Name of Product	The pH adjuster for white meals corresponding to chilled PERISH・GUARD α（S）

This article is the pH adjuster constituted for the purpose of decomposition of a white meal and chilled degradation prevention.

Good form	2.0 kg plastic bottles x 6	
Article weight	12.0 kg / cs	
Dimension of case	225×330×320（mm）	
Ingredients	Sugars , vinegar, organic acid	
Additives	PH adjuster	
Storing	Shelf-stable	
Best-before date	1 year of production	
Method for use	(1) 3.0% addition (1.3% of the amount of completion cooking rice) is a standard to raw rice. (2) Please add at the time of cooking rice and agitate well.(It may burn, if there is little churning) (3) At the time of salted rice or rice steamed with vegetables, please make it many about twenty percent at the amount of addition, and cooking rice. Since decomposition is earlier than a white meal, in order to prevent this, add mostly. It is a standard. Check quality and keeping and change in the amount of addition. (4) If you use it, combining with the improvement oil (Separator No.1) of our Company, an effect will show up more.	
feature	・It is the seasoning liquid considered in order to make it a good product being hard to come out of acidity and decomposition prevention. ・It is the seasoning considered for the purpose which prevents degradation by a chilled distribution and low coldness and warmth. ・It is the seasoning considered in order to lesson oil addition at the time of molding and not to make it the product like oil. ・It upgrade flavor and the degree of white to a result more by adding at the time of cooking rice. ・Suppress degradation by time progress, ever if 24hours pass, maintain a state when it was done. ・Although pH value is made into weak acidity, it is not pH adjustment agent. ・Since the natural material is used, only a pH adjuster or the change of acidity is splendid for an additive display.	
Manufacture	Aji-kyou Co. Ltd. Kisshouin-Nakagawarasatokitacho 17-1,Minami-ku, Kyoto, Japan 601-8394 TEL: 0081-75-204-1430 FAX:0081-75-323-3860	