

Exporter DAIICHIYA SAKETEN CO., LTD. Japanese Wholesaler shop@daiichiya.jp

Description sheet

**Product Name**  
 Komedakenosake 1800 ml Bottle

SAKE (HS2206.00.210) SMV (Sake Meter Value) of 1.0  
 Taste: Flavorful Milde Dry Color: colorless



Size per product		
Width	103	mm
Depth	103	mm
Height	405	mm
Weight	2900	mg
Capacity	1800	ml

Size per box		
Width	268	mm
Depth	390	mm
Height	423	mm
Weight	18.8	kg
Quantity per case	6	bottle

Minimum lot for order		
	10	box

Expiration date		
1	year	Normal

Place of production		
Fukushima (Japan)		

Percentage of ingredients produced in Japan (weight-based)		
100	%	

Sales price in Japan (yen)		
1080	JPY	

Ingredients & additives	ALC	Type of sake rice, rice polishing ratio
Rice: 20.80% Rice malt: 2.70% Water: 76.50%	13.30%	Polished rice harvested in Japan: 78%

Comments on product features, popularity at overseas food fairs and in importing countries.

The Liquor Tax Law in Japan defines "junmai" sake as sake containing 15% or more rice malt. Since "Kome-dake-no-sake" contains rice malt less than 15%, it is not technically classified as junmai sake. However, this sake is, as the product name shows, made of rice only, **just like common junmai sake.**

With lower alcohol content, this sake is **easier to drink**, but has **fruity taste and rich, robust aroma.**

Sake Meter Value: +1.0, light and dry

This mildly-acid sake is **made only with rice.**



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## Marketing sheet

### Product Name

Komedakenosake

### Gender

- Female
- Male

### Various sizes (P:Pack / B:Bottle)

180ml P / 900ml P / 3L P  
 200ml B / 1.8L B / 18L P  
 720ml B / 2L P / 1000L P

### Major customers

Professional use  
 Hotels  
 Restaurants  
 Food manufacturers  
 Household use

### Business target: Age group

- Late 10s-20s
- 30s-40s
  - 50s and over
- All ages

### Sales season Shipping available

- Spring
- Summer
- Autumn
- Winter

- Wholesale
- Dept.stores
- Super-markets
- Food shops

### Business target: Income group

- Upper class  
 Middle class
- Mass market

### How to serve/food pairing

Please enjoy this sake on the rock/warmed/at room temperature.

Also enjoy this sake during the meal, since it **goes very well with any dishes.**

Enjoy this easy-to-drink sake with your daily meals.

You will never get bored of this fruitsake **with rich texture and aroma.**

This sake does not leave any undesirable stickiness in your mouth when warmed.

This sake goes very well,

not only with Japanese cuisine, but also **with cheese, yakiniku, and Italian cuisine.**

Please enjoy this **sake on the rock together with curry dishes.**



### Message/request to buyers

Although the price is **much lower than other products**, the quality of this product is very high.

We can provide this product at fairly low price because we produce it in large quantity.

You don't necessarily need to sell this product at a low price,  
**you can earn an adequate margin.**



We can export this product in 1000 L bulk container for OEM use.

We can provide you 10,000L of this product monthly.

