CLAIMS

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

continuously injecting, through the injection portion into the storage space portion, an extraction mixture solution obtained from a mixture of oyster meat and a predetermined concentration of ethanol solution, the ethanol solution extracts and concentrates an oyster meat extract from the said mixture;

continuously agitating and centrifuging the injected extraction mixture solution within the storage space portion in such a manner that the injected extraction mixture solution is concentrated and a solution containing extracted and concentrated oyster meat extract is obtainable in the same time;

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

continuously introducing remaining solution separated from the injected extraction mixture solution 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 solution injected from the injection portion.

CLAIMS

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

introducing an extraction solution that extracts and concentrates an oyster meat extract from oyster meat into the injection portion;

introducing an ethanol solution of a predetermined concentration into the injection portion;

mixing the extraction solution and the ethanol to generate an extraction mixture solution;

injecting the extraction mixture solution from the injection portion into the storage space portion,

in the storage space portion, repetitively measuring the concentration levels and the amount of the extraction solution and the ethanol solution in the extraction mixture solution with a plurality of sensors;

based on the readings of the plurality of sensors, adjusting the concentration levels and the amount of either of the extraction solution and the ethanol solution in the extraction mixture solution to achieve a desired mixing ratio;

continuously agitating and centrifuging the injected extraction mixture solution within the storage space portion in such a manner that the injected extraction mixture solution is concentrated and a solution containing extracted and concentrated oyster meat extract is obtainable in the same time;

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

continuously introducing remaining solution separated from the injected extraction mixture solution 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 centrifuge 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 solution injected from the injection portion.