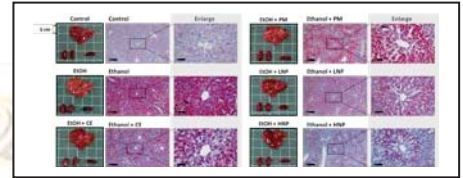


## 附件四、技術說明表



## 由蜆湯分離奈米粒子之萃取方法與保肝功效

提案人：潘敏雄 教授  
 單位：國立臺灣大學 食品科技研究所  
 簡歷：<https://panmhlab1.wixsite.com/pan-mhlab>



**市場及需求:**使用萃取分離技術成功分離出蜆湯奈米顆粒，並驗證其可能是蜆湯中保肝的主要功效來源，分離奈米顆粒之保肝效果更較蜆湯優異，經此萃取技術分離後可獲得效果更佳之保肝物質。

**技術摘要(含成果):**利用酒精誘導 C57BL/6J 小鼠酒精性脂肪肝模式，結果顯示，以 TFF 處理的蜆湯中含有豐富的奈米顆粒，這些奈米顆粒減少酒精誘導的血清 AST、ALT、TC、TG、ALP 及肝臟 TG 含量，肝臟之油紅染色及 H&E 染色結果也指出了奈米顆粒在改善脂肪蓄積方面具有顯著效果且為所有組別中表現最佳。蜆湯奈米顆粒的特性分析結果顯示，其粒徑介於 30~80 nm 間，界達電位結果指出其具有顆粒穩定性。

**優勢:**此技術更掌握了保肝相關物質，可更有效的被人體吸收利用

**競爭產品:**蜆精相關產品

**專利現況:**  
無

**聯絡方式(請不用填):**

臺大產學合作總中心

Tel: 02-3366-9945, E-mail: [ordiac@ntu.edu.tw](mailto:ordiac@ntu.edu.tw)

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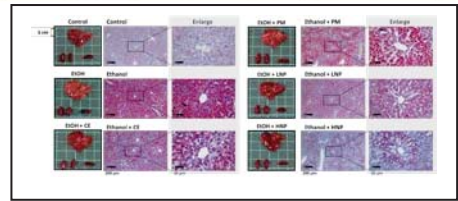


## The extraction method and liver-protective effects of nanoparticles isolated from clam soup

**PI :** Prof. Min-Hsiung Pan

Institute of Food Science and Technology, National Taiwan U.

**Experience:** <https://panmhlab1.wixsite.com/pan-mhlab>



### Market Needs:

We successfully isolated nanoparticles from clam soup using extraction and separation techniques and verified that these nanoparticles might be the primary source of the liver-protective effects in clam soup. The liver-protective effects of the isolated nanoparticles were found to be superior to those of the clam soup itself. The use of this extraction technique allows for the acquisition of more effective liver-protective substances.

### Our Technology:

This study successfully isolated nanoparticles from clam soup using extraction and separation techniques and verified that these nanoparticles might be the primary source of the liver-protective effects in clam soup. The liver-protective effects of the isolated nanoparticles were found to be superior to those of the clam soup itself. The use of this extraction technique allows for the acquisition of more effective liver-protective substances.

### Strength:

This technique further enhances the ability to isolate liver-protective substances, making them more effectively absorbed and utilized by the human body.

### Competing Products:

Clam essence-related products

### Intellectual Properties:

None

### Contact (do not need to fill out):

Center for Industry-Academia Collaboration, NTU

Tel: 02-3366-9945, E-mail: [ordiac@ntu.edu.tw](mailto:ordiac@ntu.edu.tw)

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