

Sushi-Perfect Rice Fresher for Longer

Professional sushi chefs know that a pinch of Miola will keep takeaway sushi rice fluffy and fresh for longer

Prevents uneven cooking in rice cookers

Easier to mix sushi vinegar into cooked rice

Cooked rice stays clump-free for longer

GUARANTEED RESULTS
WITH EVERY USE

Suihan Miola
for steamed rice

Suihan Miola Gold
for sushi rice



How to mix : Wash the rice, add water and Miola (2g~ Miola/ 4g~ MiolaGold per 1.4kg) , mix well, cook in rice cooker.

Raw Rice Weight (kg · lb)	SuihanMiola (g · oz)	SuihanMiolaGold (g · oz)
1.4kg (3lb)	2g~ (1/13 oz~)	4g~ (1/8 oz~)
4.5kg (10lb)	7g~ (1/4 oz~)	12g~ (1/2 oz~)
5.9kg (13lb)	9g~ (5/16 oz~)	16g~ (5/8 oz~)

Recommended by Japan's leading sushi professionals, including Tadashi Yamagata, President, All Japan Sushi Association (AJSA)



The taste of delicious, authentic sushi rice, evenly cooked throughout, can be enjoyed anywhere in the world, just by adding Miola. It also helps to keep the rice tasting good for longer.

Masayoshi Kazato, Executive Director,
All Japan Sushi Association (AJSA)



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Sushi
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