




# Specification

Kizakura Co., Ltd.

Product	Kizakura Don					Content	2000 ml
Spec (standard value)	Alcohol Content	14%	SMV	-1	Shelf life	1 year	
	Acid	1.1	Amino Acid	1.0	Grade	Standard	
Ingredients	Rice, Rice koji, Water, Brewer's alcohol, Syrup				Polishing Ratio	—	
Nutrient content (for 100ml)	Energy	93kcal	Carbohydrates	4.1g	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	4901410048070						
ITF code	14901410078074						
The number of bottles	6 bottles per carton						
Size	Width (mm)	Length (mm)	Height (mm)	In total (mm)	Weight (kg)		
Bottle	90	90	321	501	2.10		
Case	200	290	340	830	13.05		
Product Information	<b>Rich and mellow taste from two types of "Koji"</b> For sake, "Yellow Koji mold" is usually used. But this sake also uses another type of Koji called "White Koji mold." These two have different characters, and they are mixed with good balance.						
	<b>Yellow Koji mold:</b> Normally used for sake. It gives mellow taste and sweet aroma like chestnuts. <b>White Koji mold:</b> Mainly used for Shochu. It gives rich and dry taste with citric acid.						
Food Pairing	Standard sake × Homemade Japanese dishes  This type of sake is a good match for classic Japanese dishes such as Sashimi, Grilled fish and Yakitori.  Steamed mussel or clam also go well with this sake. Please try to cook those with sake instead of White wine!						
	Remarks column				J A N code  4 901410 048070		