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 medicament for the prevention and/or treatment of non-alcoholic steatohepatitis (NASH) wherein the medicament is to be used to reduce liver fibrogenesis in NASH.

In another aspect, there is provided a method for preparing a heated ume juice concentrate, comprising the following steps (a) and (b):

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

(b) preparing a heated ume juice concentrate with a Brix value of 70 to 80% by heating the ume squeezed liquid prepared in the step (a) with 100°C or more kept for boiling.

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 medicament for the prevention and/or treatment of non-alcoholic steatohepatitis (NASH) wherein the medicament is to be used to reduce liver fibrogenesis in NASH.

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 medicament for the prevention and/or treatment of non-alcoholic steatohepatitis (NASH) is for oral administration.

5. A method for preparing a heated ume juice concentrate, comprising the following steps (a) and (b):

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

(b) preparing a heated ume juice concentrate with a Brix value of 70 to 80% by heating the ume squeezed liquid prepared in the step (a) with 100°C or more kept for boiling.

6. The method for preparing a heated ume juice concentrate according to claim 5, 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).

7. The method for preparing a heated ume juice concentrate according to claim 5 or 6, wherein the heated ume juice concentrate is to be used for preparing a medicament to reduce liver fibrogenesis in non-alcoholic steatohepatitis (NASH).

8. The method for preparing a heated ume juice concentrate according to claim 5 or 6, wherein the heated ume juice concentrate is to be used for preparing a food product.

9. The method for preparing a heated ume juice concentrate according to claim 5 or 6, wherein the heated ume juice concentrate is to be used for preparing a food additive.

10. The method for preparing a heated ume juice concentrate according to claim 8, 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.

11. The method for preparing a heated ume juice concentrate according to claim 8, wherein the food product is to be used as a dietary-supplement.

12. The method for preparing a heated ume juice concentrate according to claim 9, wherein the food additive is to be used for 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.