CLAIMS

1. A method of extracting and manufacturing an oyster meat extract, comprising the step of:

having an extraction container configured in such a manner that it allows extraction and concentration of oyster meat essence from an oyster meat to be carried out repetitively in an atmospheric pressure state, a pressurized state or in a depressurized state in response to user operation without damaging the oyster meat,

wherein the extraction container operatively connected with a continuous centrifuge having an injection portion, a discharge portion, a solution discharge portion and a storage member, the storage member includes a storage space portion and a rotary shaft portion housed therewithin, the rotary shaft portion has a plurality of rotary blades disposed on the outer circumference thereof, the rotary shaft portion operatively coupled with a rotary means configured in such a manner that the rotary shaft portion, when being driven by the rotary means, is rotatable centrally in the storage member in longitudinal direction, and

wherein the extraction container operatively coupled with a control device and a plurality of sensors in such a configuration that the plurality of sensors detect the concentration level and the amount of an extraction solution that extracts and concentrates an oyster meat essence from the oyster meat and an ethanol solution during an extraction process, and allow user to adjust the concentration levels and the amount of the extraction solution and the ethanol solution based on the readings of the plurality of the sensors;

continuously introducing the extracted and concentrated oyster meat essence from the extraction container to the storage portion of the continuous centrifuge through the injection portion;

continuously centrifuging the extracted and concentrated oyster meat essence within the storage space portion so that a concentrated oyster meat extract is obtained;

continuously discharging the obtained concentrated oyster meat extract from a plurality of discharge holes through the discharge portion;

continuously introducing remaining solution separated from the extracted and concentrated oyster meat essence to an upper portion of the storage member and continuously discharging them from the solution discharge portion arranged in the upper portion of the storage member, which thus causes the remaining solution being further concentrated in the storage member; and

thereby introducing a predetermined concentration of ethanol solution to the said concentrated remaining solution so that this resulting solution is separated with a second continuous centrifugation process and is continuously discharged from the solution discharge portion.

2. A method of extracting and manufacturing the oyster meat extract using the continuous centrifuge of claim 1,

wherein the plurality of the rotary blades are spaced a distance apart from the outer circumference of the rotary shaft portion provided in the center shaft in the center shaft direction, and are formed to extend radially.

3. A method of extracting and manufacturing the oyster meat extract using the continuous centrifuges of claim 2,

wherein the rotary shaft portion is formed with a tube-shaped member, and a hollow portion therewithin is used as an introduction path for the oyster meat essence introduced from the injection portion.

CLAIMS

1. A method of extracting and manufacturing an oyster meat extract, comprising the step of:

having an extraction container configured in such a manner that it allows extraction and concentration of oyster meat essence from an oyster meat to be carried out repetitively in an atmospheric pressure state, a pressurized state or in a depressurized state in response to user operation without damaging the oyster meat,

wherein the extraction container operatively connected with a continuous centrifuge having an injection portion, a discharge portion, a solution discharge portion and a storage member, the storage member includes a storage space portion and a rotary shaft portion housed therewithin, the rotary shaft portion has a plurality of rotary blades disposed on the outer circumference thereof, the rotary shaft portion operatively coupled with a rotary means configured in such a manner that the rotary shaft portion, when being driven by the rotary means, is rotatable centrally in the storage member in longitudinal direction, the rotary means is operatively coupled with a rotation control portion so as to allow the user to adjust the number of revolutions of the rotary member, and thus enabling the user to increase or to decrease the amount of or the type of active ingredient to be obtained from the oyster extract meat essence,

wherein the extraction container operatively coupled with a control device and an sensor in such a configuration that the sensor detects the amount of an extraction solution that extracts and concentrates an oyster meat essence from the oyster meat and an ethanol solution during an extraction process, and allows user to adjust the amount of the extraction solution and the ethanol solution set at a predetermined concentration, and/or the mixing ratio thereof based on the readings of the sensor;

selectively performing repetitive extraction of the oyster meat essence within the extraction container under a depressurized condition or a pressurized condition or both conditions so as to completely extract different active ingredients present on the deep portion of the oyster meat and on the surface of the oyster meat while not

damaging the oyster meat, wherein the depressurized condition is a condition where the pressure is ranging from 0.1 to 0.2 atmosphere and the time for depressurization is ranging from 30 to 70 minutes, wherein the pressurized condition is a condition where the pressure is from 1.1 to 2.5 atmosphere, the time for pressurization is ranging from 5 to 60 minutes and the temperature is ranging from 75 to 120°C;

continuously introducing the extracted and concentrated oyster meat essence from the extraction container to the storage portion of the continuous centrifuge through the injection portion;

continuously centrifuging the extracted and concentrated oyster meat essence within the storage space portion at a centrifugal acceleration of 8000 x g so that a concentrated oyster meat extract is obtained;

continuously discharging the obtained concentrated oyster meat extract from a plurality of discharge holes through the discharge portion;

continuously introducing remaining solution separated from the extracted and concentrated oyster meat essence to an upper portion of the storage member and continuously discharging them from the solution discharge portion arranged in the upper portion of the storage member, which thus causes the remaining solution being further concentrated in the storage member; and

thereby introducing a predetermined concentration of ethanol solution to the said concentrated remaining solution so that this resulting solution is separated with a second continuous centrifugation process and is continuously discharged from the solution discharge portion.

2. A method of extracting and manufacturing the oyster meat extract using the continuous centrifuge of claim 1,

wherein the plurality of the rotary blades are spaced a distance apart from the outer circumference of the rotary shaft portion provided in the center shaft in the center shaft direction, and are formed to extend radially.

3. A method of extracting and manufacturing the oyster meat extract using the continuous centrifuges of claim 2,

wherein the rotary shaft portion is formed with a tube-shaped member, and a hollow portion therewithin is used as an introduction path for the oyster meat essence introduced from the injection portion.