

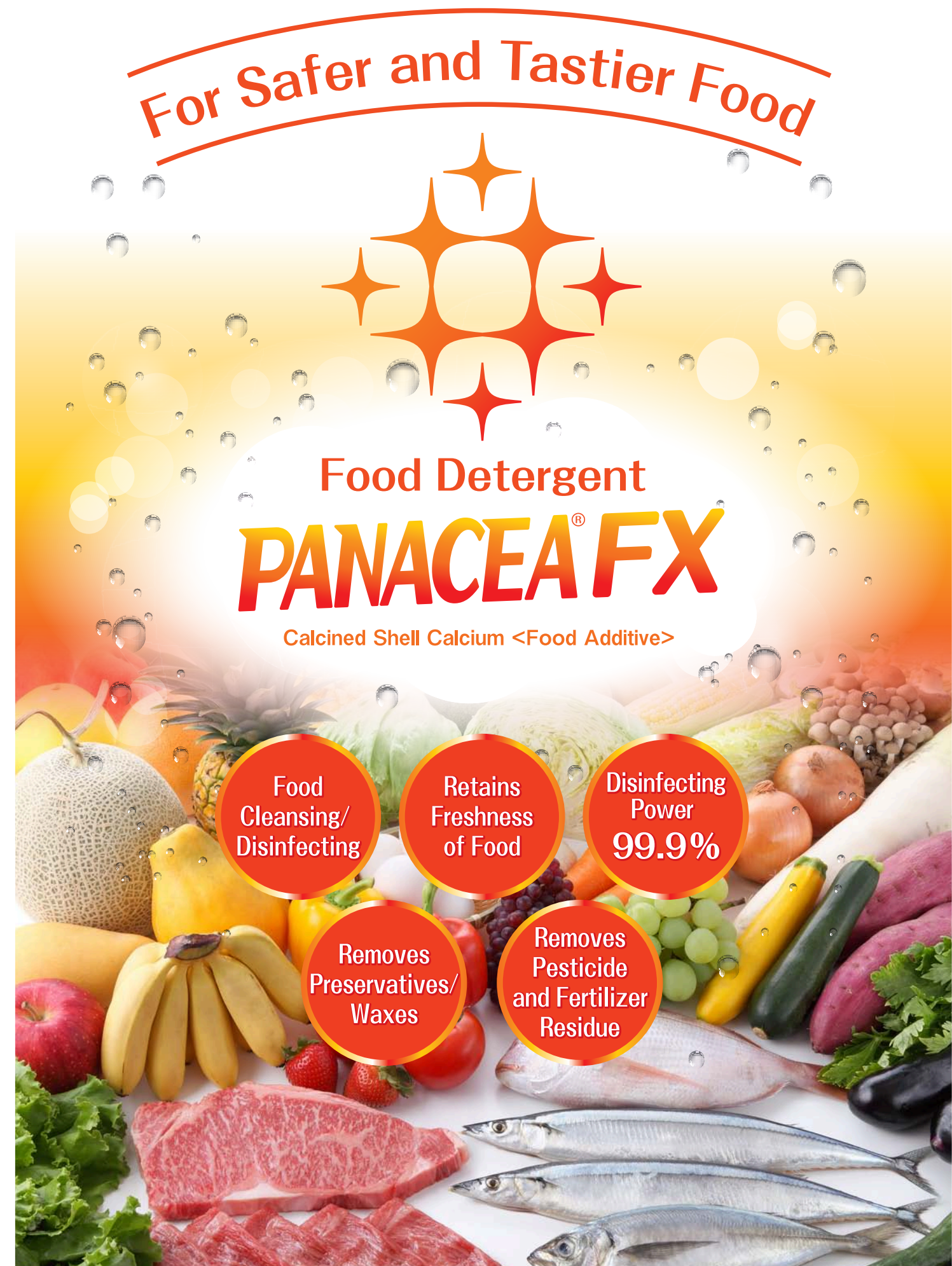
Examples of Use of PANACEA®FX in Classified Industries

Company	Examples of Use / Effects
Noodle Manufacturer	<ul style="list-style-type: none"> • Perfect for retaining the freshness of noodles. • Lasts 2~3 days longer when refrigerated.
Cut Vegetables Manufacturer	<ul style="list-style-type: none"> • Disinfects and retains freshness of vegetables such as lettuce, cucumbers, cabbage and tomatoes. Enhances flavor. • Assists in enhancing flavor of Tsuma, shredded Japanese radish served next to sashimi, and retaining its freshness longer.
Cut Fruits Manufacturer	<ul style="list-style-type: none"> • Can be used for all cut fruits such as strawberries and pineapples. Drastically extends shelf life of strawberries.
Fish Market	<ul style="list-style-type: none"> • Helps in retaining freshness of seafood commonly found in the ocean near Japan like Aji(Horse Mackerel),Saba(Chub Mackerel),squid,wakame seaweed and frozen fish. • Helps to prolong the freshness of sashimi to 4~5 days, which usually lasts only 2 days.
Mill Factory	<ul style="list-style-type: none"> • Prevents food poisoning, enhances flavor, improves the look of products and supplements calcium.
Ice Manufacturer	<ul style="list-style-type: none"> • Ice made from Strong Alkaline Water with a pH value of 12 aids in retaining freshness of fish. • Enables the production of edible ice with pH value of around 9~10.
Dried Wakame and Mozuku Seaweed Manufacturer	<ul style="list-style-type: none"> • The usual 2~3 day shelf life of dried seaweeds can be doubled when soaked in PANACEA®FX solution.
Processed Meat Manufacturer	<ul style="list-style-type: none"> • Helps in prolonging the standard value of the antibacterial effect 2 days longer than when using the chemical preservative, sorbic acid.
Tofu Manufacturer	<ul style="list-style-type: none"> • Can be used as a coagulant. • Assists in producing more soy milk and in extending shelf life.
Brown Sugar Manufacturer	<ul style="list-style-type: none"> • Helps remove impurities from sugar cane juice and neutralizes weak acidity. Enhances the dark color and unique flavor of brown sugar and helps to produce delicious sugar.
Washed Rice / Bento Lunch Manufacturer	<ul style="list-style-type: none"> • Prevents decay. Rice regains its newly harvested freshness and stays delicious even when it's cold.
General Food Service Industries	<ul style="list-style-type: none"> • Enables to retain freshness of raw meat, fish and vegetables and helps to significantly reduce waste.

Distributor

Main Supplier: PANACEA PF Co., Ltd.

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For Safer and Tastier Food

Food Detergent
PANACEA®FX
Calcined Shell Calcium <Food Additive>

- Food Cleansing/Disinfecting
- Retains Freshness of Food
- Disinfecting Power 99.9%
- Removes Preservatives/Waxes
- Removes Pesticide and Fertilizer Residue

PANACEA®FX is a nature-derived,calcined shell calcium detergent that is friendly to people and the environment.

PANACEA®FX is useful in various situations domestically and commercially. PANACEA®FX can assist you in achieving a safe, reliable and healthy “dietary” life.

Ingredients of PANACEA®FX

PANACEA®FX is calcium hydroxide created by calcinating mainly the shells of cultured oysters, scallops and Sakhalin surf clams at a very high temperature, over 1,100°C (2,012°F). It has a high disinfecting and cleansing power and is also highly effective in eliminating odors such as spoiled and ammoniacal odors. Because it is derived from natural ingredients, it is safe, reliable and can be sprayed directly on to or used to soak food to disinfect and prolong freshness. With 1 bottle of PANACEA®FX in your home, you can enjoy the freshness of your food even better and longer and can retain a safe and clean environment around your kitchen.



Calcined Shell Calcium
created at over 1,100°C (2,012°F)

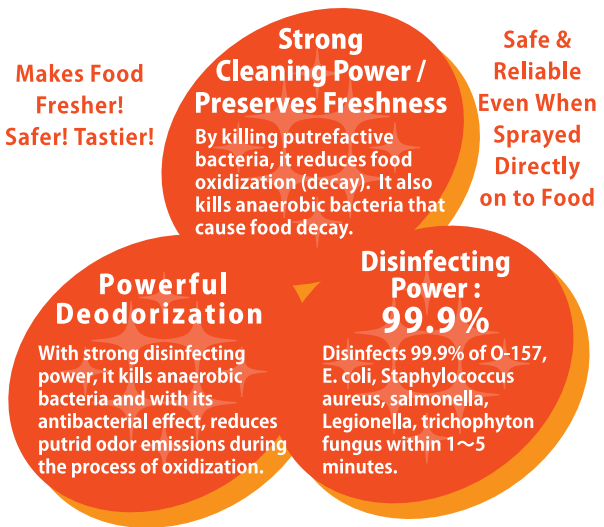


Oyster shells



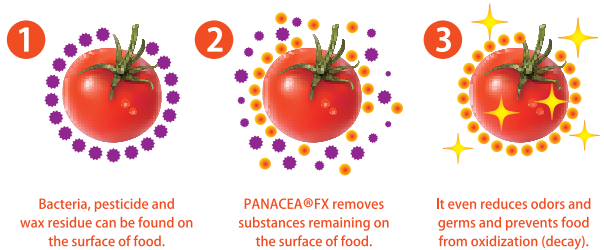
Scallop shells

Characteristics of PANACEA®FX



Cleansing Power

When dissolved into water, it becomes a strong alkaline electrolyte (alkaline ionized water) with a pH value of around 13. The alkalinity removes pesticide and wax residue and kills unwanted bacteria found on the surface of your food.



Instructions

Make (0.1%) calcined calcium water by dissolving 1g (1 teaspoon) of PANACEA®FX into 1 ℓ of tap water. Soak food in the solution for a few minutes and rinse.
※For spraying directly on food, use 0.3% solution. Dissolve 3g of PANACEA®FX into 1 ℓ of water.



Method of Application

Effects



Vegetables & Fruits

Prepare in a large bowl, 2 ℓ of water and add 2g of PANACEA®FX. Soak cut vegetables in solution for 3~5 min. and uncut vegetables for 8~10 min. Drain well, wrap and store in refrigerator.

- Crispness of vegetables lasts 2~3 days longer.
- Gets rid of pesticide residue, viruses and bacteria so you can enjoy your fruits and vegetables safely and worry-free.



Beef / Pork / Poultry

Make solution by dissolving 1g of PANACEA®FX into 1 ℓ of water. Make sure the meat is fully immersed and soak for about 20 min. Prepare after thoroughly rinsing with tap water. For storing, wrap and keep refrigerated.

- The meat becomes tastier and more tender.
- Effective in grilling, frying or boiling meat.



Rice

Use 1g of PANACEA®FX for 3~5 go (1 go = 180ml) of rice. Place strainer inside a bowl and wash rice in the strainer. Wash for about 10 sec. Drain and rinse quickly after the water turns yellow.

- Only needs 1/3 of the usual washing time.
- Can enjoy tastier rice.
- Delicious even when cold.



Seafood / Seaweeds

Make solution by adding 10g of salt and 1g of PANACEA®FX into 1 ℓ of water. Soak fish and seaweed for 5~8 min. and shellfish for 2~3 hours. Rinse and drain before use.

- Safe and worry-free when eaten raw.
- By removing excessive oils and fats, keeps fish intact and makes it tastier when boiled or grilled.
- Octopus and raw squid lasts 2~3 days longer.



Noodles

Make solution by adding PANACEA®FX (0.3% the amount of flour) to water. Use solution for making dough. Adjust the amount according to ideal springiness and color of the noodle and when using together with kansui (alkaline water). Make sure to mix well.

- Disinfects and retains freshness
- Can be used to replace kansui.
- Water after boiling noodles becomes less murky.
- Cool noodles after boiled with PANACEA®FX-0.3% solution to keep the noodles fresh and improve shine and silkiness.

Other Uses



Tofu Production

Helps in producing more soy milk and helps tofu to last longer.



Omelets

Add 4cc(4mL) of 0.1% PANACEA®FX solution for 2 eggs (small/medium). Enhances texture and reduces food poisoning bacteria.



Processed Meat

Helps in prolonging the standard value of the antibacterial effect 2 days longer than when using sorbic acid.



Pickles

Soak ingredients in 0.1% solution for 5 min. Not only does it disinfect but also enhances crunchiness and color and helps to last longer.

Sushi Toppings

Spray 0.1% solution onto sushi toppings. Disinfects, reduces odor and retains freshness.

For Boiling or Stewing

Soak ingredients in 0.1% solution for 20 min. and rinse. Helps to keep food intact and brings out its natural flavor.

Salad

Soak in 0.1% solution for 5 min. Disinfects and prevents from discoloring and helps last longer.

Dish Washing

Cleans and disinfects dishes, cutting boards and baby bottles by soaking them in 0.1% solution.