

Interview with Researchers

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Q1

Are there any advantages of using alkali ion water when making green tea?

A1

Green tea contains a decent amount of catechins and caffeine, which are considered good for your health, and a wide range of studies have been carried out for its antioxidation and bactericidal effects. When we made green tea using alkali ion water with a pH value of 9.25 during our studies, we learned that the water better brought out the color of tea and enhanced the astringent and bitter flavors, making it more delicious. The component analysis of this green tea using relevant equipment revealed a decent amount of catechins and caffeine extracted. The use of alkali ion water with a specific pH value may enable you to consume healthy substances in an effective manner.

Q2

Is there a trick to making old rice delicious?

A2

When old rice is cooked using normal methods, it becomes harder and less sticky than freshly harvested rice. When we cooked old rice using alkali ion water with a pH value of 9.25 during our studies, we observed that rice turned softer and stickier than when cooked with tap water. I believe that the use of alkali ion water enables you to savor old rice with a texture closer to that of newly harvested rice. However, rice cooked with alkali ion water becomes harder than that cooked with regular water in half a day. Please savor it while it is still freshly cooked.

Q3

Can I use alkali ion water when baking bread at home?

A3

Soft and fluffy bread tastes good. When we baked bread made with flour and used alkali ion water with a pH value of 10 for kneading the flour during our studies, we observed that bread turned up fluffy, resilient, and soft. Further, when baking bread made of rice flour, alkali ion water also helps it rise well.