

SAKE PRODUCTION PROCESS

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)



Rice Washing & Soaking



Soaking process helps rice to steam evenly.

Rice Steaming



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.

Koji Mold

Yeast

Brewers either purchase or cultivate special **sake yeast**.

Water



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

Koji Making

Yeast Starter "moto" or "shubo"



Fermentation of Mash "Moromi"



Moromi is the sake mash. Sake mash-ing 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.

Pressing



Sake is pressed out of the mash in a large accordion like machine, in traditional "fune" boxes or Gravity alone in a bag.

Filtering

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

1st Pasteurization

Storing / Maturing / Blending



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.

2nd Pasteurization

Bottling



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