NAFLD, and particularly of NASH can be reduced, resulting in accomplishing the present invention.

[0011]

In one aspect, there is provided a use of an ume juice concentrate or a processed product thereof in the manufacture of a prophylactic and/or therapeutic agent for non-alcoholic fatty liver disease (NAFLD) which is used to reduce fibrogenesis in liver tissue.

In another aspect, there is provided a method for preparing a prophylactic and/or therapeutic agent for non-alcoholic fatty liver disease (NAFLD) which is used to reduce fibrogenesis in liver tissue, comprising the following steps (a) and (b):

(a) preparing an ume squeezed liquid from green ume; and,

(b) preparing an ume juice concentrate by concentrating the ume squeezed liquid prepared in the step (a).

In another aspect, there is provided a use of an ume juice concentrate or a processed product thereof in the manufacture of a food product which is used to reduce fibrogenesis in liver tissue.

In another aspect, there is provided a food additive comprising an ume juice concentrate or a processed product thereof which is used for the manufacture of a food product to reduce fibrogenesis in liver tissue.

Specifically, the present invention provides the following:

(1) A prophylactic and/or therapeutic agent for non-alcoholic fatty liver disease (NAFLD), comprising an ume juice concentrate or a processed product thereof.

(2) The prophylactic and/or therapeutic agent according to (1) described above, wherein the processed product of the concentrate is a neutralized processed product of the concentrate.

(3) The prophylactic and/or therapeutic agent according to (1) or (2) described above, wherein the concentrate is a heated concentrate.

(4) The prophylactic and/or therapeutic agent according to any one of (1) to (3) described above, which is for oral administration.

(5) The prophylactic and/or therapeutic agent according to any one of (1) to (4) described above, which is used as a dietary-supplement.

(6) The prophylactic and/or therapeutic agent according to any one of (1) to (5) described above, which reduces fibrogenesis in liver tissue.

(7) The prophylactic and/or therapeutic agent according to any one of (1) to (6) described above, wherein the non-alcoholic fatty liver disease (NAFLD) is non-alcoholic steatohepatitis (NASH).

CLAIMS

1. Use of an ume juice concentrate or a processed product thereof in the manufacture of a prophylactic and/or therapeutic agent for non-alcoholic fatty liver disease (NAFLD) which is used to reduce fibrogenesis in liver tissue.

2. The use according to claim 1, wherein the processed product of the concentrate is a neutralized processed product of the concentrate.

3. The use according to claim 1 or 2, wherein the concentrate is a heated concentrate.

4. The use according to any one of claims 1 to 3, wherein the prophylactic and/or therapeutic agent for non-alcoholic fatty liver disease is for oral administration.

5. The use according to any one of claims 1 to 4, wherein the non-alcoholic fatty liver disease (NAFLD) is non-alcoholic steatohepatitis (NASH).

6. A method for preparing a prophylactic and/or therapeutic agent for non-alcoholic fatty liver disease (NAFLD) which is used to reduce fibrogenesis in liver tissue, comprising the following steps (a) and (b):

(a) preparing an ume squeezed liquid from green ume; and

(b) preparing an ume juice concentrate by concentrating the ume squeezed liquid prepared in the step (a).

7. The method for preparing a prophylactic and/or therapeutic agent according to claim 6, wherein the

concentration performed in the step (b) is concentration by heating.

8. The method for preparing a prophylactic and/or therapeutic agent according to claim 6 or 7, further comprising the following step (c):

(c) preparing a neutralized ume juice concentrate or a heated neutralized ume juice concentrate by neutralizing the ume juice concentrate or the heated ume juice concentrate prepared in the step (b).

9. The method for preparing a prophylactic and/or therapeutic agent according to any one of claims 6 to 8, wherein the non-alcoholic fatty liver disease (NAFLD) is non-alcoholic steatohepatitis (NASH).

10. Use of an ume juice concentrate or a processed product thereof in the manufacture of a food product which is used to reduce fibrogenesis in liver tissue.

11. The use according to claim 10, wherein the processed product of the concentrate is a neutralized processed product of the concentrate.

12. The use according to claim 10 or 11, wherein the concentrate is a heated concentrate.

13. The use according to any one of claims 10 to 12, wherein the food product is a food product for the sick, a food product for specified health uses or a food product with function claims.

14. The use according to any one of claims 10 to 12, wherein the food product is used as a dietary-supplement.

15. A food additive comprising an ume juice concentrate or a processed product thereof which is used for the manufacture of a food product to reduce fibrogenesis in liver tissue.

16. The food additive according to claim 15, wherein the processed product of the concentrate is a neutralized processed product of the concentrate.

17. The food additive according to claim 15 or 16, wherein the concentrate is a heated concentrate.

18. The food additive according to any one of claims 15 to 17, for use in the production of a dietary-supplement, a food product for the sick, a food product for specified health uses or a food product with function claims.