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Sample of Patent Application Portions

(57) 【要約】	(57) [Abstract]
【課題】 かんきつ果汁由来のカロチノイド高含有パルプ及びその粉末の製造方法等を提供する。	[Problem] To provide a manufacturing process, etc., of citrus fruit juice-derived carotenoid-rich pulp and its powder.
【解決手段】 本発明は、かんきつ類の果実を搾汁、ろ過又は篩別後、遠心分離して得られる沈殿物に酵素剤を添加して凍結し、解凍した後、脱水することを特徴とするカロチノイド高含有パルプの製造方法、上記カロチノイド高含有パルプを加水して脱水する操作を繰り返した後、乾燥、粉碎することを特徴とするカロチノイド高含有粉末の製造方法、カロチノイド高含有粉末を含有又は有効成分とする食品又は抗癌性作用を有する組成物、に関する。	[Solution Means] The present invention relates to a manufacturing process of carotenoid-rich pulp that is characterized by the fact that after squeezing the juice of fruit of citrus types, filtering it or sieving it, adding enzyme agents to the sediment substance that is gotten by doing centrifugal separation and freezing it, and after having thawed it, desiccating it, a manufacturing process of carotenoid-rich powder that is characterized by the fact that after having repeated the operations of hydrating the carotenoid-rich pulp written above and desiccating it, drying and pulverizing it, and a foodstuff that contains the carotenoid-rich powder or makes it to be an active ingredient or a composite substance that has an anti-carcinogenic action.
【特許請求の範囲】	[Scope of Patent Claims]
【請求項 1】 かんきつ類の果実を搾汁、ろ過又は篩別後、遠心分離して得られる沈殿物に酵素剤を添加して凍結し、解凍した後、脱水することを特徴とするカロチノイド高含有パルプの製造方法。	[Claim 1] A manufacturing process of carotenoid-rich pulp that is characterized by the fact that after squeezing the juice of fruit of citrus types, filtering it or sieving it, adding enzyme agents to the sediment substance that is gotten by doing centrifugal separation and freezing it, and after having thawed it, desiccating it.