CLAIMS

[Claim 1]

A method for producing a lactic acid bacterium fermentation food product, characterized in that when a lactic acid bacterium fermentation food product is produced by inoculating and culturing lactic acid bacteria in a medium containing a milk or a milk product as a main component, a lipase degradation product of a vegetable oil or fat is added to the medium containing a milk or a milk product as a main component before culturing lactic acid bacteria, or to a fermented liquid containing a milk or a milk product as a main component during culturing, wherein the lipase degradation product is obtainable by adding a lipase to the vegetable oil or fat to cause a reaction.

[Claim 2]

The method for producing a lactic acid bacterium fermentation food product according to claim 1, wherein the vegetable oil or fat is olive oil or sunflower oil.

[Claim 3]

The method for producing a lactic acid bacterium fermentation food product according to any one of claims 1 to 2, wherein the medium containing a milk or a milk product as a main component is a medium containing, as a main component, an animal milk or a milk product produced using an animal milk as a raw material.

[Claim 4]

The method for producing a lactic acid bacterium fermentation food product according to any one of claims 1 to 3, wherein the lactic acid bacteria are Lactobacillus casei.

[Claim 5]

A method for promoting the proliferation of lactic acid bacteria, characterized in that when a lactic acid bacterium fermentation food product is produced by inoculating and culturing lactic acid bacteria in a medium containing a milk or a milk product as a main component, a lipase degradation product of a vegetable oil or fat is added to the medium containing a milk or a milk product as a main component before culturing lactic acid bacteria, wherein the lipase degradation product is obtainable by adding a lipase to the vegetable oil or fat to cause a reaction.

[Claim 6]

A method for improving the viability of lactic acid bacteria, characterized in that when a lactic acid bacterium fermentation food product is produced by inoculating and culturing lactic acid bacteria in a medium containing a milk or a milk product as a main component, a lipase degradation product of a vegetable oil or fat is added to the medium containing a milk or a milk product as a main component

before culturing lactic acid bacteria, or to a fermented liquid containing a milk or a milk product as a main component during culturing, wherein the lipase degradation product is obtainable by adding a lipase to the vegetable oil or fat to cause a reaction.

[Claim 7]

A proliferation promoting agent to promote the proliferation of lactic acid bacteria in a medium containing a milk or a milk product as a main component before culturing lactic acid bacteria, or in a fermented liquid containing a milk or a milk product as a main component during culturing, characterized by comprising a lipase degradation product of a vegetable oil or fat as an active ingredient, wherein the lipase degradation product is obtainable by adding a lipase to the vegetable oil or fat to cause a reaction.

[Claim 8]

The proliferation promoting agent for lactic acid bacteria according to claim 7, further comprising yeast and an emulsifier.

[Claim 9]

A viability improving agent to improve the viability of lactic acid bacteria in a medium containing a milk or a milk product as a main component before culturing lactic acid bacteria, or in a fermented liquid containing a milk or a milk product as a main component during culturing, characterized by comprising a lipase degradation product of a vegetable oil or fat as an active ingredient, wherein the lipase degradation product is obtainable by adding a lipase to the vegetable oil or fat to cause a reaction.

[Claim 10]

The viability improving agent for lactic acid bacteria according to claim 9, further comprising yeast and an emulsifier.

[Claim 11]

The method for producing a lactic acid bacterium fermentation food product according to claim 1, wherein the lipase degradation product of the vegetable oil or fat is in a range of 3 to 100 ppm in terms of free fatty acids.

[Claim 12]

The method for promoting the proliferation of lactic acid bacteria according to claim 5, wherein the lipase degradation product of the vegetable oil or fat is in a range of 3 to 100 ppm in terms of free fatty acids.

[Claim 13]

The method for improving the viability of lactic acid bacteria according to claim 6, wherein the lipase degradation product of the vegetable oil or fat is in a range of 3 to 100 ppm in terms of free fatty acids.

[claim 14]

The proliferation promoting agent for lactic acid bacteria according to claim 7, wherein the lipase degradation product of the vegetable oil or fat is in a range of 3 to 100 ppm in terms of free fatty acids.

[Claim 15]

The viability improving agent for lactic acid bacteria according to claim 9, wherein the lipase degradation product of the vegetable oil or fat is in a range of 3 to 100 ppm in terms of free fatty acids.