Claims

1. A method for preparing a bird's nest extract, the extract comprising at least one molecule obtained from edible bird's nest (EBN), the method comprising the steps of:

(a) washing raw EBN;

(b) filtering the washed EBN;

(c) extracting the molecule from the EBN,

wherein extracting the molecule is carried by exposing the washed EBN to any one of an extraction solution selected from the group comprising:

(a) a solution comprising an anti-N glycan and an anti-O glycan;

(b) a solution comprising an anti-heparan sulphate, an anti-chondroitin, an anti-keratan, and an anti-dermatan; and

(c) a solution comprising an anti-leucine zipper, an anti-helix-turn-helix, and an anti-zinc finger.

2. The method according to claim 1, wherein washing comprises exposing the EBN to a first enzyme solution at ambient temperatures for about 5 minutes and soaking the EBN and enzyme solution in water for a further 5 minutes.

3. The method according to claim 2, wherein the first enzyme solution comprises a nitrite reductase.

4. The method according to any one of the preceding claims, further comprising sterilising the washed EBN prior to the extraction step at 121°C for about 10 minutes.

5. The method according to any one of the preceding claims, wherein the amount present in each solution are:

(a) 50 % anti-N glycan and 50 % anti-O glycan;

(b) 25 % anti-heparan sulphate, 25 % anti-chondroitin, 25 % anti-keratan, and 25 % anti-dermatan; and

(c) 37 % anti-leuzine zipper, 33 % anti-helix-turn-helix, and 30 % anti-zinc finger.

6. The method according to any one of the preceding claims, wherein the step of extraction is carried out in the presence of an acid.

7. The method according to any one of the preceding claims, wherein extraction is carried out at between 25°C to 37°C for about 20 to 120 minutes.

8. The method according any one of the preceding claims, wherein isolating the molecule is carried out in the presence of a second enzyme solution.

9. The method according to claim 8, wherein the second enzyme solution comprises a vegetable or fruit protease.

10. The method according to claim 8, wherein the concentration of the second enzyme solution is between 10 ug/ml to 100 ng/ml.

11. The method according to claim 8, wherein the step of isolating the molecule is carried out at 45°C for 60 minutes at pH 6.5 to 9.0.

12. The method according to any one of claims 8 to 11, further comprising heating the mixture at 70°C for 5 minutes to deactivate the enzymes in the second enzyme solution.

13. The method according to any one of the preceding claims, further comprising the step of dehydrating the extracted mixture.

14. The method according to claim 13, wherein the dehydrating step is freeze drying.