

■ Company's profile

Company's Name		TENJINMURA BREWERY INC.		
Annual Sales		JPY10,000,000	Numbers of Employees	2
Name of Representative		Shoko Kameoa		
Messages to Purchasers		<p>Located in the mountains in SHIKOKU island, Uchiko is a town with a rich history, with old streets and traditional industries such as handmade washi paper and Japanese candles. The company was founded there in 2020, utilizing a former sake brewery (Kameoka Sake Brewery). Brewers who have been making sake for 17 years are taking on a new challenge: RUM.</p> <p>In spring 2021, we started producing a unique craft rum, brewed with ingredients from the prefecture and SAKE yeast. Currently, the rum is shipped in a white type, but in the future the company plans to launch three- and five-year-aged</p>		
Website Address		https://www.tenjinmura.com		
Company's Address	〒 7950303	1592-1Hiraoka kou, Uchiko-cho, Kita-gun, Ehime, Japan		
Factory's Address	〒 7950303	1592-1Hiraoka kou, Uchiko-cho, Kita-gun, Ehime, Japan		
Name of the Person in Charge	Shoko Kameoka	E-mail Address	shoko_kameo@eos.ocn.ne.jp	
Phone Number	+81 (0)90-2820-3432	Fax Number		



■ Selling Points of the production process

<p>Raw material intake (molasses produced from Ehime Prefecture sugarcane) → Diluted to appropriate sugar concentration with hot water → Yeast added → Fermentation and distillation → Water addition and filtration → Bottling and inspection → Shipment</p> <p>Fermented using sake yeast. Whereas in Central and South America, the primary production regions, this fermentation period lasts 4-5 days, our rum undergoes a thorough fermentation lasting 3-4 weeks. After a fermentation period nearly equivalent to that of sake, a rich, complex “moromi” (fermented mash) is completed, containing diverse aromas. This is then distilled once in a hybrid still, drawing out its rich aroma and mellow flavour. The cut point, which determines the flavour profile, is decided by the sensory assessment of the responsible distiller.</p> <p>Typically, rum immediately after distillation often has a very pronounced alcohol sensation rather than flavour, making it unsuitable for drinking neat. In contrast, thanks to our extended fermentation period at low temperatures, our rum possesses a well-balanced flavour profile containing sweetness, acidity, and umami, along with a fruity aroma reminiscent of fruit, even when freshly distilled.</p>
Pictures
 

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	(If yes, please provide additional information about inspection) Visual inspection after bottling.			
Hygiene Management	Production Process	Cleaning of instruments during the manufacturing process, followed by alcohol sterilisation.			
	Employees	Use of disposable gloves, hand washing.			
	Facilities and Equipments	Cleaning and sterilisation of equipment after use. Floor cleaning after raw material processing operation.			
Emergency Response	The Contact Points	The person in charge	Shoko Kameoka	Phone number	090-2820-3432
	Documentation	Accidents during work: Contacted via the responsible person's mobile phone by an employee. Emergency contact after shipment: Contacted via the responsible person's mobile phone by a business partner. Product liability insurance taken out.			