CLAIMS

1. A method for preparing a germinated mung bean extract comprising the steps of:

(a) soaking mung bean in water;

(b) germinating the mung bean anaerobically in the dark for a period of time to obtain germinated mung bean;

(c) drying and grinding the germinated mung bean to obtain fine powder of germinated mung bean; and

(d) extracting the germinated mung bean extract rich in bioactive from the fine powder of step (c).

2. A method according to Claim 2, in which step (d) further comprises the steps of:

(i) dissolving the fine powder of germinated mung bean in a solvent;

(ii) separating a layer containing solubles; and

(iii) freeze drying the layer containing soluble to obtain the germinated mung bean extract rich in bioactive.

3. A method according to Claim 1 or 2, in which the germinated mung bean comprises moisture content of between 3 and 7%, fat content of between 1.5 and 2.5%, protein content of between 27 and 33%, crude fibre content of between 1.5 and 6.0%; and carbohydrate content of between 50 and 60%.

4. A method according to Claim 1, 2 or 3, in which the germinated mung bean extract comprises antioxidant activity, anti-pigmentation activity or liver protective activity.

5. Use of a mung bean extract prepared by a method according to any preceding claim in the preparation of a medicament for the treatment, co-treatment or prevention of diabetes, immunodeficiency, stress, liver damage or skin pigmentation.

6. Use of a mung bean extract prepared by a method according to any of Claims 1 to 4 as a nutraceutical.

7. Use according to Claim 6, in which the nutraceutical comprises a food product, foodstuff, dietary supplement, nutritional supplement or a supplement composition for a food product or a foodstuff.

8. Use of a mung bean extract prepared by a method according to any of Claims 1 to 4 as a cosmetic composition.

9. Use according to Claim 8, in which the cosmetic composition comprises a skin care preparation.