

For business
(Not for retail sale)

Sushi rice
improver

しゃりの
極み



Cook Sushi rice with Suihan Miola Gold

Suihan Miola Gold is specially made for Sushi rice.
The cooked rice will be puffy, shiny, and slightly
kelp-smelling as per traditional Sushi rice.

Features:

Helps cooking fluffy rice evenly in rice cooker.

Inviscid properties make easier in vinegar mixing.

Improves sense in shaping Sushi rice.

Slightly kelp-smelling properties improves an affinity of rice and seafood toppings.

How to use the product:

① Rinse the rice. Immerse in water for enough time. And then, add proper amount of water into it.

② Add 4g of this product to 1.4kg of raw rice.

③ After adding this product, cook rice as usual.

④ Turn off the fire, and wait until rice steams inside.

Raw Rice Weight (lb•kg)	Suihan Miola Gold(oz•g)
3lb (1.4kg)	0.141oz (4g)

It depends on the rice varieties and amount of water.



Standard:

1kg can×10



Ohtsuka Chemical Industrial Co., LTD.

168 Shimo-osaka, Kawagoe-shi, Saitama, Japan

<https://www.otuka-ci.co.jp/english/>