

For business
(Not for retail sale)

Suihan Miola

lifts us up to the world
where the greatest Japanese
chefs belong.



Gluten Free

NO MSG

The magic of enzyme

"Suihan Miola" helps you cook
puffy and tasty rice.

The small cost will surely
satisfies who want to cook rice better.

Feature:

- ◆ "Suihan Miola" is not chemicals.
- ◆ No MSG contains.
- ◆ It is good for cooking any kinds of rice.
- ◆ It is good for boiled rice sold at a supermarket and a convenience store.
- ◆ The enzymes are chosen and blended for the highest quality of cooked rice.
- ◆ The cooked rice will be tasty even if it cools down.



How to use the product:

- 1 Rinse the rice. Immerse enough time. Then add proper amount of water.
- 2 Add 1g to 2g of Suihan Miola to 1.4kg of raw rice.
- 3 After adding this product, cook rice as usual.
- 4 Stop the fire, and wait with the lid closed. Steam inside. Then complete the cooking.

Raw Rice Weight (lb·kg)	Suihan Miola (oz·g)
3lb (1.4kg)	0.035oz 0.071oz (1~2g)

It depends on the rice varieties and amount of water.



Standard:

1kg can×10



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