CLAIMS

1. A method for producing an oyster meat essence containing antioxidant substance with high antioxidative potency, comprising the step of:

(a) storing oyster meat in an extraction container containing water at a normal pressure;

(b) extracting oyster meat essence in form of liquid from the extraction container;

(c) concentrating the oyster meat essence;

(d) adding ethanol to the concentrated oyster meat essence so that the ethanol concentration of the said concentrated oyster meat essence is ranging from 30% to 90%;

(e) stirring the concentrated oyster meat essence resulted from step (d) to separate into a precipitate and a supernatant; and

(f) continuously centrifuging the supernatant resulted from step (e) in a continuous centrifugal separator so that substance with low antioxidative potency and/or without antioxidative potency in the supernatant is separated as a centrifugation precipitate and antioxidant substance with high antioxidative potency is obtained as a centrifugation supernatant.

2. The method as claimed in Claim 1, wherein the said ethanol concentration of the said concentrated oyster meat essence is preferably of 70%.

3. The method as claimed in Claim 1, wherein the continuous centrifugal separator is concurrently rotated at a speed of 8000 x G.

4. A method for producing an oyster meat essence containing antioxidant substance with high antioxidative potency, comprising the step of:

(a) storing oyster meat in an extraction container containing water at a normal pressure;

(b) extracting oyster meat essence in form of liquid from the extraction container;

(c) concentrating the oyster meat essence to generate a first concentration liquid;

(d) adding ethanol to the first concentration liquid so that the ethanol concentration of the first concentration liquid is ranging from 30% to 90%;

(e) stirring the first concentration liquid resulted from step (d) to separate into a precipitate and a first supernatant;

(f) centrifuging the first supernatant to separate into a precipitate and a second supernatant;

(g) concentrating the separated second supernatant to generate a second concentration;

(h) adding ethanol to the second concentration liquid so that the ethanol concentration of the second concentration liquid is ranging from 30% to 90%;,

(i) separating the second concentration liquid into a third supernatant of an ethanol layer at an upper side and a water later at a lower side; and

(j) concentrating the separated third supernatant to generate a paste-like concentrate to incorporate a large amount of antioxidant substance with high antioxidative potency.

5. The method as claimed in Claim 4, wherein further comprising the step of centrifuging the third supernatant to separate the third supernatant into a precipitate and a fourth supernatant, and concentrating the separated fourth supernatant to generate a paste-like concentrate to incorporate a large amount of antioxidant substance with high oxidative potency.

6. The method as claimed in Claim 5, wherein further comprising the step of repeatedly performing the centrifugation to remove supernatant after a final centrifugation, and concentrating the supernatant to generate a paste-like concentrate to incorporate a large amount of antioxidant substance with high oxidative potency.

7. The method as claimed in Claim 4, wherein the ethanol concentration of the first and second concentration liquid is of 70%.

8. The method as claimed in Claim 4 to 6 wherein the step of centrifugation involves centrifuging the resultant supernatants at a rotation speed of 8000 x G.

9. The method as claimed in Claim 4 to 6 wherein said large amount of antioxidant substance with high antioxidative potency including hydrophilic antioxidant substance, oleophilic antioxidant substance, and amphiphilic antioxidant substance with high ORAC value.

CLAIMS

1. A method for producing an oyster meat essence that with high antioxidative potency, comprising:

storing an oyster meat in an extraction container where a water solution is accumulated, extracting oyster meat essence from the oyster meat in the extraction container to generate an extract liquid, removing the oyster meat after the extraction, concentrating the extract liquid after the removal of the oyster meat to generate a concentration liquid, adding ethanol to the concentration liquid, stirring the concentration liquid to separate the concentration liquid into a precipitate and a supernatant by a natural sedimentation method, and removing the supernatant after the separation;

injecting the removed supernatant together with the ethanol to a continuous centrifuge, rotating the continuous centrifuge at a rotation speed where a maximum rotation radius of the continuous centrifuge is 11.4 cm and a maximum rotation speed of the continuous centrifuge is 8000 rpm, wherein at the rotation speed, a centrifugal acceleration of approximately 8157 × g is applied injected supernatant; and

separating the injected supernatant into a centrifugation supernatant and a centrifugation precipitate, wherein

the centrifugation supernatant after the separation has an ORAC value of 160 μmol TE/g, to obtain the oyster meat essence with high antioxidative potency.

2. A method for producing an oyster meat essence that with high antioxidative potency, comprising:

storing an oyster meat in an extraction container where a water solution is accumulated, extracting oyster meat essence from the oyster meat in the extraction

container to generate an extract liquid, removing the oyster meat after the extraction, concentrating the extract liquid after the removal of the oyster meat to generate a concentration liquid, adding ethanol to the concentration liquid, stirring the concentration liquid to separate the concentration liquid into a precipitate and a supernatant by a natural sedimentation method, and removing the supernatant after the separation;

continuously injecting the removed supernatant together with the ethanol to a centrifuge, rotating the centrifuge at a rotation speed where a maximum rotation radius of the continuous centrifuge is 11.4 cm and a maximum rotation speed of the continuous centrifuge is 8000 rpm, wherein at the rotation speed, a centrifugal acceleration of approximately 8157 × g is applied to the injected supernatant; and

separating the injected supernatant into a centrifugation supernatant and a centrifugation precipitate, wherein the centrifugation supernatant after the separation has an ORAC value of 160 μmol TE/g, to obtain the oyster meat essence with high antioxidative potency.

3. A method for producing an oyster meat essence that with high antioxidative potency, comprising:

storing an oyster meat in an extraction container where a water solution is accumulated, extracting oyster meat essence from the oyster meat in the extraction container to generate an extract liquid, removing the oyster meat after the extraction, concentrating the extract liquid after the removal of the oyster meat to generate a concentration liquid, adding ethanol to the concentration liquid such that ethanol concentration becomes 30% to 90%, stirring the concentration liquid to separate the concentration liquid into a precipitate and a supernatant by a natural sedimentation method, and removing the supernatant after the separation;

continuously injecting the removed supernatant together with the ethanol to a continuous centrifuge, rotating the continuous centrifuge at a rotation speed where a maximum rotation radius of the continuous centrifuge is 11.4 cm and a maximum rotation speed of the continuous centrifuge is 8000 rpm, wherein at the rotation speed, a centrifugal acceleration of approximately 8157 × g of is applied to the injected supernatant; and

separating injected supernatant into a centrifugation supernatant and a centrifugation precipitate, wherein the centrifugation supernatant after the separation has an ORAC value of 160 μmol TE/g, to obtain the oyster meat product with high antioxidative potency.

4. The method for producing an oyster meat essence that with high antioxidative potency according to claim 1, claim 2, or claim 3, wherein

the oyster meat is shelled shellfish.