


Name of Product	Improvement seasoning liquid for frozen rice PERISH・UP F	
This product is the improvement seasoning liquid constituted from a natural material making manufacture of frozen rice easier, and for the purpose of the improvement for losing the aging and degradation after defrosting.		
Good form	20 kg cubic bag in box	
Article weight	20 kg / cs	
Dimension of case	300×300×300 (mm)	
Ingredients	Starch syrup, vinegar, spirits of wine, the charge of acidity, and the salt	
Additives	The charge of acidity, or PH adjuster	
Storing	Shelf-stable	
Best-before date	1 year of production	
Method for use	<p>(1) 4% - 7% addition to raw rice is standard. Frozen manufacture(quick freezing):5% – 7% addition to row rice. Chilled manufacture: 3% – 5% addition to row rice.</p> <p>(2) Please add at the time of cooking rice and agitate well.(It may burn, if there is little churning)</p> <p>(3) If you use it, combining with the improvement oil (Separator No.1) of our Company, an effect will show up more. Frozen manufacture: 0.5% addition to row rice. Chilled manufacture: 1.0% addition to row rice.</p>	
feature	<ul style="list-style-type: none"> • It is the seasoning liquid considered to the difficulty and uneconomical nature by diversification of rice manufacture in recent years as a purpose which adjusts the variation in the manufacture time and the amount of manufactures in a factory. • It is the seasoning liquid which leads to the cost cut of the premium personal expenses of the night and holiday etc. • According to the conditions of refrigeration facilities and defrosting equipment, it is the seasoning liquid which can respond in concentration and the amount of addition. • The result is different after defrosting by the time of cooking rice as the effect. • The goods which can respond to frozen circulation and chilled circulation can be offered. • In the measure against a cold district and prolonged circulation of the purpose of use, it can respond in the amount of addition. • The organic acid of amino acid and citrate, such as glutamic acid of a natural material, is added. • Since the natural material is used, only PH adjustment agent or the charge of acidity is splendid for an additive display. 	
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