

Exporter

DAIICHIYA SAKETEN CO., LTD.

Japanese Wholesaler

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Description sheet

Product Name

Komedakenosake 720 ml Bottle

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



Size per product

| | | |
|----------|------|----|
| Width | 84 | mm |
| Depth | 84 | mm |
| Height | 282 | mm |
| Weight | 1200 | mg |
| Capacity | 720 | ml |

Size per box

| | | |
|--------------------|-----|---------|
| Width | 183 | mm |
| Depth | 275 | mm |
| Height | 300 | mm |
| Weight | 7.5 | kg |
| Quantity per case | 6 | Bottles |
| Minimum lot | 1 | Bottle |
| Maximum lot | 40 | Boxes |

Expiration date

| | | |
|---|------|--------|
| 1 | year | Normal |
|---|------|--------|

Place of production

Fukushima (Japan)

Percentage of ingredients produced in Japan (weight-based)

| | |
|-----|---|
| 100 | % |
|-----|---|

Sales price in Japan (yen)

| | |
|-----|-----|
| 860 | 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.**



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.

