CLAIMS

1. A method for keeping qualities of cooked rice, the method comprising:

bringing a polyvalent cation-containing liquid into contact with rice during either or both of immersion of raw rice and boiling or steaming of rice; and

bringing an alginate-containing liquid into contact with the rice that contains the polyvalent cation contained in the polyvalent cation-containing liquid and has been boiled or steamed,

wherein with respect to 100 parts by mass of raw rice, an amount of the polyvalent cation in the polyvalent cation-containing liquid is 0.057 parts by mass or greater, and

wherein with respect to 100 parts by mass of raw rice, an amount of the alginate in the alginate-containing liquid is 0.04 parts by mass or greater.

2. A method for keeping qualities of cooked rice, the method comprising:

bringing a polyvalent cation-containing liquid into contact with rice that has pH of 6.5 or lower and has been boiled or steamed; and

bringing an alginate-containing liquid into contact with the rice that contains the polyvalent cation contained in the polyvalent cation-containing liquid and has been boiled or steamed,

wherein the polyvalent cation-containing liquid contains a metal salt that is poorly water-soluble and forms a polyvalent cation at pH of 6.5 or lower, and

wherein with respect to 100 parts by mass of raw rice, an amount of the polyvalent cation in the polyvalent cation-containing liquid is 0.057 parts by mass or greater, and

wherein with respect to 100 parts by mass of raw rice, an amount of the alginate in the alginate-containing liquid is 0.04 parts by mass or greater.

3. The method for keeping qualities of cooked rice according to claim 2,

wherein the polyvalent cation-containing liquid and the alginate-containing liquid are one liquid, and the pH of the one liquid is maintained at pH higher than 6.5.

4. The method for keeping qualities of cooked rice according to any one of claims 1 to 3,

wherein from 1 part by mass to 50 parts by mass of the alginate-containing liquid is brought into contact with 100 parts by mass of the rice that has been boiled or steamed.

5. The method for keeping qualities of cooked rice according to any one of claims 1 to 4,

wherein a concentration of the alginate in the alginate-containing liquid is from 0.05% by mass to 5% by mass.

6. A method for producing cooked rice, the method comprising:

bringing a polyvalent cation-containing liquid into contact with during either or both of immersion of raw rice and boiling or steaming of rice; and

bringing an alginate-containing liquid into contact with the rice that contains that polyvalent cation contained in the polyvalent cation-containing liquid and has been boiled or steamed,

wherein with respect to 100 parts by mass of raw rice, an amount of the polyvalent cation in the polyvalent cation-containing liquid is 0.057 parts by mass or greater, and

wherein with respect to 100 parts by mass of raw rice, an amount of the alginate in the alginate-containing liquid is 0.04 parts by mass or greater.

7. A method for producing cooked rice, the method comprising:

bringing a polyvalent cation-containing liquid into contact with rice that has pH of 6.5 or lower and has been boiled or steamed; and

bringing an alginate-containing liquid into contact with the rice that contains the polyvalent cation contained in the polyvalent cation-containing liquid and has been boiled or steamed,

wherein the polyvalent cation-containing liquid contains a metal salt that is poorly water-soluble and forms a polyvalent cation at pH of 6.5 or lower,

wherein with respect to 100 parts by mass of raw rice, an amount of the

polyvalent cation in the polyvalent cation-containing liquid is 0.057 parts by mass or greater, and

wherein with respect to 100 parts by mass of raw rice, an amount of the alginate in the alginate-containing liquid is 0.04 parts by mass or greater.

8. The method for producing cooked rice according to claim 7,

wherein the polyvalent cation-containing liquid and the alginate-containing liquid are one liquid, and the pH of the one liquid is maintained at pH higher than 6.5.

9. The method for producing cooked rice according to any one of claims 6 to 8,

wherein from 1 part by mass to 50 parts by mass of the alginate-containing liquid is brought into contact with 100 parts by mass of the rice that has been boiled or steamed.

10. The method for producing cooked rice according to any one of claims 6 to 9,

wherein a concentration of the alginate in the alginate-containing liquid is from 0.05% by mass to 5% by mass.