CLAIMS

1. A method for producing 3,5-dihydroxy-4-methoxybenzyl alcohol from a shellfish meat of a bivalve other than an oyster, the method comprising:

putting the shellfish meat of the bivalve other than the oyster into an extraction liquid; and

heating the extraction liquid for 1 hour or more at equal or more than 95ºC to produce 3,5-dihydroxy-4-methoxybenzyl alcohol from a shellfish meat liquid of the bivalve, the shellfish meat liquid having been subjected to the heating process.

2. A method for producing 3,5-dihydroxy-4-methoxybenzyl alcohol from a shellfish meat of a bivalve, the method comprising

heating a shellfish meat of a bivalve other than an oyster for 1 hour or more at equal to or more than 95ºC to produce 3,5-dihydroxy-4-methoxybenzyl alcohol from a shellfish meat liquid of the bivalve except an oyster meat, the shellfish meat liquid having been subjected to the heating process.

3. The method for producing 3,5- dihydroxy-4-methodxybenzyl alcohol from the shellfish meat of the bivalve other than the oyster according to claim 1 or 2, further comprising homogenizing the tissue of the shellfish meat before subjecting the shellfish meat liquid to the heating process.

4. The method for producing 3,5-dihydroxy-4-methoxybenzyl alcohol from the shellfish meat of the bivalve other than the oyster according to claim 1 or 2, comprising:

extracting a shellfish meat extract by putting the shellfish meat of the bivalve other than the oyster into an extraction solution;

heating the extracted shellfish meat extraction liquid;

separating a supernatant by centrifuging the heated extraction liquid; and

producing 3,5-dihydroxy-4-methoxybenzyl alcohol from the separated supernatant.

5. The method for producing 3,5-dihydroxy-4-methoxybenzyl alcohol from the shellfish meat of the bivalve other than the oyster according to claim 1, 2, 3 or 4, wherein

the bivalve other than the oyster is Atrina pectinata, Megangulus venulosus, Anadara broughtonii, Mytilus coruscus, or Patinopecten yessoensis.

6. A method for producing 3,5-dihydroxy-4-methoxybenzyl alcohol from a shellfish meat of a bivalve other than an oyster, the method comprising:

putting the shellfish meat of the bivalve other than the oyster into an extraction liquid;

homogenizing the tissue of the shellfish meat; and

pressurizing the extraction liquid to produce 3,5-dihydroxy-4-methoxybenzyl alcohol from a shellfish meat liquid of the bivalve other than the oyster, the shellfish meat liquid having been subjected to the pressurization process, wherein

the pressurization is at least equal to or more than 1 atmosphere.

7. A method according to claim 6, comprising

pressurizing a shellfish meat of a bivalve other than an oyster to 2 atmospheres to produce 3,5-dihydroxy-4-methoxybenzyl alcohol from a shellfish meat liquid of the bivalve other than an oyster meat, the shellfish meat liquid having been subjected to the pressurization process.

8. The method for producing 3,5-dihydroxy-4-methoxybenzyl alcohol from the shellfish meat of the bivalve other than the oyster according to claim 6, comprising:

putting the shellfish meat of the bivalve other than the oyster into an extraction solution;

extracting a shellfish meat extract;

pressurizing the extracted shellfish meat extraction liquid; and

centrifuging the pressurized extraction liquid to separate a supernatant to produce 3,5-dihydroxy-4-methoxybenzyl alcohol from the separated supernatant.

9. The method for producing 3,5-dihydroxy-4-methoxybenzyl alcohol from the shellfish meat of the bivalve other than the oyster according to claim 6, 7, or 8, wherein

the bivalve other than the oyster is Atrina pectinata, Megangulus venulosus, Anadara broughtonii, Pseudocardium sachalinense, Meretrix lusoria, Mytilus coruscus, or Patinopecten yessoensis.