CLAIMS

1. A rice fermentation liquid production method comprising a mixing step of mixing raw material sake and sake lees to elute the components of the sake lees into the raw material sake, further comprising:

a first injection step of injecting the high amino acid containing liquid obtained by the mixing step into a first container;

a housing step of accommodating the first container in a second container containing a salt water mixture containing salt and water; and

a low-temperature storage step of storing a high amino acid containing liquid obtained through the mixing step at a low temperature of 4°C or lower,

wherein, in the low-temperature storage step, the high amino acid containing liquid in the first container in the second container is stored.

~~2. The rice fermentation liquid production method of Claim 1, further comprising, prior to the low temperature storage step:~~

~~a first injection step of injecting the high amino acid containing liquid obtained by the mixing step into a first container; and~~

~~a housing step of accommodating the first container in a second container containing a salt water mixture containing salt and water,~~

~~wherein, in the low-temperature storage step, the high amino acid containing liquid in the first container in the second container is stored.~~

~~3~~2. The rice fermentation liquid production method of claim ~~2~~ 1, wherein, in the housing step, the salt water mixture in a slurry state is used.

~~4~~3. The rice fermentation liquid production method of any one of claim 1 or~~through 3~~ 2, wherein, in the low-temperature storage step, the high amino acid containing liquid is covered with a special sheet having a heat-insulating function and a light-shielding function.

~~5~~4. The rice fermentation liquid production method of any one of claim 1, 2 or~~ through 4~~ 3, wherein, in the low-temperature storage step, the high amino acid containing liquid is stored in a snow storage.

~~6~~5. The rice fermentation liquid production method of any one of claim 1 or 2 through~~ 5~~ 4, wherein, in the low-temperature storage step, the high amino acid containing liquid is stored at between 1-3°C.

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~~7~~6. The rice fermentation liquid production method of any one of claim 1 or 2 through ~~4~~5, wherein, in the low-temperature storage step, a period for storing the high amino acid containing liquid is 3 months or more.

~~8~~7. The rice fermentation liquid production method of any one of claim 1 or 2 through 6, wherein the mixing step is repeated a plurality of times before the low-temperature storage step.

~~9~~8. A cosmetic production method containing a rice fermentation liquid, wherein the rice fermentation liquid is produced by the rice fermentation liquid production method of any one of claims 1 or 2 through~~ 8~~7.

~~10~~9. A keratotic plug removal method for removing a keratotic plug with a cosmetic containing rice fermentation liquid,

wherein the rice fermentation liquid is produced by the rice fermentation liquid production method of any one of

claims 1 or 2 through 8, and comprising:

a first coating step of applying the cosmetic to a~~an~~ target region where the keratotic plug is present and the vicinity thereof.

~~11~~10. The keratotic plug removal method of claim ~~10~~ 9, further comprising, prior to the first coating step, a warming step of warming the target region.

~~12~~11. The keratotic plug removal method of claim ~~10~~9 or ~~11~~10, further comprising, after the first coating step:

a first pressurizing step of pressurizing the target region;

a second coating step of applying the cosmetic to the target region; and

a second pressurizing step of pressurizing the target region at a pressure higher than that of the first pressurizing step.

~~13~~12. The keratotic plug removal method of claim ~~12~~11, wherein the second pressurizing step is performed over a period of time more than the second coating step.