Edible Bird’s Nest Extraction Method

INTRODUCTION

Edible bird’s nest or “YanWo” is a salivary secretion during the breeding season of a male sea swifts. This sticky secretion is regurgitated to form the bird’s nest. In modern and ancient China, edible bird’s nests are considered nutritious and therapeutic. At present, Hong Kong is the largest official consumer of bird’s nest, with the annual consumption of US$25 million. Malaysia is the third largest raw bird’s nest producer after Thailand and Indonesia. However, little research has been carried out in bird’s nest cleaning method which hampers the growth of the industry.

The harvested bird’s nest consisted of sand, feathers, egg shell and other impurities. The conventional cleaning process is by separating the large feathers from the nest matrix with a pair of forceps. The fine feathers are removed by floatation technique using vegetable oil. The conventional method results in a considerable wastage (30% w/w). In addition, the use of bleaching agent to clean the material causes nutritional loss. Therefore, an efficient and safe method for bird’s nest cleaning was developed. The method allows reduction in processing time and high recovery of the edible bird’s nest. The new process involves dissolution of the harvested bird’s nest, filtration and freeze drying. Finally, purified and dried bird’s nest was obtained. The process is expected to reduce the cost and consumers are able to procure a valuable nutraceutical product at a lower price.

METHOD FEATURES

- High recovery
- Unlimited production
- Reduce labor and time saving
- Nutrition preserved and scientific proven
- Nutraceutical and Cosmeceutical

Niche

- Standardized Extract that can be further formulated into other ranges of products
- No restriction on the extract import regulation (China import issues on: NO2, NO3, active ingredients clarification…)
- Solve the problem of skill labor shortage on cleaning the impurities by forceps and selection of raw bird’s nest based on physical properties

Approach

- Unlimited mechanical production, minimum labor require and time saving
- Clear product registration procedure
- Centralized cleaning center
- Setting the industrial standard

Benefits

- Nutrition preserved and scientific proven
- Versatile of mixing this ingredient into other products
- Tap in relatively new and unexplored market of Bird Nest’s Bioproducts

Competition

- Competition from other existing non-bird nest’s cosmetics and nutraceutical products.
- The existing skeptical to change mindset.

MARKET POTENTIAL