

## Product Profile / Terms and Conditions

Name of Product	<b>TOKYO ZAKARI JUNMAI GINJO</b>						
JAN Code	4971686 940101	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	7.1
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <input checked="" type="checkbox"/> FCA	Prices are valid before  Price in Japanese market	None			
				¥1,090			
Certifications (Products/System)	ISO,HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Jaoan	Water	83.2g/100g
Rice Malt	Japan	Protein	0.4g/100g
		Fat	0.0g/100g
		Carbohydrate	4.1g/100g
		Sodium	3.1mg/100g
		Calories	104.1 calories/100g

Product Characteristics	Use Scenes (Usage · Recipes)
Made with 100% “Yamada Nishiki,” the king of sake rice, this Junmai Ginjo delivers both depth and elegance in a smooth, easy-drinking style—ideal for everyday enjoyment and worthy of sharing with the world.	Its vibrant Ginjo aroma and the rich yet smooth flavor brought out by “Yamada Nishiki,” the king of sake rice, make this sake enjoyable from room temperature to well-chilled. It pairs beautifully with delicate dishes that highlight the natural character of their ingredients, such as terrines and tempura.

## Product Picture

**東京盛 純米吟醸**  
TOKYO-ZAKARI JUNMAI GINJO

東京の繁栄を願い、大正時代に名付けられた伝統的な銘柄が、令和の時代に蘇りました。古くから縁起物とされている「精」をモチーフにしたデザインには、手に取って頂いた方々の「幸せが溢す」とい願いを込めております。酒米の王様と呼ばれる「山田錦」を100%使用し、その味わいを最大限まで引き出す、魂がこめられた純米吟醸に仕上げられています。

Named with wishes for the prosperity of Tokyo, a classic brand of sake that first appeared in the 1920s returns once again for the 2020. Fruity aroma, Mild taste. Alc.15%  
Recommended serving temperature:5-10°C  
Refrigerate after opening.

品目 日本酒 内容量 720ml  
原材料名 米(国産)、米こうじ(国産米)  
精米歩合 60% アルコール分 15度  
山田錦100%使用 製造年月 前面に記載  
製造者 株式会社小山本家酒造  
さいたま市西区大字指扇1798番地  
お問合せ先 048-623-0013

お酒は20歳になってから。お酒は健康のため、おいしく適量を。妊婦や授乳期の飲酒は、胎児・乳児の発育に影響を与えるおそれがあります。商品特性によりお酒の成分が沈殿または浮遊することがありますが、品質に問題ありません。

**Allergen (Specific Raw Materials)**

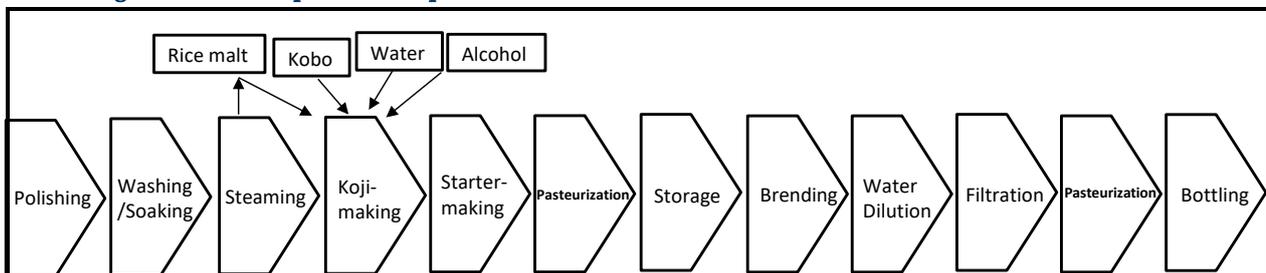
None

## ■ 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		<a href="https://www.koyamahonke.co.jp/">https://www.koyamahonke.co.jp/</a>		
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	<a href="mailto:h.fujiwara@sekaitaka.com">h.fujiwara@sekaitaka.com</a>
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.			