

BRIEF GUIDELINE ON OKAMIZU FOOD DETOXIFIER USAGE



MEAT & POULTRY

Detoxifies residues of antibiotics and hormones in the meat and poultry and removes fats and chemical additives in animal feed.



SEAFOOD & FISH

Sterilize and deodorize the seafood to control food decay, also inhibits the growth of bacteria and germs such as E.Coli, Streptococcus and to prolong shelf life.



HERBS, RED DATES & RICE

To remove the chemical additives such as sulphur before we cook.



FRUITS AND VEGETABLES

Eliminate agricultural chemicals and bacteria for raw salads. Freshness preservation and prolong shelf-life.



CHOPPING BOARD

To remove odor and sterilize the board to prevent bacteria growth.



KITCHEN UTENSILS

To remove residues of dish washing detergent and sterilize kitchen utensils.



SHOES

Deodorizes and sterilizes shoes (e.g. sports shoes) with odor. To relief athlete's foot and prevents foot infection.



BABY BOTTLE/ BABY TOYS

Sterilize and kill bacteria.



MOUTH/ HYGIENE

To remove the unpleasant odor smell.



HANDS

To remove the odor, germs and bacteria from hands after handling raw seafood or after eating cooked seafood e.g. baked crabs or prawn.



AQUARIUM

Deodorizes, sterilizes and detoxifies the aquarium water and to eliminate bacteria.



FACE/ SKIN/ FEET

Super oxygen face wash. To refreshes the skin. To relief athlete's foot and prevents infection of dermatophytosis.



REFRIGERATOR

Deodorizes and sterilizes odour.



SUPER OXYGEN BATH

Eliminate bacteria, fungus & smoothen the skin



PETS

Eliminate bacteria and unpleasant smell