

A mouth-watering food additive



# NIKUYO MIOLA

For soft and tender meat quality



## What is this?

“Nikuyo Miola” is the high quality food additive for softening meat dishes. Affordable and easy to access meat cooking recipes!

## Features

- ◆ Fruit-enzyme in Nikuyo Miola is effective on meat dishes, making it more soft and tender.
- ◆ No effects on original meat flavor.
- ◆ Highly soluble.

# 1 Sprinkling Method

After cutting the meat, sprinkle it evenly on both sides of the meat before cooking.

※The standard usage amount is 1g (1%) of the Nikuyo Miola per 100g of raw meat.



Sprinkle the Nikuyo Miola evenly on one side for thin meat and on both sides for thick meat.



Leave at room temperature for about 10 to 30 minutes.



Prepare as you normally would by heating/cooking.

# 2 Dipping Method

Please dissolve the Nikuyo Miola in the seasoning liquid or sauce, and marinate the meat.

※The standard usage amount is 5g to 10g (0.5% to 1%) of the Nikuyo Miola per 1 liter of seasoning liquid.



Mix the Nikuyo Miola well by dissolving it in the seasoning liquid or sauce.

※Please thaw frozen meat before use.



Leave the meat at room temperature for about 10 to 30 minutes.



Prepare as you normally would by heating/cooking.

Meat dishes	Nikuyo Miola Application methods	Quantity
Steak	Spray Nikuyo Miola thoroughly on meat slices before grill	10~15g/kg
Fried pork	Marinate pork slices with Nikuyo Miola before seasoning	10g/kg
Fried chicken	Marinate chicken pieces with Nikuyo Miola before seasoning	10~15g/kg

※Adjust the usage amount and processing time according to the quality and type of meat.



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