**CLAIMS**

1. A method of extracting and manufacturing an oyster meat extract, comprising the step of:

having an extraction container configured in such a manner that it allows extraction and concentration of oyster meat essence from an oyster meat to be carried out repetitively in an atmospheric pressure state, a pressurized state or in a depressurized state in response to user operation without damaging the oyster meat, wherein the extraction container operatively connected with a continuous centrifuge, the continuous centrifuge has an injection portion, a discharge portion, a solution discharge portion and a storage member, the storage member includes a storage space portion and a rotary shaft portion housed therewithin, the rotary shaft portion has a plurality of rotary blades disposed on the outer circumference thereof, the rotary shaft portion operatively coupled with a rotary means configured in such a manner that the rotary shaft portion, when being driven by the rotary means, is rotatable centrally in the storage member in longitudinal direction;

continuously introducing the extracted and concentrated oyster meat essence from the extraction container to the storage portion of the continuous centrifuge through the injection portion,

continuously centrifuging the extracted and concentrated oyster meat essence within the storage space portion so that a concentrated oyster meat extract is obtained;

continuously discharging the obtained concentrated oyster meat extract from a plurality of discharge holes through the discharge portion;

continuously introducing remaining solution separated from the extracted and concentrated oyster meat essence to an upper portion of the storage member and continuously discharging them from the solution discharge portion arranged in the upper portion of the storage member, which thus causes the remaining solution being further concentrated in the storage member; and

thereby introducing a predetermined concentration of ethanol solution to the said concentrated remaining solution so that this resulting solution is separated with a second continuous centrifugation process and is continuously discharged from the solution discharge portion.

2. A method of extracting and manufacturing the oyster meat extract using the continuous centrifuge of claim 1,

wherein the plurality of the rotary blades are spaced a distance apart from the outer circumference of the rotary shaft portion provided in the center shaft in the center shaft direction, and are formed to extend radially.

3. A method of extracting and manufacturing the oyster meat extract using the continuous centrifuges of claim 2,

wherein the rotary shaft portion is formed with a tube-shaped member, and a hollow portion therewithin is used as an introduction path for the oyster meat essence introduced from the injection portion.

**CLAIMS**

1. A method of extracting and manufacturing an oyster meat extract, comprising the step of:

having an extraction container configured in such a manner that it allows extraction and concentration of oyster meat essence from an oyster meat to be carried out repetitively in an atmospheric pressure state, a pressurized state or in a depressurized state in response to user operation without damaging the oyster meat,

wherein the extraction container operatively connected with a continuous centrifuge having an injection portion, a discharge portion, a solution discharge portion and a storage member, the storage member includes a storage space portion and a rotary shaft portion housed therewithin, the rotary shaft portion has a plurality of rotary blades disposed on the outer circumference thereof, the rotary shaft portion operatively coupled with a rotary means configured in such a manner that the rotary shaft portion, when being driven by the rotary means, is rotatable centrally in the storage member in longitudinal direction, and

wherein the extraction container operatively coupled with a control device and a plurality of sensors in such a configuration that the plurality of sensors detect the concentration level and the amount of an extraction solution that extracts and concentrates an oyster meat essence from the oyster meat and an ethanol solution during an extraction process, and allow user to adjust the concentration levels and the amount of the extraction solution and the ethanol solution based on the readings of the plurality of the sensors;

continuously introducing the extracted and concentrated oyster meat essence from the extraction container to the storage portion of the continuous centrifuge through the injection portion;

continuously centrifuging the extracted and concentrated oyster meat essence within the storage space portion so that a concentrated oyster meat extract is obtained;

continuously discharging the obtained concentrated oyster meat extract from a plurality of discharge holes through the discharge portion;

continuously introducing remaining solution separated from the extracted and concentrated oyster meat essence to an upper portion of the storage member and continuously discharging them from the solution discharge portion arranged in the upper portion of the storage member, which thus causes the remaining solution being further concentrated in the storage member; and

thereby introducing a predetermined concentration of ethanol solution to the said concentrated remaining solution so that this resulting solution is separated with a second continuous centrifugation process and is continuously discharged from the solution discharge portion.

2. A method of extracting and manufacturing the oyster meat extract using the continuous centrifuge of claim 1,

wherein the plurality of the rotary blades are spaced a distance apart from the outer circumference of the rotary shaft portion provided in the center shaft in the center shaft direction, and are formed to extend radially.

3. A method of extracting and manufacturing the oyster meat extract using the continuous centrifuges of claim 2,

wherein the rotary shaft portion is formed with a tube-shaped member, and a hollow portion therewithin is used as an introduction path for the oyster meat essence introduced from the injection portion.