


Name of product	Rice improvement oil SEPARATOR No.1 (S)	
The old oil for cooking rice has mainly developed as the release agent. This rice improvement oil “separator No.1” demonstrates an effect also not only to a release agent effect but to the flavor of a meal, the increase of gloss, and time progress and chilled circulation. There are also few amounts of addition than conventional oil.(1/3 of vegetable oil) There is no only smell, and I do not spoil delicious taste moisture of boiled rice original, and protect firmly. It is the natural constituted only from edible – plants oil and fats.		
Good form	1.8 litter plastic bottles x 6	
Article weight	10.8 litter / cs	
Dimension of case	225×330×320 (mm)	
Ingredients	Canola oil, Parm oil, Edible oid	
Additives	None	
Storing	Cool and dark space	
Best-before date	1 year of production	
Method for use	(1) In aiming at the release from an iron pot, 5.0ml adds to 1kg of raw rice. (2) In aiming at the molding effects, such as a rice ball and sushi, 0.5ml should add to 1kg of row rice(6.5kg of row rice per iron pot 35ml) (3) In preventing boild rice out of which a rice with core or a brown rice tend to come such as rice steamed with vegetables, 7.0ml should add to 1kg of raw rice.	
Feature	<ul style="list-style-type: none">• It maintain the flavor and delicious taste of new – made boiled rice for a long time.• The release agent effect sufficient in a little amount of addition is acquired.(One third of the amounts of addition of vegetable oil.)• There are few gooey feelings and feeling of oil, and they dose not spoil the taste and aroma of boiled rice.	
Precautions for use	<ul style="list-style-type: none">• Please do not use fire in storage and preservation place.• Please do not use save in the place of 30 or more degrees for a long period of time. Oil may oxidize.• If it becomes 5 or less degrees, it may crystallize, but in quality, it is satisfactory.	
Manufacturer	Aji-kyou Co. Ltd. Kisshouin-Nakagawarasatokitacho 17-1, Minami-ku, Kyoto, Japan 601-8394 TEL: 0081-75-204-1430 FAX:0081-75-323-3860	