

ABSTRACT

Title:

Fermented Composition, Method For Manufacturing Same,
And Applications Thereof

Means for Solving Problem:

Fermented and aged fruits such as apples, persimmons, bananas, pineapples, akebia, silvervine, figs, wild strawberries, wild vines, Myrica, and Ume (Japanese apricot), citrus fruits such as Navel oranges, Hassaku oranges, Mandarin oranges, Sour oranges, Iyokan oranges, kumquats, citrons, Kabosu oranges, shaddocks, Ponkan oranges, and lemons, edible roots such as Burdock, carrots, garlic, lotus root, and lily bulbs, grains such as brown rice, glutinous rice, polished rice, millet, corn, wheat, barley, and Foxtail millet, beans and sesames such as soybeans, black soybeans, black sesame, white sesame, and walnuts, seaweed such as Konbu, Wakame, Hijiki, and Laver, saccharides such as brown sugar as lump, fructose, and glucose, as well as honey, starch, cucumbers, Perilla, and

celery are used as food quality improvers or growth promoters.