

Claims

1. A dairy beverage comprising a fat content showing at least two peaks in the particle size distribution of fat particles.
2. The dairy beverage according to Claim 1, which shows two
5 peaks.
3. The dairy beverage according to Claim 1 or 2, wherein the peaks are present in the range between 0.4 μm and 0.6 μm inclusive and the range between 1.0 μm and 1.4 μm inclusive.
4. The dairy beverage according to any one of Claims 1 to
10 3, wherein the distance between the peaks is from 0.4 μm or more to 1.0 μm or less.
5. The dairy beverage according to any one of Claims 2 to 4, wherein the bottom value between the peaks is present in the range from greater than 0.6 μm to less than 1.0 μm .
- 15 6. The dairy beverage according to any one of Claims 3 to 5, wherein fat particles in the range between 0.4 μm and 0.6 μm inclusive account for 30-60 vol% of the fat content in the dairy beverage, and fat particles in the range between 1.0 μm and 1.4 μm inclusive account for 10-40 vol% of the fat content
20 in the dairy beverage.
7. The dairy beverage according to any one of Claims 1 to 6, comprising no emulsifying agent.
8. The dairy beverage according to Claim 7, wherein the beverage is milk, quality-governing milk or processed milk.
- 25 9. A dairy beverage prepared by blending a first raw milk in which the average particle size of fat particles accounting for at least 30-60 vol% of the fat content in the raw milk is adjusted in the range between 0.4 μm and 0.6 μm inclusive, with a second raw milk in which the average particle size of fat
30 particles accounting for at least 10-40 vol% of the fat content in the raw milk is adjusted in the range between 1.0 μm and 1.4 μm inclusive.
10. The dairy beverage according to Claim 9, wherein the

mixture ratio of the first raw milk to the second raw milk is from 1:0.4 to 1:0.8.

11. The dairy beverage according to Claim 9, wherein the mixture ratio of the first raw milk to the second raw milk is
5 from 1:1.2 to 1:1.6.

12. A method for producing the dairy beverage according to any one of Claims 1 to 11, comprising:

(1) a step of microparticulation of fat particles contained in a raw milk to prepare a first raw milk having one peak in
10 the particle size distribution of fat particles,
(2) a step of microparticulation of fat particles contained in a raw milk to prepare a second raw milk having a peak that is different from the peak of the first raw milk,
(3) a step of blending the first raw milk with the second raw
15 milk.

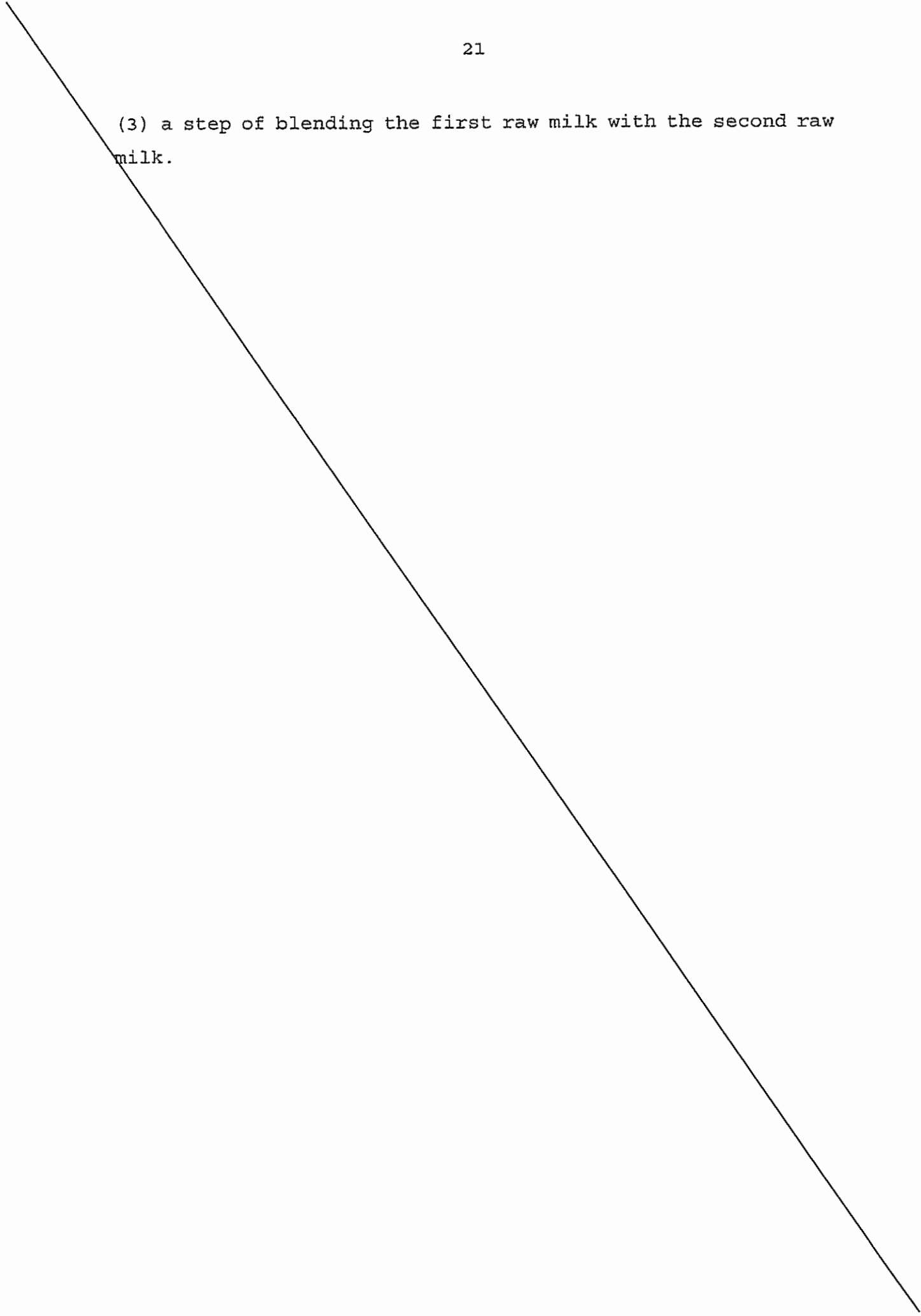
13. A method for improving flavour of a dairy beverage, comprising:

(1) a step of microparticulation of fat particles contained in a raw milk to prepare a first raw milk having one peak in
20 the particle size distribution of fat particles,
(2) a step of microparticulation of fat particles contained in a raw milk to prepare a second raw milk having a peak that is different from the peak of the first raw milk,
(3) a step of blending the first raw milk with the second raw
25 milk.

14. A method for improving dispersibility of fat particles in a dairy beverage, comprising:

(1) a step of microparticulation of fat particles contained in a raw milk to prepare a first raw milk having one peak in
30 the particle size distribution of fat particles,
(2) a step of microparticulation of fat particles contained in a raw milk to prepare a second raw milk having a peak that is different from the peak of the first raw milk,

(3) a step of blending the first raw milk with the second raw milk.



Claims

1. A dairy beverage using raw milk as its principal ingredient_comprising a fat content showing at least two peaks in the particle size distribution of fat particles.
2. The dairy beverage according to Claim 1, which shows two peaks.
3. The dairy beverage according to Claim 1 or 2, wherein the peaks are present in the range between 0.4 μm and 0.6 μm inclusive and the range between 1.0 μm and 1.4 μm inclusive.
4. The dairy beverage according to any one of Claims 1 to 3, wherein the distance between the peaks is from 0.4 μm or more to 1.0 μm or less.
5. The dairy beverage according to any one of Claims 2 to 4, wherein the bottom value between the peaks is present in the range from greater than 0.6 μm to less than 1.0 μm .
6. The dairy beverage according to any one of Claims 3 to 5, wherein fat particles in the range between 0.4 μm and 0.6 μm inclusive account for 30-60 vol% of the fat content in the dairy beverage, and fat particles in the range between 1.0 μm and 1.4 μm inclusive account for 10-40 vol% of the fat content in the dairy beverage.
7. The dairy beverage according to any one of Claims 1 to 6, comprising no emulsifying agent.

8. The dairy beverage according to Claim 7, wherein the beverage is milk, quality-governing milk or processed milk.

9. A dairy beverage prepared by blending a first raw milk in which the average particle size of fat particles accounting for at least 30-60 vol% of the fat content in the raw milk is adjusted in the range between 0.4 μm and 0.6 μm inclusive, with a second raw milk in which the average particle size of fat particles accounting for at least 10-40 vol% of the fat content in the raw milk is adjusted in the range between 1.0 μm and 1.4 μm inclusive.

10. The dairy beverage according to Claim 9, wherein the mixture ratio of the first raw milk to the second raw milk is from 1:0.4 to 1:0.8.

11. The dairy beverage according to Claim 9, wherein the mixture ratio of the first raw milk to the second raw milk is from 1:1.2 to 1:1.6.

12. The dairy beverage according to any one of Claims 1 to 11, wherein the peaks are present in the range between 0.4 μm and 0.6 μm inclusive and the range between 1.1 μm and 1.3 μm inclusive.

13. A method for producing the dairy beverage according to any one of Claims 1 to 12, comprising:

(1) a step of microparticulation of fat particles contained in a raw milk to prepare a first raw milk having one peak in the particle size distribution of fat

particles,

(2) a step of microparticulation of fat particles contained in a raw milk to prepare a second raw milk having a peak that is different from the peak of the first raw milk,

(3) a step of blending the first raw milk with the second raw milk.

14. A method for improving flavour of a dairy beverage, comprising:

(1) a step of microparticulation of fat particles contained in a raw milk to prepare a first raw milk having one peak in the particle size distribution of fat particles,

(2) a step of microparticulation of fat particles contained in a raw milk to prepare a second raw milk having a peak that is different from the peak of the first raw milk,

(3) a step of blending the first raw milk with the second raw milk.

15. A method for improving dispersibility of fat particles in a dairy beverage, comprising:

(1) a step of microparticulation of fat particles contained in a raw milk to prepare a first raw milk having one peak in the particle size distribution of fat

particles,

(2) a step of microparticulation of fat particles contained in a raw milk to prepare a second raw milk having a peak that is different from the peak of the first raw milk,

(3) a step of blending the first raw milk with the second raw milk.