There are over 100 kinds of sake rice, and they can be milled down to 18% of their original size. (as of 7/9/2015)

Master brewer (Toji) may age sake at low temperatures and blend batches and/or add water to find the ideal flavor they are seeking. Second option pasteurization to further insure no active enzymes or bacteria linger.

Steamed sake rice should be hard on the outside, soft on the inside. Japan’s indigenous mold! Goes into making soy sauce, miso, vinegar and sake.

Loborous process of inoculating rice with koji spores. The koji turns the rice starches into sugar.

Moromi is the sake mash. Sake mashing is the process of adding rice Koji, Water and steamed rice into the shubo, allowing koji enzymes to break down the long starch molecules of steamed rice into fermentable glucose. Simultaneously and in the same tank, yeast converts glucose into alcohol.

The fresh sake is filtered to remove unsolvable proteins, starch and any kinds of unwanted elements.

Second option pasteurization to further insure no active enzymes or bacteria linger.

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