

Calcinated scallop shell calcium from sea of Hokkaido Japan

CALCIUM VEGGIE WASH

from Okhotsk Sea



Stroke the powder 5 times (Just add 1g to 1 liter of water) Soak for 10 minutes



By Natural alkali power

Anti-bacteria Wash Keeping freshness

Get rid of Food poisoning

bacteria

virus

sterilizing 10 minutes!!

100g

160g

Bacteria	Count Before Sterilization (cfu/mL)	Time Spent for Sterilization	Count After Sterilization (cfu/mL)	Test Organization
Escherichia coli	2,100,000	3 minutes	$\leq 300^*$	Tokyo Metropolitan Food Technology Research Center
Salmonella Enterica	1,800,000	3 minutes	$\leq 300^*$	
Staphylococcus aureus	1,500,000	10 minutes	90	
Escherichia coli Serotype O157:H7	280,000	10 minutes	$< 10^*$	Japan Food Research Laboratories
Vibrio parahaemolyticus	3,700,000	3 minutes	$\leq 1^*$	Japan Meat Science & Technology Institute
Virus	Infectivity Titer Before Sterilization (logTCID ₅₀ /mL)	Time Spent for Sterilization	Infectivity Titer After Sterilization (logTCID ₅₀ /mL)	Test Organization
Norovirus (feline calicivirus used as a substitute)	5.5	5 minutes	$< 1.5^*$	Japan Food Research Laboratories

*Below detection sensitivity

start
Add 1g of powder to 1 liter of water

wax, preservative, mold, residual agricultural chemicals etc. are cleaned

After 5 minutes

After 10 minutes

After soaking for 10 minutes, the separation of wax/preservative from the produces will be visible!

After

Keep of freshness

100% natural, environmentally friendly

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製造 NATURAL JAPAN Natural Japan Co.,Ltd