

Prevents corruption and chilled deterioration (degradation by lower-temperature storage) of cooked rice makes cooked rice fluffy with less acidity.

## Powder form cooked rice improver

- ✓ Prevention of deterioration in texture during chilled transportation and storage
- ✓ Improvement of flavor and (degree of) whiteness with using TAKUMI into a batch of uncooked rice
- ✓ Containing rice quality enhancing oil, the rice has Glossy finish, and which makes the rice not sticky to form sharidama (nigiri) easily with using syaridama device for example.
- ✓ Few acidity smells in spite of acid pH



Quantity	1kg
Style of packing	1kg x 10bags (1c/s)
Box size	470x420x150 (mm)
Forms of packing	Aluminum foil stand up pouch
Ingredients	Dextrin, Powder Syrup, Vegetable Oil, Salt, pH adjusting agent
Storage	keep in a cool, dry place away from direct sunlight
Shel life	18 months from the manufacturing date
Introduction for use	<ol style="list-style-type: none"> <li>1. uses 20g of TAKUMI for 1kg of raw rice</li> <li>2. adds the right amount of TAKUMI at the time of cooking rice and stir to mix them well</li> <li>3. White turbidity will occur oil floats to the surface of the water, there is nothing the matter with the rice</li> <li>4. TAKUMI contains enhancing oil, there is no need to add another oil separately.</li> </ol>

