

ABSTRACT

A method for producing fermented milk excellent in quality due to suppressed change in physical properties, the change in physical
5 properties being caused by coagulation of milk protein during cold storage or distribution (occurrence of syneresis, an increase in the particle size of milk protein and thus-developed grainy texture), the method comprising the steps of: (1) preparing a fermented milk mix using one or more starting milk
10 materials; (2) heat-pasteurizing the fermented milk mix; and (3) adding a starter to the heat-pasteurized fermented milk mix to ferment the mix, wherein, in performing steps (1) to (3) above, at least one of the following operations (A) to (C) is carried out: (A) adding glucose oxidase to said one or more starting milk
15 materials to prepare the fermented milk mix in step (1), wherein said one or more starting milk materials contain a substance that can serve as a substrate for the glucose oxidase; (B) adding glucose oxidase and a substance that can serve as a substrate for the glucose oxidase to the heat-pasteurized fermented milk mix
20 before step (3); and (C) adding glucose oxidase and a substance that can serve as a substrate for the glucose oxidase to the fermented milk after step 3.