

# ACIDIC WATER

pH4.0- pH6.5

## THE MERITS OF ACIDIC WATER

- **Convergence action.....** acts to tighten
- **Cleaning.....** for cleansing various things

### 1. For boiling pasta

Boils pasta to an "al dente" consistency.

\*Use Kangen Water™ for boiling thicker types of pasta.

### 2. For cooking beans

Various types of beans such as kidney beans and green peas, will cook to perfection. Since using acidic water will speed up cooking time, take care not to over cook.

### 3. For washing and preparing fruits and vegetables containing anthocyanins

The vibrant color of various fruits and vegetables such as cherries, plums, grapes, strawberries, red cabbage, eggplants, soy beans, asparagus etc. will not change when washed and prepared with this water.

### 4. In batter for fried foods

Fried foods will turn out nice and crispy, and will remain crispy, not oily, even when left to sit for an extended period of time.

### 5. For boiling eggs

Even if the egg cracks during cooking, the egg yolk will not leak out of the shell into the water. You will also find that the eggshells peel off very easily.

### 6. For frozen foods

Spray foods with acidic water when freezing so that the food, including fish and shrimp, do not lose their flavor when thawed.

### 7. For removing tannin from tea cups and cleaning burnt pots and pans

To remove stains, grime and grease, leave to soak in water for 24 hours.

### 8. For washing dishes

Dishes and glasses will come out sparkling clean.

### 9. For polishing

Polish mirrors, eyeglasses, glass objects and windows, as well as knife sharpeners, to a high sheen.

### 10. Housecleaning

Remove dirt from hardwood floors, ceramic tiles, etc., without leaving a sticky residue.

