

FCP展示会・商談会シート

記入日

2025 年
11 月 30 日FOOD
COMMUNICATION
PROJECT

第3.1版

■ Product Characteristics and Terms of Trade

trade (brand) name	Mienokanbai Kohakuson						
Provision of possible duration	all year round ()	best if eaten by this date/best before	best if eaten by this date	365 days	best before	without	
Main raw material production area	三重県		JAN code	4984063720104			
content by volume	300ml		Domestic retail price	tax-excluded	¥500,000	tax included tax rate 10%	¥550,000
Quantity per case	6 bottles		Storage temperature range	normal or average or fixed temperature			
Order lead time	Next day delivery for orders placed by noon		Restrictions on sales area	● without ○ existenc			
Maximum and minimum case delivery units	maxi- mum	without	minim- um	Available from just one bottle	Case size (weight)	Vertical (cm) × Width (cm) × Height (cm)	Weight (kg)
						37.5	46.0
						35.5	11.5
認 証 等 (商品・工場・農場等)	☐ 有機JAS ☐ ISO ※ ☐ HACCP ※ ☐ 農業生産工程管理(GAP) ※ ☐ その他(右に記入→) ※印のものは、具体的な取得内容を記載 →						

target	place where things are sold	☒ restaurant ☒ trading company ☒ (department) (☒ Available for ☐ Gift available) ☒ Hotel & Banquet
	guest	Men and women of all ages
Usage Scenes	Its unique aroma and flavor make it ideal for pairing with strongly flavored dishes. Drink 10ml to 30ml at a time to appreciate the depth of flavor.	
Product Features	This is a regular sake made with 100% rice grown in Mie Prefecture. It is a masterpiece brewed in 1968 by Suzuki Tetsuo, the sixth generation owner. That year, the weather and rice quality were excellent, so he decided to brew it. The new sake had a good taste and balance, so he decided to try aging it, and that's how it is today. It has a fantastical aroma and a mysterious taste. It is the oldest sake in Japan.	

■ Product Photo

							
	Allegory Labeling (Specified Ingredients) * Place a ☒ in items where it is used, or a large X in the column below if it is not used <table><tr><td>Obligation to display</td><td>☒ shrimp ☒ crab ☒ wheat ☒ buckwheat ☒ egg ☒ milk ☒ peanut</td></tr><tr><td>Display encouraged (optional display)</td><td>☒ ear shell ☒ squid ☒ salmon ☒ orange ☒ Cashew Nuts ☒ Kiwi fruit ☒ beef ☒ walnut ☒ sesame ☒ salmon ☒ mackerel ☒ soy ☒ chicken ☒ banana ☒ pork ☒ Matsutake ☒ Peach ☒ yam ☒ apple ☒ gelatin ☒ almond</td></tr><tr><td>remarks</td><td>(If you handle allergens other than this product, please indicate so)</td></tr></table>		Obligation to display	☒ shrimp ☒ crab ☒ wheat ☒ buckwheat ☒ egg ☒ milk ☒ peanut	Display encouraged (optional display)	☒ ear shell ☒ squid ☒ salmon ☒ orange ☒ Cashew Nuts ☒ Kiwi fruit ☒ beef ☒ walnut ☒ sesame ☒ salmon ☒ mackerel ☒ soy ☒ chicken ☒ banana ☒ pork ☒ Matsutake ☒ Peach ☒ yam ☒ apple ☒ gelatin ☒ almond	remarks
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remarks	(If you handle allergens other than this product, please indicate so)						

■ About Us

Company Name		Maruhiko Sake Brewery Co.,Ltd			
		employee	company employee 1 person,part-time job 7 persons		
Name of Representative		president Daichi Fujiwara			
Message		The company was founded in 1867 (Keio 3) at the end of the Edo period and began brewing sake in Kawashima-cho, Yokkaichi City. The Kawashima area is blessed with a very favorable terrain for sake brewing, and we brew our sake using clean water from the Suzuka mountain range that gushes underground, as well as local high-quality rice. Nowadays, our sake has won gold and honor awards at the National New Sake Competition, the Nagoya Regional Taxation Bureau's New Sake Competition, and the Mie Prefecture New Sake Competition, as well as platinum awards at overseas sake competitions, all of which attest to the high level of our brewing techniques and quality. We are most pleased when our customers are pleased with the taste of our sake. Thank you very much for your kind attention.			
Home Page		https://www.mienokanbai.jp			
Company Location	〒	512-0934	1863-2 Kawashima-cho, Yokkaichi City, Mie Prefecture		
Name of person in charge		Daichi Fujiwara	E - m a i l	df0411@mienokanbai.jp	
Phone number		059-321-3111	F A X	059-321-3110	

■ 生産・製造工程アピールポイント ※農産物の場合は栽培面積・年間収穫量なども記載

While following traditional sake brewing techniques, we boldly take on the challenge of changing lifestyles to create new and delicious sake."

It is often said that the basics of sake brewing are "1. koji, 2. yeast, and 3. sake making," which is a complex process. Since its establishment in 1867 (Keio 3), Maruhiko Brewery has continued to produce delicious sake while maintaining the traditional techniques of sake as "the sake connoisseur's choice."

In order to produce sake that is second to none, we take the time, effort, and wisdom to pursue this goal. The basis of sake brewing is still the traditional techniques of the brewers.

However, even if the same brewing process is carried out every day, the slightest deviation can be overlooked, and changes can go unnoticed unless each and every one of us focuses our attention on it. Therefore, the brewers of Maruhiko Shuzo are always united in their pursuit of new and beautiful sake.

写 真

		
Requires attention to detail	We stick to local sake rice.	Bottling is done on a case-by-case basis to provide delicious sake.

■ Quality Control Information

water-quality test		well water Meets water quality standards			
Sanitation Management Initiatives	Control of production and manufacturing processes	Clarification of tasks in each process; all employees share information with the responsible person in charge.			
	Employee Management	Physical condition, all employees share information with the responsible person in charge.			
	Management of facilities and equipment	Disinfecting workplaces and workers			
crisis management system	Contact Person	Name of person or department in charge	Kenji Imai	Contact	059-321-3111
	Responses related to crisis management and the purchase of product liability insurance, etc.	Join the Product Liability Insurance, All employees share information with the person responsible.			

このシートは農林水産省フード・コミュニケーション・プロジェクト(FCP)により、作成されました。詳しくは<http://www.maff.go.jp/j/shokusan/fcp/index.html>をご覧ください。