

Name of product	Rice improvement oil SEPARATOR No.1 (S)	
<p>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.</p>		
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	<p>(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 build 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.</p>	
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	<p>Aji-kyou Co. Ltd. Kisshouin-Nakagawarasatokitacho 17-1, Minami-ku, Kyoto, Japan 601-8394 TEL: 0081-75-204-1430 FAX:0081-75-323-3860</p>	