## CLAIMS

1. A method for producing a high-copper-content yeast extract, comprising:

extracting the high-copper-content yeast extract by suspending copper-containing yeast into a solution containing a carboxylic acid, a carboxylic acid salt, or both thereof to thereby obtain a suspension, and separating a solid component and a liquid component of the suspension to thereby obtain the liquid component.

2. The method for producing the high-copper-content yeast extract according to claim 1, wherein the carboxylic acid is a bivalent or higher carboxylic acid, and wherein the carboxylic acid salt is a bivalent or higher carboxylic acid salt.

3. The method for producing the high-copper-content yeast extract according to claim 1 or 2, wherein the carboxylic acid is a trivalent carboxylic acid, and wherein the carboxylic acid salt is a trivalent carboxylic acid salt.

4. The method for producing the high-copper-content yeast extract according to any one of claims 1 to 3, wherein a pH value of the suspension is 2.0 to 10.0.

5. The method for producing the high-copper-content yeast extract according to any one of claims 1 to 4, wherein a total amount of the carboxylic acid and the carboxylic acid salt is 2 mol or more relative to 1 mol of copper contained in the yeast.

6. The method for producing the high-copper-content yeast extract according to any one of claims 1 to 5, further comprising, prior to the extracting, hot-water treating the yeast by suspending the yeast into hot-water of 60°C to 120°C to thereby obtain a suspension, and separating a solid component and a liquid component of the suspension to thereby obtain the solid component,

wherein the solid component is the copper-containing yeast used in the extracting.

7. A The method for producing the high-copper-content yeast extract according to any one of claims 1 to 6,

wherein the high-copper-content yeast extract comprisingcomprises:

0.2% by mass or more of copper derived from a yeast fungus body,

wherein a turbidity of the high-copper-content yeast extract is 0.1 or less in terms of absorbance at a wavelength of 660 nm (O. D. 660) when 1 g of the high-copper-content yeast extract is dissolved or dispersed into 100 mL of water.

8. A method for producing ~~Food~~food, ~~comprising:~~

wherein the high-copper-content yeast extract obtained by the method according to any one of claims 1 to 7 is used.

9. A method for producing ~~An~~ an agent for maintaining and restoring a green color of vegetables, ~~comprising:~~

wherein the high-copper-content yeast extract obtained by the method according to any one of claims 1 to 7 is used.