

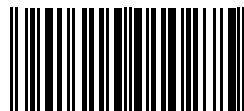


# Specification

Kizakura Co., Ltd.

Product		Kizakura Hanashofu					Content	720 ml
Spec (standard value)	Alcohol Content	16%		SMV	±0	Shelf life	1 year	
	Acid	1.1		Amino Acid	1.0	Grade	Daiginjo	
Ingredients	Rice, Rice koji, Water, Brewer's alcohol					Polishing Ratio	35%	
Nutrient content (for 100ml)	Energy	111kcal		Carbohydrates	4.6g	Amino Acid	100mg	
Taste	Sweet	Med-Sweet	Medium	Med-Dry	Dry			
	Full	Med-Full	Medium	Med-Light	Light			
Serving Temperature	Cold (5-15℃)	Room (15-30℃)	Warm (30-40℃)	Hot (40-50℃)				
	◎	◎	○					
Jan code	4901410010275							
ITF code	1401410010272							
The number of bottles	6 bottles per carton							
Size	Width (mm)		Length (mm)		Height (mm)	In total (mm)	Weight (kg)	
Bottle	93		115		308	516	1.40	
Case	290		235		330	855	8.70	
Product Information	Fermented with high grade "Yamadanishiki" rice. The rice is polished for 72 hours, yielding a rice polish ratio of 35%.							
	We utilize an original yeast in Kizakura which gives the sake a floral aroma. It is fermented for more than 30 days at a temperature that is less than 10℃.							
	Enjoy the Hanashofu's smooth texture and beautiful aroma!							
Food Pairing	The simpler, the better! Hanashofu tastes pure yet aromatic, and pairs well with simple dishes like sashimi and carpaccio.							
Remarks column	"Hana" means Flower in Japanese. "Shofu" is pseudonym of Founder in Kizakura. This authentic sake is named after our founder.					J A N code  4 901410 010275		