

Product Profile / Terms and Conditions

Name of Product	TENGU NO TOBUROKU					
JAN Code	4971686 349232	Package	Materials	Glass Paper		
Use by date	None		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)	Inner Capacity	7.6 7.6 30.0 720ml
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume	6bottles
Lead Time	3 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	18.5 27.0 31.5 8.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Referenc e Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <input checked="" type="checkbox"/> FCA	Prices are valid before	None	
			*varied by terms and conditions	Price in Japanese market	¥826	
Certifications (Products/System)	ISO,HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Sake	Jaoan	Water	74.0g/100g
Rice	Japan	Protein	0.9g/100g
Sake lees	Japan	Fat	0.1g/100g
Distilled Alcohol	Japan	Carbohydrate	14.0g/100g
Sugar	Japan	Sodium	1.4mg/100g
Acidulant	Japan	Calories	137calories/100g
Product Characteristics		Use Scenes (Usage・Recipes)	
This is a sweet, richly textured nigori-style liqueur with a clean, refreshing finish. To protect the quality, we use a green bottle that effectively blocks ultraviolet light. It is especially popular in markets such as the United States and Israel, where consumers prefer bold and		Enjoy it on the rocks, with soda, or as a cocktail base. We recommend serving it chilled for the best experience. Because of its rich, sweet profile, it also pairs great when poured over vanilla ice cream.	

Product Picture

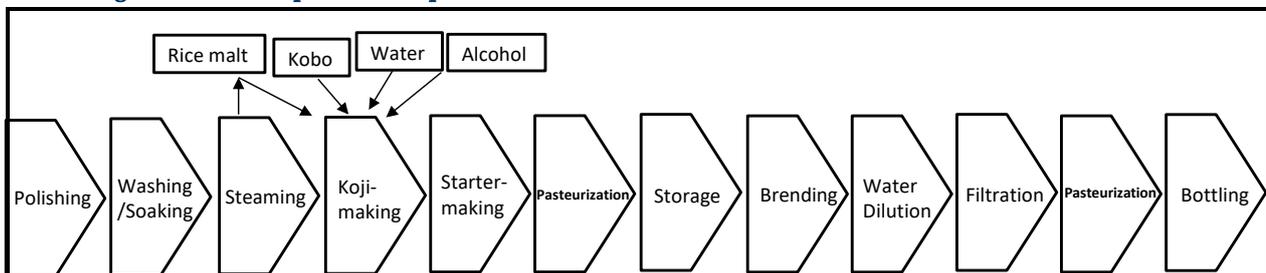
	<p style="text-align: center;">Allergen (Specific Raw Materials)</p> <p style="text-align: center;">None</p>

■ Company's profile

Company's Name		Koyama Honke Shuzo Co., Ltd.		
Annual Sales		11.4 billion yen	Numbers of Employees	188 employees
Name of Representative		Keiichi Koyama		
Messages to Purchasers		Supported by our customers, Koyama Honke Shuzo has continually refined its technology and quality since its founding in 1808. We will continue to value a spirit of challenge, strive to enhance our technical capabilities, and provide products and services that delight our customers. Through the creation of sake, we remain committed to contributing to society.		
Website Address		https://www.koyamahonke.co.jp/		
Company's Address	〒	331-0047	1798 Ōaza Sashiogi, Nishi-ku, Saitama-shi, Saitama, Japan	
Factory's Address	〒	331-0047	1798 Ōaza Sashiogi, Nishi-ku, Saitama-shi, Saitama, Japan	
Name of the Person in Charge		Haruka Fujiwara	E-mail Address	h.fujiwara@sekaitaka.com
Phone Number		048-623-0011	Fax Number	048-623-1315



■ Selling Points of the production process



Pictures



Temperature control is managed in a centralized control room.



The process of koji-making carried out by machinery.



Blending and water dilution are used to achieve a consistent flavor.

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Physicochemical analysis (alcohol content, sake meter value, acidity, etc.) and sensory inspection			
Hygiene Management	Production Process	FSSC22000, ISO22000, ISO9001			
	Employees	We conduct training on food safety and hygiene, enforce factory entry rules, and carry out health condition checks.			
	Facilities and Equipments	Implementation of inspection and verification activities based on FSSC 22000.			
Emergency Response	The Contact Points	The person in charge	Makoto Okada	Phone number	048-623-5400
	Documentation	Records are kept from raw materials through production, storage, and product shipment, ensuring full trace-back and trace-forward capability. We are also covered by product liability insurance.			