

sake and other alcohols

- P182 Sunmamoru Winery Co., LTD.
Shimokita Wine "Ryo Selection"
AOMORI Apple - Dry Sparkling
APPLE WINE DRY
- P186 JR East Aomori Business-development Company
A-FACTORY AOMORICIDRE sparkling Sweet (200 ml)
A-FACTORY AOMORICIDRE sparkling Standard (200 ml)
A-FACTORY AOMORICIDRE sparkling Dry (200 ml)
- P190 Tamura Farm Co., Ltd.
TAMURA CIDRE Sweet (500 ml)
TAMURA CIDRE Dry (500 ml)
Sparkling apple "apprimo"
- P194 Hachinohe Shuzou Co., Ltd.
Mutsu Hassen Special Junmai
Mutsu Hassen Black Label Junmai Ginjo
- P197 Hachinohe Shurui Co., Ltd.
Joku Special Junmai-shu Gold Label
Joku Junmai Ginjyo
- P200 Hatomasamune Co., Ltd.
Hatomasamune Junmai Daiginjo Hanaomoi
Hakkoda Oroshi Daiginjo Hanafubuki 50
Hakkoda Oroshi Junmai-shu Hanafubuki 60
- P204 MATSUMIDORI BREWERY CO., LTD.
Junmai Ginjo Rokkon Sapphire
Junmai Ginjo Rokkon Tiger's Eye
Junmai Ginjo Rokkon Ruby
- P208 Momokawa Brewing, Inc.
Momokawa Daiginjo Junmai Hanaomoi (720 ml)
Momokawa Junmai-shu (720 ml)
Momokawa Ginjo Junmai-shu (720 ml)
- P212 Morita Shoube Co., Ltd.
Kijoshu "Kachou Aged Sake"
Junmai Ginjo "Shichiriki"
Daiginjo Junmai "Magokoro Black Label"
- P216 MORIYAMAEN Co., Ltd.
TEKIKAKA APPLE SODA
TEKIKAKA CIDRE
- P219 Rokka Shuzo Co., Ltd.
Junmai Daiginjo Joppari Hanaomoi
Junmai-shu Joppari
Sakura-shu (cherry Liqueur) Liqueur Joppari



■ Company's profile

Company's Name		Sunmamoru Winery Co., LTD.		
Annual Sales		175 million yen (FY 2018)	Numbers of Employees	17
Name of Representative		Yoshihisa KITAMURA		
Messages to Purchasers		<p>In Aomori Prefecture, we started to culture Pinot noir and other wine grapes in our own vineyard and in 2008, commenced manufacturing of safe wines in a gracious way. Our wines have received awards in Japan and abroad. In addition to wine grapes cultured in our vineyard, we also use apples and Steuben grapes grown in Aomori, which prefecture is the largest producer in Japan.</p>		
Website Address		http://sunmamoru.com		
Company's Address	〒	039-5201	1-6 Kawadai, Kawauchi, Mutsu, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Sasaki	E-mail Address	a-sasaki@dailysha.com
Phone Number		+81-172-55-8312	Fax Number	+81-172-55-8313



■ Selling Points of the production process

Pictures		
		
Vineyard: area of about 11.3 ha, about 35,000 wine grape trees	Tank room: storage & fermentation	Checking: visual testing using light

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Sulfurous acid measurement, reducing sugar analysis, specific gravity and sugar content measurement, visual testing (at the time of filling)			
Hygiene Management	Production Process	Processes from receiving raw materials to shipment are checked in accordance with A-HACCP of Aomori Prefecture.			
	Employees	Health conditions are managed in accordance with A-HACCP. Health examinations are conducted regularly.			
	Facilities and Equipments	Machine maintenance is conducted according to our plan. Records of maintenance and cleaning are kept. A sanitary control expert gives guidance, check, and improvement.			
Emergency Response	The Contact Points	The person in charge	Kasai	Phone number	+81-175-42-3870
	Documentation	Records are maintained in ledgers.			

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Shimokita Wine "Ryo Selection"						
JAN Code	4562257792801	Package	Materials	Glass bottle			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
				8.2	8.2	29.5	750ml
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	12	
Lead Time	5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
				34.0	25.5	30.0	16.3
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	April 2023 (scheduled)		
				Price in Japanese market	5,000 yen (tax excluded)		
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Grape	Aomori Pref.		
Antioxidant (sulfite)			
Product Characteristics	Use Scenes (Usage · Recipes)		
Ryo Selection is a well-selected dry Japanese wine using Pinot noir cultured in our vineyard in Shimokita Peninsula, Aomori Prefecture, and aged in high-grade French oak barrels.	It goes well with tuna <i>sashimi</i> , beef <i>sukiyaki</i> , and <i>coq au vin</i> .		

Product Picture

	<p>自然豊かな下北半島むつ市川内町で醸造場に反対する日差しを浴びたピノ・ノワールです。 このワインは、少し冷えた15℃前後で美味しくお飲みいただけます。 うまみ成分を残したワインです。濁りや結晶[濁石]を析出することもあります。品質には問題ありません。 このワインは、ニチニチ製薬株式会社の技術支援のもと造られました。(http://www.nichinichi-phar.co.jp/)</p> <p>日本ワイン 内容量: 750ml アルコール分: 12.0% 原材料名: ぶどう(むつ市産) /酸化防止剤(亜硫酸塩)</p> <p>品目: 果実酒(辛口)</p> <p>・20歳未満の者の飲酒は法律で禁じられています。 ・妊娠中や授乳期の飲酒は、胎児・乳児の発育に影響するおそれがあります。 ・びんは破損しやすいので取扱には十分ご注意ください。</p> <p>製造者 有限会社 サンマモルワイナリー 青森県むつ市川内町川代1番地6 TEL.0175-42-3870 URL http://www.sunmamoru.com</p>
	<p style="text-align: center;">Allergen (Specific Raw Materials)</p>

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Product Profile / Terms and Conditions

Name of Product	AOMORI Apple - Dry Sparkling						
JAN Code	4562257792931	Package	Materials	Glass bottle			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	20.0	
Lead Time	5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen <div style="text-align: center; font-size: 2em;">15°C~20°C</div>	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	April 2023 (scheduled)		
				Price in Japanese market	1,150 yen (tax excluded)		
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple juice	Aomori Pref.		
Concentrated apple juice	Aomori Pref.		
Sulfite	Kanagawa Pref.		
Carbon dioxide			
Product Characteristics	Use Scenes (Usage · Recipes)		
The wine uses blended three types of Aomori apples (Jonathan, Fuji, and Orin), bringing out respective flavors. The aroma is rich and gorgeous, with scents like an apple pie, honey, and apple tea balanced. The taste starts with mild sweetness and changes into refreshing dry sourness.	It goes well with pastrami, sausages, and pork.		

Product Picture

青森県産紅玉・富士・玉粒をブレンドし、それぞれの特徴を活かした単品のフレッシュアップルジュースに仕上げました。リンゴ本来の酸やかな香りと清々とした喉越しを堪能下さい。このワインは、一歩先を製造株式会社(http://nichinichi-phar.co.jp/)の技術支援のもと造られました。このワインは、4~5℃で飲むことで、美味しく召喚いただけます。

内容量：500ml
アルコール分：7.0度
原材料名：りんご果汁(青森県産)、りんご濃縮果汁(青森県産)/酸化防止剤(亜硫酸塩)、炭酸ガス

品目：果実酒(炭酸ガス含有①)

①の産地産の者の取扱は活様に際しては、
・産地産・中核乳剤の取扱は、胎児・乳児の発育に影響するおそれがあります。
・びんは破損しやすいので取扱には十分ご注意ください。

製造者
有限会社サンモルワイナリー
青森県むつ市川内町川代1番地6
TEL. 0175-42-3870
URL:http://www.sunmorumu.com/

4562257792931

Allergen (Specific Raw Materials)

Apple

sake and other alcohols

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	APPLE WINE DRY						
JAN Code	4562257792566	Package	Materials	Glass bottle			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	12.0	
Lead Time	5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen <div style="display: inline-block; border-left: 1px solid black; border-right: 1px solid black; border-top: 1px solid black; border-bottom: 1px solid black; padding: 5px; margin-left: 20px;">15℃~20℃</div>	Reference Price	<input type="checkbox"/> FOB	<input type="checkbox"/> CIF	Prices are valid before	April 2023 (scheduled)	
Certifications Products/System					Price in Japanese market	1,306 yen (tax excluded)	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple juice	Aomori Pref.		
Concentrated apple juice	Aomori Pref.		
Sulfite	Kanagawa Pref.		
Product Characteristics	Use Scenes (Usage · Recipes)		
The non-sparkling dry apple wine uses 100% Aomori apples which are mainly Jonathan grown in Umenai district, Sannohe-machi, Aomori Prefecture. Unlike the image of cider, its taste is rich and spicy while maintaining the refreshing sourness of Jonathan apples.	It goes well with curry rice and pork.		

■ Product Picture


	<p>本商品はりんご100%で醸造しました。 シード＆パルプを搾り 濃縮ジュースにしてから、 瓶詰めして販売しております。 フレッシュな味わいのある りんごワインに仕上がりました。</p> <p>【成分表示】 内容量：120ml / 300ml アルコール分：10.0度 原料：りんご汁（果糖濃度） / 酸化防止剤（亜硫酸塩）</p> <p>※20歳未満の者の飲用は法律 で禁じられております。 ※妊娠中や授乳期の飲用は、 胎児・乳児の成長に影響する 恐れがあります。 ※pHは増強剤で調整して飲用 には安心して飲んでください。</p> <p>品目：果実酒<中辛> 製造者：有限会社サンマノヘアップル 〒995-0231 青森県七戸町内田1番地5 TEL:01728-42-3870 製造所：有限会社サンマノヘアップル 第三工場 〒995-0231 青森県津軽郡八戸市南千手1-1-100番地5 TEL:01728-66-8312 URL:https://www.sannomori.com/</p>
	Allergen (Specific Raw Materials)
	Apple

sake and other alcohols

■ Company`s profile

Company`s Name		JR East Aomori Business-development Company			
Annual Sales		Unpublished		Numbers of Employees	76
Name of Representative		Hironori KONNO			
Messages to Purchasers		By redesigning shopping centers and developing products as a cider manufacturer, we are striving together with the local community to provide charms in living specifically through relevant facilities and businesses. We will continue to make efforts to realize a productive life through development of products and people and thereby grow together with the local community, being a bridge to the future.			
Website Address		https://www.jre-abc.com/			
Company`s Address	〒	038-0012	1-2-3 Yanagawa, Aomori, Aomori		
Factory`s Address	〒	038-0012	1-4-2 Yanagawa, Aomori, Aomori		
Name of the Person in Charge		Takahito NAKAJIMA		E-mail Address	takahiro-nakajima@jre-abc.co.jp
Phone Number		+81-17-752-1890		Fax Number	+81-17-752-1891

■ Selling Points of the production process

<p>Pressing → racking and yeast adding → fermentation control → filtering → filling → checking → labelling → checking</p>		
<p>Pictures</p>		
		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Foreign body checking			
Hygiene Management	Prodction Process	Process management and shipment management			
	Employees	Management of health condition			
	Facilities and Equipments	Room entry management; surveillance cameras; and automatic locks for all rooms			
Emergency Response	The Contact Points	The person in charge	Takahito NAKAJIMA	Phone number	+81-17-752-1890
	Documentation	Records of raw materials and quality tests; and coverage by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	A-FACTORY AOMORICIDRE sparkling Sweet (200 ml)					
JAN Code	458030049016	Package	Materials	Glass bottle		
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	200ml
Minimum Units of Delivery	3 cases	Packing	Materials	Paper	Volume	24.0
Lead Time	Negotiable upon order		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	11 k g
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
Certifications Products/System				Price in Japanese market	Open price	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori	Energy	48kcal
Antioxidant (sulfite)		Carbohydrate	7.2 g
		Protein	0 g
Product Characteristics	Use Scenes (Usage · Recipes)		
Alcohol content of 3%; free of artificial sweeteners, flavors, acidulants, etc. The product is an easy-to-drink cider having a low alcohol content and a mild taste that spreads in your mouth softly. It has been granted awards of the International Cider Challenge, an international cider competition held in London annually: SILVER in 2019 and BRONZE in 2018. It has also been granted the Japan Cider Awards: 2 Stars in 2019 and 2 Stars in 2018.			

■ Product Picture

Allergen (Specific Raw Materials)	

Product Profile / Terms and Conditions

Name of Product	A-FACTORY AOMORICIDRE sparkling Standard (200 ml)			
JAN Code	4580300490047	Package	Materials	Glass bottle
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6.0 6.0 19.0 200ml
Minimum Units of Delivery	3 cases	Packing	Materials	Paper Volume 24.0
Lead Time	Negotiable upon order		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 38.0 26.0 22.0 11 k g
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	Open price
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori	Energy	52kcal
Antioxidant (sulfite)		Carbohydrate	5.4 g
		Protein	0 g
Product Characteristics Alcohol content of 5%; free of artificial sweeteners, flavors, acidulants, etc. The product is a cider fermented slowly at a low temperature. The aroma and the sweetness of apples are well balanced with the taste of alcohol. It can be recommended for cider beginners. It has been granted awards of the International Cider Challenge, an international cider competition held in London annually: GOLD in 2019 (the first time among Japanese ciders). It has also been granted the Japan Cider Awards: 2 Stars in 2019.		Use Scenes (Usage · Recipes)	

Product Picture

Allergen (Specific Raw Materials)	

sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	A-FACTORY AOMORICIDRE sparkling Dry (200 ml)						
JAN Code	4580300490078	Package	Materials	Glass bottle			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				6.0	6.0	19.0	200ml
Minimum Units of Delivery	3 cases	Packing	Materials	Paper		Volume	24.0
Lead Time	Negotiable upon order		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				38.0	26.0	22.0	11 k g
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market	Open price	
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori	Energy	47kcal
Antioxidant (sulfite)		Carbohydrate	1.9g
		Protein	0g
Product Characteristics		Use Scenes (Usage · Recipes)	
Alcohol content of 7%; free of artificial sweeteners, flavors, acidulants, etc. The product is a dry cider having a high alcohol content. It has a clean and refreshing taste and can be enjoyed as a sparkling wine. It has been granted awards of the International Cider Challenge, an international cider competition held in London annually: GOLD in 2019 (the first time among Japanese ciders), BRONZE in 2018, and SILVER in 2017. It has also been granted the Japan Cider Awards: 2 Stars in 2019.		For a toast at a party and other gatherings	

■ Product Picture

Allergen (Specific Raw Materials)	
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sake and other alcohols

■ Company's profile

Company's Name		Tamura Farm Co., Ltd.			
Annual Sales		FY 2019: 236 million yen		Numbers of Employees	
Name of Representative		Shoji TAMURA			
Messages to Purchasers		In Hirosaki City, Aomori Prefecture, we culture apples in our farm and devote ourselves to development of processed food products, such as cider, apple pie, apple juice, and jam. The policy of Tamura Farm is "delivering healthier and more delicious apple products to our			
Website Address		http://tamurafarm.jp/			
Company's Address	〒	036-8246	18-28 Aokicho, Hirosaki, Aomori		
Factory's Address	〒	036-8245	5-4 Kinzokuchō, Hirosaki, Aomori		
Name of the Person in Charge		Tamura		E-mail Address	
Phone Number		0172-88-3836		Fax Number	
				tamurafarm87@yahoo.co.jp	
				0172-88-3836	



■ Selling Points of the production process

Pictures		
<p>Tamura Farm apple farm</p>	<p>Pressing</p>	<p>Filling</p>

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual testing (for foreign bodies) and outsourcing bacteria testing to an external institution			
Hygiene Management	Production Process	HACCP is applied. The prescribed manufacturing process chart is followed, and if a problem occurs, the cause will be investigated, and improvements will be made.			
	Employees	Employees' health conditions are checked every morning and every evening based on the prescribed health management chart.			
	Facilities and Equipments	Facilities and equipment are maintained regularly.			
Emergency Response	The Contact Points	The person in charge	Shoji TAMURA	Phone number	+81-172-88-3836
	Documentation	Product liability insurance			

Product Profile / Terms and Conditions

Name of Product	TAMURA CIDRE Sweet (500 ml)			
JAN Code	4936204415035	Package	Materials	Glass bottle
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6.8 6.8 30.0 500ml
Minimum Units of Delivery	5cs	Packing	Materials	DB Volume 12.0
Lead Time	4 days, domestic delivery		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 22.0 30.0 32.0 11.2
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 960 yen	Prices are valid before Price in Japanese market 1,200 yen
Certifications Products/System	HACCP, JFS-B Standard			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Japan		
Carbonic acid	Japan		
Antioxidant (sulfite)	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
Under the policy of "all stories start with growing of delicious apples," we spend one year from apple cultivation to cider brewing. The carefully brewed cider has a alcohol content of 3% and a sweet taste. You can enjoy the graceful sweetness of apples	As an aperitif or toast, or with appetizers, desserts and other		

Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>Apple</p>

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Product Profile / Terms and Conditions

Name of Product	TAMURA CIDRE Dry (500 ml)			
JAN Code	4936204415066	Package	Materials	Glass bottle
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6.8 6.8 30.0 500ml
Minimum Units of Delivery	5cs	Packing	Materials	DB Volume 12.0
Lead Time	4 days, domestic delivery		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 22.0 30.0 32.0 11.2
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 960 yen	Prices are valid before Price in Japanese market 1,200 yen
Certifications Products/System	HACCP JFS-B			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Japan		
Carbonic acid	Japan		
Antioxidant (sulfite)	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
A delicious cider will be born from delicious apples. In Hirosaki City, Aomori Prefecture, we spend one year from apple cultivation to cider brewing. The carefully brewed cider has a fruity aroma and bubbles brilliantly. The taste is refreshing with the graceful sourness and the mild bitterness, which are specific to	The dry cider has a alcohol content of 6%. The refreshing after taste is suitable to be drunk during a Japanese meal or Western meal. You can enjoy the sparkling apple cider at the occasion of a		

Product Picture

		<p>フルーティーな香りとともに華やかな泡立ち、りんご特有の上品な酸味とほのかな苦みも感じられるスッキリしたシードルです。充分冷やしてお飲みください。</p> <ul style="list-style-type: none"> ●辛口●飲み頃温度：約8℃ ●キャップシールの切り口に注意しましょう。 ●飲酒は20歳になってから。 ●飲みすぎに注意しましょう。 <p>原材料名：りんご（青森県産） 炭酸、酸化防止剤(亜硫酸塩) 内容量：500ml アルコール分：6% 製造者：タムラファーム株式会社 青森県弘前市大字青柳町18-28 〒036-8246 TEL0172-88-3836 製造所：青森県弘前市大字金風町 5-4</p>
	Allergen (Specific Raw Materials) Apple	

sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Sparkling apple "apprimo"			
JAN Code	4936204315038	Package	Materials	Glass bottle
Use by date	1 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6.8 6.8 30.0 500ml
Minimum Units of Delivery	5cs	Packing	Materials	DB Volume 12.0
Lead Time	4 days, domestic delivery		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 22.0 30.0 32.0 11.2
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 640 yen	Prices are valid before Price in Japanese market 800 yen
Certifications Products/System	HACCP JFS-B			


Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Japan	Energy	51 kcal/100 ml
Carbonic acid	Japan	Protein	0.6g/100 ml
		Fat	0.0g/100 ml
		Carbohydrate	12.3g/100 ml
		Sodium chloride equivalent	0.01g/100 ml
Product Characteristics		Use Scenes (Usage · Recipes)	
Since we want customers to enjoy the natural deliciousness of apples, we do not add any sugar, not adjust, or not use any antioxidant or acidulant in the product. It can be enjoyed by all		For a party, (e.g., Christmas); as a gift for your loved ones Recommended for those who like apple juice, carbonated drinks, or fruit juice drinks	

■ Product Picture


	<p style="text-align: center;">Allergen (Specific Raw Materials)</p> <p style="text-align: center;">Apple</p>

sake and other alcohols

■ Company's profile

Company's Name		Hachinohe Shuzou Co., Ltd.		
Annual Sales		650 million yen (FY 2018)	Numbers of Employees	30
Name of Representative		Shozaburo KOMAI		
Messages to Purchasers		<p>Around 1740, the first brewery owner Komai Shozaburo left Omi Province for the land of Mutsu (current Tohoku including Aomori Pref.) to find a good place to produce sake. Since the commencement of our sake brewing business in 1775, our brewery has been protected by a long line of brewery owners. The current eighth Shozaburo only uses rice and yeast made in Aomori and uses famous water from the Kanisawa area of Hachinohe to create a safe and delicious local sake that is both environmentally friendly and suitable for today's health-conscious people.</p>		
Website Address		https://mutsu8000.com/		
Company's Address	〒	031-0812	9 Honcho, Minatomachi, Hachinohe, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Yumi TAKAHASHI	E-mail Address	info@hachinoheshuzo.co.jp
Phone Number		+81-178-33-1171	Fax Number	+81-178-34-1174

■ Selling Points of the production process

		
Pictures		
<div style="border: 1px dashed black; height: 100px;"></div>		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge	Miyamoto	Phone number	+81-178-33-1171
	Documentation		Covered by product liability insurance		

■ Product Profile / Terms and Conditions

Name of Product	Mutsu Hassen Special Junmai						
JAN Code	4947965001078	Package	Materials	Paper			
Use by date	365 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	10 cases (mixed loading is available)	Packing	Materials	DB		Volume	12.0
Lead Time	1-2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 1,056	Prices are valid before			
				Price in Japanese market	1,500 yen		
Certifications Products/System	Certified as VEGAN by Vege Project (NPO)						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product has been a long-time seller since the establishment of our brand. It has a signature ripe-banana-like aroma and a mild mouthfeel. You may taste the sweetness of rice, but its after taste is rather refreshing. It can be enjoyed as chilled sake and also at ordinary temperature and as hot sake.	Vegetable pickles, roasted mackerel, smoked salmon carpaccio, sauteed pork, Comte 24 Months, <i>oden</i> (hot pot dish with various ingredients), <i>mizore-nabe</i> (hot pot dish with grated radish), and lean tuna		

■ Product Picture

	Allergen (Specific Raw Materials)
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sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Mutsu Hassen Black Label Junmai Ginjo						
JAN Code	4947965002655	Package	Materials	Paper			
Use by date	365 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10 cases (mixed loading is available)	Packing	Materials	DB	Volume	12.0	
Lead Time	1-2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 1,281	Prices are valid before	Dec. 2021		
				Price in Japanese market	1,800 yen		
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
Black Label is our regular product creating a harmony between savoriness and sourness, having a refreshing after taste. The mannish thick taste goes well with fatty meat dishes. We recommend drinking it with a large white-wine glass to enjoy the aroma.		Roasted mackerel, sauteed chicken with whole-grain mustard, beef tongue with salt and lemon, <i>Brie de Meaux</i> (white mold cheese), <i>senbei-jiru</i> (Aomori cuisine soup), <i>toridango-nabe</i> (chicken ball pot dish)	

■ Product Picture

	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		Hachinohe Shurui Co., Ltd.		
Annual Sales		Sake brewing for FY 2019: 210 million yen	Numbers of Employees	26
Name of Representative		Hachiuemon HASHIMOTO		
Messages to Purchasers		Hachinohe Shurui was founded by merging sake breweries located in Hachinohe City and its suburbs upon the issuance of the imperial order for controlling companies in 1944 during the war. Presently, we brew sake at two breweries: "Hachitsuru" in Hachinohe City and "Joku" in Gonohe-machi. We are striving to brew local sake loved by the community and also by many other people.		
Website Address		https://hachinohe-syurui.com/		
Company's Address	〒	031-0096	1 Youkamachi, Hachinohe, Aomori	
Factory's Address	〒	031-0086	1 Youkamachi, Hachinohe, Aomori	
Name of the Person in Charge		Tatsuo SHIMOMURA	E-mail Address	hathisyu7@m18.alpha-ne-ne.jp
Phone Number		+81-178-43-0011	Fax Number	+81-178-43-0313



■ Selling Points of the production process

Rice polishing → washing → soaking → steaming → cooling down → *koji* (rice malt) making → *shubo* (yeast starter) making → *moromi* (fermenting mash) making → fermenting → pressing → heat processing → storing → filtering → adding water → bottling → heat processing

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual check and tasting check			
Hygiene Management	Production Process	Standardizing work procedures and sharing them among all employees			
	Employees	Education and hands-on trainings on quality			
	Facilities and Equipments	Cleaning, washing, sterilization, and regular checking			
Emergency Response	The Contact Points	The person in charge	Tatsuo SHIMOMURA	Phone number	+81-178-43-0011
	Documentation	Record keeping for traceability and cause finding upon a recall			

■ Product Profile / Terms and Conditions

Name of Product	Joku Special Junmai-shu Gold Label						
JAN Code	4932611715027	Package	Materials	Glass bottle			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1c/s	Packing	Materials	Cardboard	Volume	6.0	
Lead Time	3 days (within Japan)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB	<input type="checkbox"/> CIF	Prices are valid before		
					Price in Japanese market	1,350 yen	
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Japan		
Malted rice	Japan		100g/286kcal
Product Characteristics		Use Scenes (Usage · Recipes)	
The product uses "Hanafubuki," a rice grown in Aomori that is suitable for sake brewing. Since it is brewed with soft water, it has a mild mouth feel and also a spreading aged flavor. You can enjoy the smooth and refreshing dry taste easily but without getting bored.			

■ Product Picture

	Allergen (Specific Raw Materials)
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■ Product Profile / Terms and Conditions

Name of Product	Joku Junmai Ginjyo					
JAN Code	4932611712002	Package	Materials	Glass bottle		
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	1c/s	Packing	Materials	Cardboard	Volume	6.0
Lead Time	3 days (within Japan)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
Certifications Products/System				Price in Japanese market	1,712 yen	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Japan		
Malted rice	Japan		100g/286kcal
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is brewed in the southern style, which ferments sake at a low temperature for a long period of time. Since it is brewed with soft water, which is a feature of Joku, it has a mild mouth feel and also a fruity taste of rice. If the product is drunk during a meal, the pleasant aroma will enhance tastes of dishes and deliver the deliciousness of sake.			

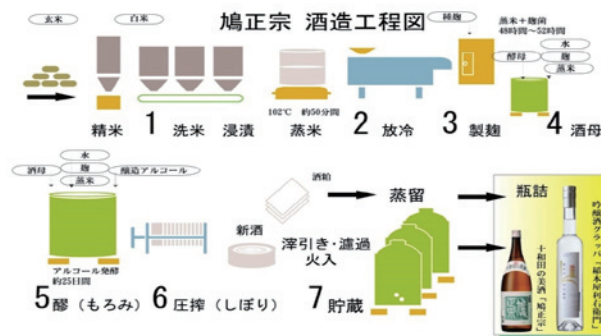
■ Product Picture

	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		Hatomasamune Co.,Ltd.			
Annual Sales		150 million yen		Numbers of Employees	10
Name of Representative		Shuumei INAMOTO			
Messages to Purchasers		Under the policy of "local sake is the product of local cuisine culture," we brew many types of local sake by using underflow water of Oirase Gorge in the Hakkoda Mountains in Aomori and sticking to a traditional method while introducing new techniques. We wish more people to know that there is a sake brewery rooting in the local community and producing local sake earnestly in Towada City of Aomori Prefecture.			
Website Address		https://www.hatomasa.jp/			
Company's Address	〒	034-0001	176-2, Inayoshi, Sanbongi, Towada, Aomori		
Factory's Address	〒	034-0001	176-2, Inayoshi, Sanbongi, Towada, Aomori		
Name of the Person in Charge		Nishino		E-mail Address	sake@hatomasa.jp
Phone Number		+81-176-23-0221		Fax Number	+81-176-24-2532

■ Selling Points of the production process



Pictures



Koji (rice malt) making



Koji making



Koji making

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Water quality test			
Hygiene Management	Production Process	Establishing a system for strict checking and management of processes			
	Employees	Establishing a system for strict control of body temperature and health condition			
	Facilities and Equipments	Establishing a system for strict cleaning and management			
Emergency Response	The Contact Points	The person in charge	Sato	Phone number	+81-176-23-0221
	Documentation	Covered by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	Hatomasamune Junmai Daiginjo Hanaomoi						
JAN Code	4956973128035	Package	Materials	Paper			
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	3 cases	Packing	Materials	DB	Volume	12.0	
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 2500	Prices are valid before			
				Price in Japanese market	2,500 yen		
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Japan		
Malted rice	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The product uses "Hanaomoi," a rice brand grown in Aomori that is suitable for sake brewing. The rice, water, and skill used for the junmai daiginjo are all from Aomori Prefecture.		It goes well with meat dishes.	

■ Product Picture

	Allergen (Specific Raw Materials)

sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Hakkoda Oroshi Daiginjo Hanafubuki 50				
JAN Code	4956973108266	Package	Materials	Paper	
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	3	Packing	Materials	DB	Volume
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 1500 yen	Prices are valid before	
				Price in Japanese market	1500 YEN
Certifications Products/System					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Japan		
Malted rice	Japan		
Brewer's alcohol	Japan		
Product Characteristics The product uses 100% "Hanafubuki," a rice brand grown in Aomori that is suitable for sake brewing. The rice, water, and skill used for the daiginjo are all from Aomori Prefecture.		Use Scenes (Usage · Recipes) It goes well with <i>sashimi</i> of white-meat fish.	

■ Product Picture

	Allergen (Specific Raw Materials)
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sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Hakkoda Oroshi Junmai-shu Hanafubuki 60						
JAN Code	4956973208324	Package	Materials	Paper			
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				7.5	7.5	300.0	720ml
Minimum Units of Delivery	3	Packing	Materials	DB		Volume	12.0
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				24.5	34.3	32.0	14.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 1150 yen		Prices are valid before	
					Price in Japanese market	1150 YEN	
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Japan		
Malted rice	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The product uses 100% "Hanafubuki," a rice brand grown in Aomori that is suitable for sake brewing. The rice, water, and skill used for the junmai-shu are all from Aomori Prefecture.		It goes well with meat dishes.	

■ Product Picture

	Allergen (Specific Raw Materials)

sake and other alcohols

■ Company's profile

Company's Name		MATSUMIDORI BREWERY CO., LTD.			
Annual Sales		Numbers of Employees		9	
Name of Representative		Yuriko CHIDA			
Messages to Purchasers		Matsumidori Brewery is located at Josei of Hirosaki City of Aomori Prefecture, which is famous for cherry blossoms and Hirosaki Castle. It began as a manufacturer of <i>shubo</i> (yeast starter) using a method hidden within the family and has passed down a brewing technique of handcrafted sake for generations. "Matsumidori (Japanese pine's green)" is named after 18 old Japanese pines that were planted within the premises and are 300-400 years of age.			
Website Address		https://matsu-midori.com/			
Company's Address	〒	036-8366	58 Oaza Komagoshimachi Hirosaki, Aomori		
Factory's Address	〒	036-8366	58 Oaza Komagoshimachi Hirosaki, Aomori		
Name of the Person in Charge		Tashiro		E-mail Address	customer-service@matsumidori-s.com
Phone Number		+81-172-34-2233		Fax Number	+81-172-34-2234



■ Selling Points of the production process

Rice washing → soaking → steaming → *koji* (rice malt) making → *shubo* (yeast starter) making → *moromi* (main mash) fermenting → pressing → filling into bottles → heat sterilization → storing → shipping

Pictures



Taking out rice steamed in a utensil



Mixing *moromi* in a fermentation tank with a bar



Getting off sake lees from a presser

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Products are visually checked for foreign bodies using light before shipping (upon filling into bottles and labelling). We are preparing for obtaining a HACCP certification.			
Hygiene Management	Production Process	Records are maintained and retained as documents for the manufacturing process and analysis results for each process.			
	Employees	The morning assembly is held every day. Workers wear uniforms, caps, and boots and wash their hands before starting work. Gloves are worn and sterilized for some work.			
	Facilities and Equipments	Machines are washed and cleaned after the completion of each process every day.			
Emergency Response	The Contact Points	The person in charge	Tashiro	Phone number	+81-172-34-2233
	Documentation	Covered by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	Junmai Ginjo Rokkon Sapphire						
JAN Code	4933180101556	Package	Materials	Glass bottle			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		720ml
Minimum Units of Delivery	3 cases	Packing	Materials	Cardboard	Volume	12.0	
Lead Time	2 days within Japan 1 week or more for export		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market	1,870 yen	
Certifications Products/System	Certified by Kosher Japan, and preparing for HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
The product has the spreading savoriness of Hanaomoi, a rice brand grown in Aomori Prefecture that is suitable for sake brewing, as well as mild sourness. Since it is filled into a bottle and stored without being filtered, you can enjoy the taste of rice more than a filtered product. The junmai ginjo goes well with Japanese dishes, Western dishes and other various dishes.	-The thick taste goes well with Japanese dishes, as well as Western dishes and Asian dishes. -Recommended way to drink: chilled or at ordinary temperature		

■ Product Picture

	Allergen (Specific Raw Materials)
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sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Junmai Ginjo Rokkon Tiger's Eye						
JAN Code	4933180101976	Package	Materials	Glass bottle			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		720ml
Minimum Units of Delivery	3 cases	Packing	Materials	Cardboard	Volume	12.0	
Lead Time	2 days within Japan 1 week or more for export		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		13.5
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	1,650 yen		
				Price in Japanese market			
Certifications Products/System	Certified by Kosher Japan, and preparing for HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
It is the most popular product in our brewery. You can drink it easily but also enjoy a complicated and fine taste brought out by Hanafubuki, a rice brand grown in Aomori Prefecture that is suitable for sake brewing. It is not filtered and is sterilized by heat only once to keep the savoriness of rice. The dry sake has well-balanced tastes.	-The refreshing and dry taste goes well with any dishes but especially goes well with sashimi and other seafood. - Recommended way to drink: chilled, at ordinary temperature, or warmed		

■ Product Picture

	Allergen (Specific Raw Materials)
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Product Profile / Terms and Conditions

Name of Product	Junmai Ginjo Rokkon Ruby					
JAN Code	4933180101273	Package	Materials	Glass bottle		
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	720ml
Minimum Units of Delivery	3 cases	Packing	Materials	Cardboard	Volume	12.0
Lead Time	2 days within Japan 1 week or more for export		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
					Price in Japanese market	1,760 yen
Certifications Products/System	Certified by Kosher Japan, and preparing for HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
With a soft mouth feel, a clear sweet taste spreads in mouth slowly. The after taste is refreshing. The product is recommended for those who want to enjoy sake more deeply.	When you drink The sake, first sweetness and then sourness spread in your mouth like wine. It goes well with cheeses and other Western dishes. - Recommended way to drink: chilled, at ordinary temperature, or warmed		

Product Picture

	Allergen (Specific Raw Materials)
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sake and other alcohols

■ Company's profile

Company's Name		Momokawa Brewing, Inc.		
Annual Sales		1,000,000,000 yen	Numbers of Employees	80
Name of Representative		Yuji UEDA		
Messages to Purchasers		<p>Since the foundation in 1889, Momokawa's motto has been to brew top-quality sake. Therefore, our products have been highly appreciated in various competitions and contests. We want to make people happy by providing good (delicious) sake. Good sake will let you wake up feeling good in the morning—such sake is what we want to brew.</p>		
Website Address		http://www.momokawa.co.jp		
Company's Address	〒	039-2293	112 Kamiakedo, Oirase, Kamikita, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Nakamura	E-mail Address	masatoshi_nakamura@momokawa.co.jp
Phone Number		+81-178-52-2241	Fax Number	+81-178-52-3145



■ Selling Points of the production process

- ① Washing polished rice and letting it soak water
- ② After draining, steaming the rice at 105°C to make *koji* (rice malt) and steamed rice
- ③ Mixing water, *koji*, steamed rice, and yeast to make *shubo* (yeast starter) after two weeks
- ④ Adding water, *koji*, and steamed rice to the *shubo* in three batches to make *moromi* (fermenting mash) after about three weeks
- ⑤ When components of the *moromi* reaches the targeted components, pressing it (it will be separated into sake and sake lees)
- ⑥ Aging sake in a cool storehouse fully until the taste reaches the targeted taste, and then adjusting and filtering the sake
- ⑦ Transferring the sake for each product to the manufacturing plant and filling it into bottles
- ⑧ Finishing the sake for each product and then shipping products

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No			
Hygiene Management	Production Process	ISO9001:2015 certification is obtained.		
	Employees			
	Facilities and Equipments			
Emergency Response	The Contact Points	The person in charge		Phone number
	Documentation			

■ Product Profile / Terms and Conditions

Name of Product	Momokawa Daiginjo Junmai Hanaomoi (720 ml)						
JAN Code	4904170007387	Package	Materials	Glass bottle			
Use by date	Recommended for one year from the manufacture date		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	720ml	
Minimum Units of Delivery	5 cases (mixed load)	Packing	Materials	Cardboard	Volume	6.0	
Lead Time	3 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	8.2	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	参考価格	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market	2000 yen	
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice (Japan)	Aomori		
Malted rice (Japanese rice)	Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
The daiginjo junmai-shu is our brewers' specialty using "Hanaomoi," an Aomori rice brand suitable for sake brewing, and "Mahoroba-gin," an Aomori yeast that brings out the taste of rice, to ferment sake carefully at a low temperature. You can smell an elegant aroma and enjoy a soft and pleasant taste of rice harmonizing with a rich flavor and spreading in your mouth. Please try it chilled or at ordinary temperature.		Sashimi or sushi (It goes especially well with white-meat fish.) It also goes well with <i>tofu</i> dishes (with a light taste) and chicken dishes.	

■ Product Picture

	Allergen (Specific Raw Materials)

sake and other alcohols

Product Profile / Terms and Conditions

Name of Product	Momokawa Ginjo Junmai-shu (720 ml)						
JAN Code	4904170005376	Package	Materials	Glass bottle			
Use by date	Recommended for one year from the manufacture date		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	5 cases (mixed load)	Packing	Materials	Cardboard	Volume	6.0	
Lead Time	3 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market	1250 yen	
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice (Japan)	Aomori		
Malted rice (Japanese rice)	Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
The ginjo junmai-shu is brewed with a yeast grown in Aomori and soft water from Oirase Gorge. It has a spreading aroma and a refreshing but thick taste, being a satisfactory work of the master brewer of Momokawa.		It goes well with fried shiba shrimps and flounder and other dishes eaten with salt or lemon. Drinking it with unseasoned-grilled conger eels is also	

Product Picture

	Allergen (Specific Raw Materials)

sake and other alcohols

■ Company's profile

Company's Name		Morita Shoube Co., Ltd.		
Annual Sales		FY 2020: 100 million yen	Numbers of Employees	10 (FY 2020)
Name of Representative		Heijibe MORITA		
Messages to Purchasers		Shichinohe Town has been known as a horse-breeding area within the Nanbu (eastern Aomori and northern Iwate). "Komaizumi (horses' spring)" was named for the legend of pure water springing out of a village of horses. In 1777, Morita Shoube Co., Ltd. was founded by an Omi Shonin merchant with roots in present day Noda Village, Shiga Prefecture.		
Website Address		http://www.morishou.co.jp		
Company's Address	〒	039-2525	230 Shichinohe Shichinohemachi Kamikita, Aomori	
Factory's Address	〒	039-2525	230 Shichinohe Shichinohemachi Kamikita, Aomori	
Name of the Person in Charge		Keiko MORITA	E-mail Address	morishou@morishou.co.jp
Phone Number		+81-176-62-2010	Fax Number	+81-176-62-2036



■ Selling Points of the production process

We use 100% rice grown in Aomori, including "Hanaomoi" and "Hanafubuki," which are rice brands developed in Aomori Prefecture and favored by sake brewers.

The water we use for brewing is pure underground water (soft water) from a stream flowing from the Hakkoda Mountains. Our annual production volume is about 118,800 liters.

An Aomori Prefecture Governor Certified Aomori Meister (the eleventh chief brewer Morita Heijibe) uses traditional Nanbu brewing methods and a steadfast management system.

Pictures



Water and rice



Koji (rice malt) making



Fermentation control

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteria testing (using a kit of the Brewing Society of Japan) Measurement at the fixed times using the analysis method prescribed by the NTA			
Hygiene Management	Production Process	The manufacturing control manager, the food sanitation manager, and the quality control manager are in place.			
	Employees	Gargling, and washing and alcohol sterilization of hands are required before and after wearing uniforms.			
	Facilities and Equipments	Surveillance cameras are installed at places before and after entering rooms to prevent incidents.			
Emergency Response	The Contact Points	The person in charge	Heijibe MORITA	Phone number	+81-176-62-2010
	Documentation	Product liability insurance			

Product Profile / Terms and Conditions

Name of Product	Kijoshu "Kachou Aged Sake"						
JAN Code	4997613012499	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard		Volume	12.0
Lead Time	5-7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	(15°C ~ 20°C)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
						Price in Japanese market	1,529 yen
Certifications Products/System	According to the guidelines for sanitation control provided by the Japan Sake and Shochu Makers Association						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
This luxury sake uses junmai ginjo-shu sake in place of water. Aging proceeds during storage to increase its aroma, making this sake rich and sweet and giving it a delicate and elegant taste. A BRONZE award was granted in the vintage section in the IWC 2020 (in London, England).	Drink chilled as an aperitif or digestif. Putting several drops of this sake on vanilla ice cream will mix sweetness and richness and create an elegant taste. This sake is also recommended as a gift.		

Product Picture

	Allergen (Specific Raw Materials)
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Product Profile / Terms and Conditions

Name of Product	Daiginjo Junmai "Magokoro Black Label"						
JAN Code	4997613011041	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	720ml	
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	6.0	
Lead Time	5-7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	9.5	
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	3,101 yen		
Certifications Products/System	According to the guidelines for sanitation control provided by the Japan Sake and Shochu Makers Association						


Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
This junmai daiginjo sake uses 100% Hanaomoi, a rice brand developed in Aomori and favored by sake brewers, with a 40% rice polishing ratio. It has an impressive smooth mouth feel and fruity aroma. A SILVER award was granted in the junmai daiginjo section in the IWC 2020 (in London, England).	It goes well with appetizers, seafood carpaccio, and cheeses, as well as nuts and chocolates. The decorated packaging box is good as a gift.		

Product Picture

	Allergen (Specific Raw Materials)

sake and other alcohols

■ Company's profile

Company's Name		MORIYAMAEN Co., Ltd.		
Annual Sales		FY 2020: 52 million yen (for the sixth term of incorporation)	Numbers of Employees	13
Name of Representative		Toshihiko MORIYAMA		
Messages to Purchasers		New ideas from the birthplace of Aomori apples—introducing the PDCA cycle by ICT, and manufacturing TEKIKAKA CIDRE and non-alcohol TEKIKAKA APPLE SODA using unripe apples picked for thinning. We propose a circulating and lean cultivation system. In Feb. 2020, the management model of MORIYAMAEN including utilization of thinning apples received the Minister of Agriculture, Forestry and Fisheries Award in the 21st National Fruit Farm Technique and Management Contest. In Dec. 2020, the cider was certified as 2021 Cuisine Kingdom Top 100.		
Website Address		https://moriyamaen.jp/		
Company's Address	〒	036-8253	1-10-4 Midorigaoka, Hirosaki, Aomori	
Factory's Address	〒	036-8253	1-10-4 Midorigaoka, Hirosaki, Aomori	
Name of the Person in Charge		Toshihiko MORIYAMA	E-mail Address	info@moriyamaen.com
Phone Number		+81-172-78-3395	Fax Number	+81-172-78-0865

■ Selling Points of the production process

We reviewed our cultivation method to utilize apples picked for thinning, which are rich in apple polyphenol.

After gathering apples picked for thinning, outsourcing pressing to Gold-Pak Co., Ltd.
(Apple selecting and washing → breaking and pressing → sterilizing by heat → foreign body removal by centrifugation and using magnets → transferring to drum cans and storing in a freezer)

Thawing a drum can depending on demand and manufacturing products at the TEKIKAKA CIDRE plant of MORIYAMAEN

(Transferring and carbonating juice in pressure-proof tanks → filling into bottles and sterilizing by heat →

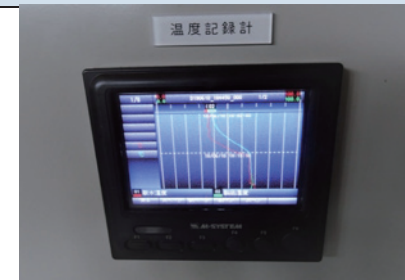
Pictures



Filling into bottles



Exterior of a pasteurizer



Thermometer and temperature records of water and products in the pasteurizer

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Sensory testing, visual checking, and bacteria testing (by the Aomori Pharmaceutical Association)			
Hygiene Management	Production Process	The juice analysis result is confirmed to conform to quality standards, the storage condition is checked, and in sterilization after filling, internal temperatures are confirmed to conform to standards using a data logger, and records are maintained.			
	Employees	Information is managed in ledgers to be shared among all employees. Reporting and other communication is ensured by introducing a project manager and a work record system			
	Facilities and Equipments	Utensils and the inside of the plant are cleaned with ozone water, and utensils are dried in a drier storage.			
Emergency Response	The Contact Points	The person in charge	Toshihiko MORIYAMA	Phone number	+81-172-78-3395
	Documentation	Covered by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	TEKIKAKA APPLE SODA			
JAN Code	4589752770431	Package	Materials	Glass bottle
Use by date	12 months from the manufacture month		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard Volume 24.0
Lead Time	3 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	450 yen (tax excluded)
Certifications Products/System	Certified as an agricultural product cultivated specially in Aomori (reducing target pesticides by 50% and free of chemical fertilizers) Manufacturing processes are recorded in the self-developed database.			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is non-alcohol apple soda of 100% apples picked for thinning, which are rich in polyphenol. Early summer apples before getting ripe and sweet are used as a raw material to give a refreshing taste to the product for summer.	Drink it chilled for both indoors and outdoors in the season with rising temperature. The refreshing apple soda can be enjoyed with a meal.		

■ Product Picture






Allergen (Specific Raw Materials)

sake and other alcohols

Product Profile / Terms and Conditions

Name of Product	TEKIKAKA CIDRE			
JAN Code	4589752770240	Package	Materials	Glass bottle
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 330m l
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard Volume 24.0
Lead Time	3 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 28.0 41.5 23.0 16.3
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	570 yen (tax excluded)
Certifications Products/System	Certified as an agricultural product cultivated specially in Aomori (reducing target pesticides by 50% and free of chemical fertilizers) Manufacturing processes are recorded in the self-developed database.			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
The product creates gorgeous bubbles and has the aroma of apples, and the sharp bitterness and sourness of apples picked for thinning, making you feel refreshing and enjoy a meal. It was awarded the Grand Prize in JAPAN CIDER AWARDS 2019 for the first time as a Japanese brand (receiving 3 Stars in the sections of labelling and tastes). In December 2020, it was selected as one of 2021 Cuisine Kingdom Top 100.	The mild sweetness goes well with a meal. Please enjoy it chilled.		

Product Picture







Allergen (Specific Raw Materials)

sake and other alcohols

■ Company's profile

Company's Name		Rokka Shuzo Co., Ltd.			
Annual Sales		350 million yen		Numbers of Employees	25
Name of Representative		Hiroshi KITAMURA			
Messages to Purchasers		Rokka Sake Brewery was established in 1972, when it merged three breweries in Hirosaki City. Its original business started in 1719. We manufacture and sell the main brand Joppari <i>seishu</i> , as well as rice <i>shochu</i> and liqueurs using ingredients from Aomori, with a spirit of enterprise while passing down the history and the tradition of handcrafted sake.			
Website Address		http://www.joppari.com/			
Company's Address	〒	036-8066	217 Toyoda, Mukaitonose, Hirosaki, Aomori		
Factory's Address	〒	036-8066	217-1 Toyoda, Mukaitonose, Hirosaki, Aomori		
Name of the Person in Charge		Tomonobu OSE		E-mail Address	t.oose@joppari.com
Phone Number		+81-172-35-4141		Fax Number	+81-172-35-4147



■ Selling Points of the production process

For sake manufacturing, we use rice grown in Aomori and devote a great deal of time and care to handcrafting. We once brewed sake in large quantity at one time but recently changed the style into small-quantity brewing to put priority on tastes and aromas. Products are sterilized by heat using a pasteurizer, and in the case of chilled sake, stored in a large-size refrigerator, before shipment.

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Upon brewing, alcohol content checking, and aroma/taste sensory testing by the chief brewer (manufacture manager); and upon filling, checking of labels and foreign bodies			
Hygiene Management	Production Process	In brewing, each division works in accordance with the process chart prepared by the chief brewer.			
	Employees	Safety checking on the occasion of daily morning assemblies			
	Facilities and Equipments	Daily tidying up and cleaning			
Emergency Response	The Contact Points	The person in charge	Noda	Phone number	+81-172-35-4141
	Documentation	Covered by product liability insurance			

Product Profile / Terms and Conditions

Name of Product	Junmai Daiginjo Joppari Hanaomoi			
JAN Code	4903457606039	Package	Materials	Glass bottle
Use by date	12 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 9.0 9.0 28.0 720ml
Minimum Units of Delivery	5 cases (mixed loading)	Packing	Materials	Cardboard Volume 6.0
Lead Time	Order in the morning of a BD, shipment on the day Kanto: arrival in the afternoon of the following day or later		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg) 20.0 29.0 31.0 8.5
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerate <input type="checkbox"/> Frozen Less than about 30°C	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 2,121 yen	Prices are valid before Until the next quotation
Certifications Products/System			Price in Japanese market	3,400 yen

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Water	Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
The junmai daiginjo is brewed in a brewery at mid-winter Tsugaru using 100% "Hanaomoi," an Aomori rice brand suitable for sake brewing. It received the Grand Gold in the premium daiginjo section in The Fine SAKE Award, Japan 2021. In 2020, it also received the Gold for the forth time and the Regional Trophy in sake section in the International Wine Challenge. As the recently hottest contest targets at sake in the marketplace, consumers can purchase and enjoy the participant products directly.	Enjoying it yourself on a special day, or giving it as a gift		

Product Picture

	<p>純米大吟醸じよっぱり華想い</p> <p>優雅な香りと、米の旨みが調和している純米大吟醸酒です。</p> <table border="1"> <tr> <td>品目</td> <td>清酒</td> <td>アルコール分</td> <td>16度</td> </tr> <tr> <td></td> <td></td> <td>内容量</td> <td>720ml</td> </tr> <tr> <td>原材料名</td> <td colspan="3">米(国産)・米麹(国産米)・精米歩合 40%</td> </tr> <tr> <td>原料米</td> <td colspan="3">青森県産「華想い」100%使用</td> </tr> </table> <p>甘辛濃淡度</p> <p>濃い ← 辛 ← 淡い</p> <p>お召し上がり方</p> <p>● お酒は、20歳になってから。 製造年月 30.8</p> <p>● お酒は、お召し上がり量をお控えください。</p> <p>● 産地別の税関は、お控えください。</p> <p>● 開封後、指名電めぬようご注意ください。</p> <p>製造者 六花酒造株式会社 青森県弘前市内外黒字豊田217-1 4 903457606039</p>	品目	清酒	アルコール分	16度			内容量	720ml	原材料名	米(国産)・米麹(国産米)・精米歩合 40%			原料米	青森県産「華想い」100%使用		
	品目	清酒	アルコール分	16度													
		内容量	720ml														
原材料名	米(国産)・米麹(国産米)・精米歩合 40%																
原料米	青森県産「華想い」100%使用																
<p>Allergen (Specific Raw Materials)</p>																	

sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Junmai-shu Joppari						
JAN Code	4903457571030		Package	Materials	Glass bottle		
Use by date	12 months			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	5 cases (mixed loading)		Packing	Materials	Cardboard	Volume	6.0
Lead Time	Order in the morning of a BD, shipment on the day Kanto: arrival in the afternoon of the following day or later			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen Less than about 30°C		参考価格	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 721 yen	Prices are valid before	Until the next quotation	
Certifications Products/System					Price in Japanese market	1200 yen plus tax	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Water	Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is brewed with only rice (with a polishing rate of 60%) and malted rice, maintaining the thick pleasant taste specific to rice. Its taste and aroma are rich. This satisfying sake goes well with various dishes, such as Japanese dishes and Western dishes with thick tastes.	Enjoying it yourself on a special day, or giving it as a gift		

sake and other alcohols

■ Product Picture

	<p>純米酒 じよっぱり</p> <table border="1"> <tr> <td>品名</td> <td>清酒</td> <td>アルコール分</td> <td>15度</td> </tr> <tr> <td>原材料名</td> <td colspan="3">米(国産)、米麹(国産米)</td> </tr> <tr> <td>精米歩合</td> <td colspan="3">60%</td> </tr> <tr> <td>甘辛濃淡度</td> <td colspan="3"> 甘辛濃淡度 濃い ← 薄い 辛い ← 甘い </td> </tr> </table> <p>●お酒は、20歳になってから。●お酒は楽しく適量で。●妊娠中や授乳期の飲酒は、胎児・乳児の発育に影響する恐れがありますので気をつけましょう。●開栓時、指を傷めぬようご注意ください。</p> <p>製造者 六花酒造株式会社 青森県弘前市向馬字道田217-1 製造年月</p>	品名	清酒	アルコール分	15度	原材料名	米(国産)、米麹(国産米)			精米歩合	60%			甘辛濃淡度	甘辛濃淡度 濃い ← 薄い 辛い ← 甘い		
	品名	清酒	アルコール分	15度													
原材料名	米(国産)、米麹(国産米)																
精米歩合	60%																
甘辛濃淡度	甘辛濃淡度 濃い ← 薄い 辛い ← 甘い																
<p>Allergen (Specific Raw Materials)</p>																	

■ Product Profile / Terms and Conditions

Name of Product	Sakura-shu (cherry Liqueur) Liqueur Joppari			
JAN Code	4903457513054	Package	Materials	Glass bottle
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6.8 6.8 15.1 300ml
Minimum Units of Delivery	5 cases (mixed loading)	Packing	Materials	Cardboard Volume 12.0
Lead Time	Order in the morning of a BD, shipment on the day Kanto: arrival in the afternoon of the following day or later		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 15.0 43.0 21.0 7.0
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen Less than about 30°C	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 310 yen	Prices are valid before Until the next quotation Price in Japanese market 500 yen plus tax
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
North Japanese hill cherry	Aomori		
Brewer's alcohol	Brewed in Japan		
Sugars	Finland and Japan		
Citric acid			
Product Characteristics	Use Scenes (Usage · Recipes)		
With this mildly sweet liqueur, you can enjoy eating while keeping healthy. Since it has a low alcohol content, even those who cannot drink a lot of alcohol can drink this product easily.	Enjoying it yourself at home		

■ Product Picture

Allergen (Specific Raw Materials)	