A manufacture method for superior set yogurt under reduced oxygen conditions. By Horiuchi et al., page 4112. Yogurt is the coagulated milk product obtained by lactic acid fermentation through the action of *Lactobacillus delbrueckii* ssp. *bulgaricus* and *Streptococcus thermophilus* from milk and milk products (yogurt mix). A set yogurt is produced by packing a yogurt mix into an individual vessel before fermentation. A set yogurt should be both firm and smooth, but firm yogurt generally has rough texture. A good method for manufacturing set yogurt with the desired qualities involves reducing dissolved oxygen in the yogurt mix beforehand and incubating at a lower temperature.