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, wherein, in the housing step, the salt water mixture in a slurry state is used.

3. The rice fermentation liquid production method of any one of claim 1 or 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.

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

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

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.

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 7.

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 target region where the keratotic plug is present and the vicinity thereof.

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

11. The keratotic plug removal method of claim 9 or 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.

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