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The Director

of the United States Patent and Trademark Office has received an application for a patent for a new and useful invention. The title and description of the invention are enclosed. The requirements of law have been complied with, and it has been determined that a patent on the invention shall be granted under the law.

Therefore, this United States

Patent

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Andres Ibanez

DIRECTOR OF THE UNITED STATES PATENT AND TRADEMARK OFFICE



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(54) **AGING INHIBITOR**

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(58) **Field of Classification Search**

None

See application file for complete search history.

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(57)

ABSTRACT

An object of the present invention is to provide a senescence retarding agent that delays the onset of senescence symptoms and extends longevity, and is superior in safety. The senescence retarding agent of the present invention that achieves the object is characterized by containing a plant fermentation product as an active ingredient, the plant fermentation product being a mixture of the following: (a) a koji mold-fermented product of one or more kinds of beans and/or cereals selected from the group consisting of barley, black soybean, red rice, black rice, adzuki bean, adlay, Japanese millet, foxtail millet, and millet; (b) a yeast- and/or lactic acid bacterium-fermented product of one or more kinds of fruits selected from the group consisting of mikan (mandarin orange), grape, apple, yama-budo (crimson glory grape), peach, kaki (Japanese persimmon), *papaya*, nashi (Japanese pear), watermelon, ume (Japanese apricot), fig, karin (Chinese quince), pumpkin, kumquat, yuzu (Chinese lemon), loquat, apricot, jujube, chestnut, matatabi (silvervine), and sumomo (Japanese plum); (c) a yeast- and/or lactic acid bacterium-fermented product of one or more kinds of root crops and/or potatoes selected from the group consisting of murasaki-imo (purple sweet potato), kikuimo (Jerusalem artichoke), carrot, onion, satsuma-imo (sweet potato), satoimo (taro), jinenzyo (Japanese yam), daikon (Japanese radish), akakabu (red turnip), gobo (burdock root), renkon (lotus root), yacon, yuri-ne (lily bulb), kuwai (arrowhead), ginger, garlic, and turmeric; (d) a yeast- and/or lactic acid bacterium-fermented product of one or more kinds of flowers and/or leaf vegetables selected from the group consisting of cabbage, shiso (*perilla*), mulberry leaves, dokudami (Korean houttuynia), yomogi (wormwood), kumazasa (kuma bamboo grass), and dandelion; (e) a yeast- and/or lactic acid bacterium-fermented product of one or more kinds of seaweeds selected from the group consisting of kombu (sea tangle), wakame (*Undaria pinnatifida*), and mozuku (*Nemacystus decipiens*); (f) a yeast- and/or lactic acid bacterium-fermented product of one or more kinds of seeds selected from the group consisting of black sesame seeds, walnuts, and ginkgo nuts; and (g) a yeast- and/or lactic acid bacterium-fermented product of one or two kinds of mushrooms selected from the group consisting of maitake (*Grifola frondosa*) and shiitake (*Lentinus edodes*).

9 Claims, 6 Drawing Sheets