

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)
Minimum Units of Delivery	5case	Packing	Materials	8.0	8.0	29.5
Lead Time			corrugated cardboard	Volume	6pieces	720ml
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <small>*varied by terms and conditions</small>	Prices are valid before	2026	12
Certifications (Products/System)				Price in Japanese market	1,057yen (+TAX)	

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

	<p>Allergen (Specific Raw Materials)</p> <p>KAORI</p>
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