

Claims

1. A sweetener-containing liquid fermented milk to be taken at a liquid temperature of 20°C or higher, comprising a high intensity sweetener which is at least one kind selected from the group consisting of sucralose, aspartame, acesulfame potassium, and neotame, wherein the content of the high intensity sweetener in the sweetener-containing liquid fermented milk is 0.001% or more by weight and less than 0.030% by weight, and an acidity expressed as lactic acid is 0.60% or more.

2. The sweetener-containing liquid fermented milk according to claim 1, which is to be taken at a liquid temperature of 50°C or higher.

3. The sweetener-containing liquid fermented milk according to claim 1 or 2, which maintains a constant level of balance of sweetness and sourness in a liquid temperature range from 0 to 80°C.

~~4. The sweetener-containing liquid fermented milk according to any one of claims 1 to 3, wherein the high intensity sweetener is at least one kind selected from the group consisting of sucralose, aspartame, acesulfame potassium, and neotame.~~

45. The sweetener-containing liquid fermented milk according to any one of claims 1 to 34, comprising *Lactobacillus bulgaricus* and *Streptococcus thermophilus* as lactic acid bacteria.

56. A method of producing the sweetener-containing liquid fermented milk according to any one of claims 1 to 45, comprising:
a fermentation step of adding a lactic acid bacteria starter

to a raw material of a fermented milk and carrying out fermentation to obtain a curd of the fermented milk;

a curd pulverization step of pulverizing the curd to obtain a liquid fermented milk; and

a sweetener adding step of mixing the liquid fermented milk and a high intensity sweetener to obtain the sweetener-containing liquid fermented milk.