

# Suihan Miola

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



*The magic of enzyme*

“Suihan Miola” helps you cook  
puffy and tasty rice.

**Gluten Free**

**NO MSG**

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)

If depends on the rice varieties and amount of water.



## Standard:

1kg can×10



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