

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Ranman Kaoriranman Junmai Ginjo						
JAN Code	4906157310022	Package	Materials	bottle			
Use by date	360days		Size/Inner Capacity	Length(cm)	✕Width(cm)	✕Height (cm)	Inner Capacity
				8.0	8.0	29.5	720ml
Minimum Units of Delivery	5case	Packing	Materials	corrugated cardboard		Volume	6pieces
Lead Time			size/Gross weight	Length(cm)	✕ Width(cm)	✕ Height (cm)	Weight(kg)
				18.5	28.0	32.5	8.1
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreature</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div>()</div></div>	Referenc e Price	<div><input type="checkbox"/> FOB <input type="checkbox"/> CIF</div> <div>*varied by terms and conditions</div>		Prices are valid before	2026 12	
					Price in Japanese market	1,057yen (+TAX)	
Certifications (Products/System)	Akita HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
rice	Akita Prefecture	energy	103kcal
rice-malt	Akita Prefecture	protein	0.4g
		carbohydrates	4.1g
		sodium	3.0mg
Product Characteristics		Use Scenes (Usage・Recipes)	
This sake is a Junmai Ginjo that is made using Akita Prefecture's original sake rice called "Akitasake komachi," which is a crossbreed of "Akikeisake251" and "Akikeisake 306." It also incorporates the "Komachi Yeast Special," a sake yeast developed in Akita Prefecture. It is characterized by its enchanting aroma and a rich, delicate flavor.		For everyday drinking, parties, etc., serve lukewarm or in a wine glass.	

Product Picture

	<div>Allergen (Specific Raw Materials)</div>