



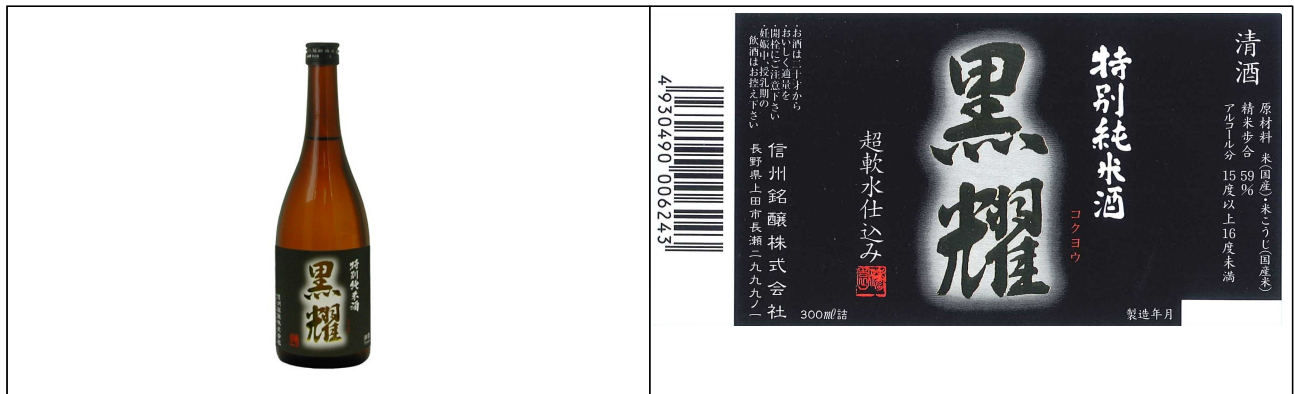
Product registered on 31th Mar.2021

product information sheet

Detailed information


Item name	Special Jyunmai Sake Kokuyo		
Offer season	Year-round	Best before date (Content expiration date)	dates
Net content	720ml	Retail reference price in Japan(before-tax)	1,157Japanese yen (ex. tax)
Quantity per case	12pcs		
Minimum number of orders	最小1 carton	Storage temperature	Room temperature
carton size	Width(cm) × Depth(cm) × Height(cm)		weight(kg)
	W38cm × D29cm × H30cm		14.4kg
Means of transportation	Reefer container		
Ingredients	Processed food Rice, malted rice, water		
Certification			
Exporter	JFC Japan (Partial exclusive sales rights agreement) ()		
Export experience (including under challenge)	<ul style="list-style-type: none"> Hong Kong : (Continual base) Taiwan : (Continual base) Korea : (Continual base) Singapore : (Continual base) Thailand : (Continual base) Australia : (Continual base) Dutch : (Continual base) Germany : (Continual base) Malaysia : (Spot base) USA : (under challenge) China : (under challenge) Vietnam : (under challenge) England : (under challenge) France : (under challenge) Italia : (under challenge) UAE : (under challenge) 		
Local distributor			
Selling point	Cold sake (around 10) is crisp and refreshing. Room temperature (around 20 ° C) is smooth and mellow. Hinata Kanzake (around 30) feels soft and gentle. The lukewarm kanzake (around 40 ° C) adds richness and sweetness. Please enjoy it with your snacks.		
Expected use	Retail(normal)		
Description	The water used is ultra-soft water that has been filtered through the bedrock of Kokuyo stone.A light and mellow special Jyunmai sake. Enjoy the flavor be changed at the temperature from 7 to 50 .		
Promotion video			
Remarks	There are many items from high class to low class. We make OEM from low quantity.		

Product photo ・ Allergen advice



Allergen labelling	not used
May contain traces of	

Information of seller

Company name	SHINSHUUMEIJYOU COMPANY	Product registered 31th Mar.2021 
Company location	2999-1 Nagase, Ueda-city, Nagano	
message	With the thinking about " It's called local sake,so have to with the locals " .We have rice cultivation contract with a local farmer and brew sake together. Preferences of customers with the times will be changed.It's very important to feel and live sensitively. Imagine "the new value of sake" and continuing to push forward.	
Home page	http://www.shinmei-net.com	
Industrial sector	Manufacturer	
Promotion video	http://www.shinmei-net.com/Company/about.html	
Language	English available, but limited	

Production and manufacturing processes

