CLAIMS

1. A starter added to raw milk for fermented milk, comprising:

Lactobacillus bulgaricus and Streptococcus thermophilus, wherein

the viscosity (measured with a B-type viscometer) of fermented milk is 5000 mPa·s or more when raw milk including the starter is cultured to the pH of 4.5 to 5.0 at 37°C and is cooled to 5°C;

wherein the starter is formed by any one of:

a combination of Lactobacillus delbrueckii subsp. bulgaricus OLL1247 strain (deposition number: NITE BP-01814) and Streptococcus thermophilus OLS3618 strain (deposition number: NITE BP-01815);

a combination of Lactobacillus delbrueckii subsp. bulgaricus OLL1247 strain (deposition number: NITE BP-01814) and Streptococcus thermophilus OLS3078 strain (deposition number: NITE BP-01697); and

a combination of Lactobacillus delbrueckii ssp. bulgaricus OLL1073R-1 strain (deposition number: FERM BP-10741) and Streptococcus thermophilus OLS3078 strain (deposition number: NITE BP-01697).

2. The starter according to claim 1, wherein

the fermented milk includes no stabilizer, or includes a stabilizer in an amount of 0.05 wt% or less.

3. A low-fat or fat-free ice cream-like food product, which is obtained by cooling and solidifying an ice cream mix, having a milk fat content of less than 8 wt%, wherein

the ice cream mix includes fermented milk obtained by adding the starter

according to claim 1 or claim 2 to raw milk and fermenting the raw milk, and

the ice cream mix has a solid not fat of 11 wt% or more;

wherein the food product comprises ice crystals with an average particle diameter of 60 μm or less.

4. The food product according to claim 3, wherein

the viscosity (measured with a B-type viscometer) of the fermented milk is 5000 mPa·s or more when the fermented milk is cooled to 5°C.

5. The food product according to claim 3, wherein

the ice cream mix further includes a whey protein condensate, and

the whey protein condensate is a condensate of particles having an average particle diameter of 2 to 10 μm and containing whey protein as a main component.

6. The food product according to claim 3, wherein

the ice cream mix includes no stabilizer, or includes a stabilizer in an amount of 0.05 wt% or less.

7. A method for producing a low-fat or fat-free ice cream-like food product, comprising:

obtaining fermented milk by adding the starter according to claim 1 or claim 2;

obtaining an ice cream mix using the fermented milk and a whey protein condensate, wherein the ice cream mix has a solid not fat of 11 wt% or more; and

obtaining a low-fat or fat-free ice cream-like food product having a milk fat content of less than 8 wt% by cooling and solidifying the ice cream mix.