White Emulsified Scented Crocodile Oil: Method of Preparation

Field of Technology

The invention involves the method of preparation of a type of crocodile oil, specifically that [illegible] white emulsified scented crocodile oil.

Background Technology

[illegible] crocodiles. Classified under [illegible] Crocodilia [illegible] families, 8 [illegible] and [illegible] species. Only 3 families and [illegible] species are left in today's world and they can be found in temperate and tropical regions. The latest research development in the area of "bioactive substances of crocodiles and its medicinal uses and health benefits" was made available in the 6th issue of the 26th volume of the China Journal of Marine Drugs published in December 2007, wherein it was specifically said that crocodile blood contains antibiotics, which not only has antibiotic effect but can also significantly inhibit cancer growth. Crocodile meat contains such elements as Cu, Fe, Zn, Se, Mn, Co, Ni, Li, As, K, Na, Ca, Mg, etc., of which Cu, Fe, Zn, Se, Mn, Co, and Ni have been determined to be trace elements required by the human body. Crocodile meat can treat abdominal masses while an appropriate amount of the aforesaid trace elements when combined with other elements might have an effect on malignant sores. The perianal odoriferous glands of crocodiles serve beauty purposes and can be used in hair gels; crocodile fats can be used in medicines; while crocodile oil, other than being the best anti-freeze and anti-cold ointment, can be used to treat burns, scalds, frostbites, ringworms, and to erase wrinkles as well.

Today, there are many household chemicals in the market that are manufactured using bioactive substances of crocodiles. Their applications in daily cosmetic products used to treat scalds and acne, promote scar healing or delay ageing are especially prevalent. A majority of such daily cosmetic products are manufactured through the extraction of fats or the addition of raw ingredients of other daily cosmetic products; however, the current crocodile oil extraction technology is complicated, and some of the internal elements are damaged during the extraction process, thereby inhibiting the performance of crocodile oil in the treatment of burns, scalds, frostbites and acne, the promotion of scar healing, delaying of ageing, and the erasing of wrinkles. Furthermore, crocodile oils available in the market today are not easily accepted by consumers due to their overpowering fishy smell. In view of this, we are providing the method of preparation of a kind of white emulsified scented crocodile oil.

The Invention

The invention provides for the method of preparation of of a kind of white emulsified scented crocodile oil, to address the shortcomings present in available crocodile oils in the market, such as complicated preparation processes, overpowering fishy smell and restricted quality.

The invention adopts the following technical proposal:

The method of preparation of a kind of white emulsified scented crocodile oil includes the following steps:

(1) Prepare, in parts by weight, 70-85 parts of crocodile fats and 5-10 parts of the mucosal tissues of crocodiles. Wash crocodile fats thoroughly and set aside.

(2) Put the washed crocodile fats in step (1) into a boiler. Add in water in parts by weight of crocodile fats to water, in the ratio of 1:15. Place on high heat until boiled.

(3) Add the mucosal tissues of crocodiles mentioned in step (1) into the boiled crocodile fats mentioned in step (2). Lower the heat and cook it in water for 15-18 hours, until all the oil comes out from the crocodile fats.

(4) Cool down to room temperature. Crude crocodile oil is obtained.

(5) In a mixer, combine the crocodile oil obtained in step (4) with water, plant essence and emulsifier in parts by weight, in the ratio of 1:1:0.5:0.5. Mix for 6 hours. Filter out oil dregs, and keep the remaining milky liquid.

(6) Pass the white liquid obtained from step (5) through a high pressure homogenizer to obtain white emulsified scented crocodile oil.

The aforesaid crocodile fats refer to fats obtained from the flanks or belly of crocodiles.

Temperature of the low heat referred to in step (3) above is maintained between 98°C and 360°C.

Pressure used in the high pressure homogenizer referred to in step (6) above is between 100MPa and 110MPa.

The aforesaid crocodile oil is notably good for skin beautification, treatment of skin burns, scalds and frostbites, promotion of scar healing. delaying of skin ageing, and erasing of wrinkles.

From the foregoing description of the structure of the invention, the invention possesses the following advantages over existing technology:

1. Crocodile fat is the main ingredient of the invention. Mucosal tissue of crocodiles, which contains protease good for the human body in terms of skin whitening, healing and erasing of wrinkles, is added. Maximum extraction of protease can only be done through heating in water over low heat. When combined with the unsaturated fatty

acids extracted from crocodile fats, including 9, 12-octadecenoic acid, 9-octadecenoic acid and 9-hexadecenoic acid etc., it is notably good for skin beautification, treatment of skin burns, scalds and frostbites, promotion of scar healing, delaying of skin ageing, and erasing of wrinkles.

2. The crude crocodile oil in the invention, when mixed with water and plant essence, will react with the plant essence to produce white emulsified coconut oil that effectively removes the fishy smell. When passed through a high pressure homogenizer, liquid scented crocodile oil is obtained.

Detailed Embodiments of Invention

The invention is discussed in detail below by way of embodiments.

Embodiment 1

(1) Prepare, in parts by weight, 70 parts of fats from the belly of crocodiles and 5 parts of the mucosal tissues of crocodiles. Wash crocodile belly fats, crocodile blood vessels and the mucosal tissues thoroughly and set aside.

(2) Put the crocodile fats into a boiler. Add in 1050 parts of water. Place on high heat until boiled.

(3) Add the mucosal tissues of crocodiles mentioned in step (1) into the crocodile fats mentioned in step (2). Lower the heat and maintain the temperature at between 98°C and 360°C. Cook it in water for 16 hours, until all the oil comes out from the crocodile fats.

(4) Cool down to room temperature. Crude crocodile oil is obtained.

(5) In a mixer, combine the crocodile oil obtained in step (4) with water, plant essence and emulsifier in parts by weight, in the ratio of 1:1:0.5:0.5. Mix for 6 hours. Filter out oil dregs, and keep the remaining milky liquid.

(6) Pass the white liquid obtained from step (5) through a high pressure homogenizer at a pressure treatment of 100MPa to obtain white emulsified scented crocodile oil.

Embodiment 2

(1) Prepare, in parts by weight, 75 parts of fats from the belly of crocodiles and 9 parts of the mucosal tissues of crocodiles. Wash crocodile fats and the mucosal tissues thoroughly and set aside.

(2) Put the crocodile fats into a boiler. Add in 1125 parts of water. Place on high heat until boiled.

(3) Add the mucosal tissues of crocodiles mentioned in step (1) into the crocodile fats mentioned in step (2). Lower the heat and maintain the temperature at between 98°C and 360°C. Cook it in water for 16.5 hours, until all the oil comes out from the crocodile fats.

(4) Cool down to room temperature. Crude crocodile oil is obtained.

(5) In a mixer, combine the crocodile oil obtained in step (4) with water, plant essence and emulsifier in parts by weight, in the ratio of 1:1:0.5:0.5. Mix for 6 hours. Filter out oil dregs, and keep the remaining milky liquid.

(6) Pass the white liquid obtained from step (5) through a high pressure homogenizer at a pressure treatment of 105MPa to obtain white emulsified scented crocodile oil.

Embodiment 3

(1) Prepare, in parts by weight, 80 parts of fats from the belly of crocodiles and 7 parts of the mucosal tissues of crocodiles. Wash crocodile fats and the mucosal tissues thoroughly and set aside.

(2) Put the crocodile fats into a boiler. Add in 1200 parts of water. Place on high heat until boiled.

(3) Add the mucosal tissues of crocodiles mentioned in step (1) into the crocodile fats mentioned in step (2). Lower the heat and maintain the temperature at between 98°C and 360°C. Cook it in water for 17 hours, until all the oil comes out from the crocodile fats.

(4) Cool down to room temperature. Crude crocodile oil is obtained.

(5) In a mixer, combine the crocodile oil obtained in step (4) with water, plant essence and emulsifier in parts by weight, in the ratio of 1:1:0.5:0.5. Mix for 6 hours. Filter out oil dregs, and keep the remaining milky liquid.

(6) Pass the white liquid obtained from step (5) through a high pressure homogenizer at a pressure treatment of 108MPa to obtain white emulsified scented crocodile oil.

Embodiment 4

(1) Prepare, in parts by weight, 85 parts of fats from the belly of crocodiles and 5 parts of the mucosal tissues of crocodiles. Wash crocodile and the mucosal tissues thoroughly and set aside.

(2) Put the crocodile fats into a boiler. Add in 1275 parts of water. Place on high heat until boiled.

(3) Add the crocodile blood, crocodile blood vessels and mucosal tissues of crocodiles mentioned in step (1) into the crocodile fats mentioned in step (2). Lower the heat and maintain the temperature at between 98°C and 360°C. Cook it in water for 18 hours, until all the oil comes out from the crocodile fats.

(4) Cool down to room temperature. Crude crocodile oil is obtained.

(5) In a mixer, combine the crocodile oil obtained in step (4) with water, plant essence and emulsifier in parts by weight, in the ratio of 1:1:0.5:0.5. Mix for 6 hours. Filter out oil dregs, and keep the remaining milky liquid.

(6) Pass the white liquid obtained from step (5) through a high pressure homogenizer at a pressure treatment of 110MPa to obtain white emulsified scented crocodile oil.

The foregoing are merely detailed descriptions of the modes of carrying out the invention. The design concept of the invention is not limited to the above, and any immaterial variations made to the invention using the concept shall constitute an infringement of the protection scope of the invention.

CLAIM

1. The method of preparation of a type of white emulsified scented crocodile oil, of which features include the following steps:

   (1) Prepare, in parts by weight, *70-85 parts of crocodile fats and 5-10 parts of* mucosal tissues. Wash crocodile fats thoroughly and set aside.

   (2) Put the washed crocodile fats in step (1) into a boiler. Add in water in parts by weight of crocodile fats to water, in the ratio of 1:15. Place on high heat until boiled.

   (3) Add the mucosal tissues of crocodiles mentioned in step (1) into the boiled crocodile fats mentioned in step (2). Lower the heat and cook it in water for 15-18 hours, until all the oil comes out from the crocodile fats.

   (4) Cool down to room temperature. Crude crocodile oil is obtained.

   (5) In a mixer, combine the crocodile oil obtained in step (4) with water, plant essence and emulsifier in parts by weight, in the ratio of 1:1:0.5:0.5. Mix for 6 hours. Filter out oil dregs, and keep the remaining milky liquid.

   (6) Pass the white liquid obtained from step (5) through a high pressure homogenizer to obtain white emulsified scented crocodile oil.

2. A feature of the method of preparation of a type of white emulsified scented crocodile oil as indicated in claim 1 lies in that the said crocodile fats are obtained from the flanks or belly of crocodiles.

3. A feature of the method of preparation of a type of white emulsified scented crocodile oil as indicated in claim 1 lies in the temperature of the low heat mentioned in step (3) is between 98°C and 360°C.

4. A feature of the method of preparation of a type of white emulsified scented crocodile oil as indicated in claim 1 lies in that a pressure treatment of 100-110MPa is used for the high pressure homogenizer mentioned in step (6).