energy used per unit area of a slant surface imitating living body surface when the fermented milk flows down or slips down over the slant surface.

7. The fermented milk according to claim 6, wherein said fermented milk is packed in a container.

8. The fermented milk according to claim 6, wherein said fermented milk is a set type yogurt.