

**RAW MATERIAL SPECIFICATION**

**SALTED SAKE (SAKASHIO)**

REVISION	11/14/12	AUTHORIZATION	JFC
		PREPARED BY	KCA
NATURE OF REVISION			
DISTRIBUTION			

**1. Typical Analysis Salted Sake (Sakashio):**

Alcohol v/v%:	12.5 ± 1%
Specific Gravity:	1.0030 ± 0.0020
Total Acidity n/10 NaOH ml/10ml:	2.0 ± 0.5
Salt w/v %:	1.5 – 2.0%
SO2 Free	0.00%
SO2 Total	0.00%

**2. Ingredients:**

Rice, Koji Rice, Water, Salt

**3. Weight Per Gallon:**

Approximately 8.36 lbs.

**4. Microbiological Standards:**

Pasteurized to 158° Fahrenheit for Packaging.

**5. PACKAGING:**

Food grade plastic containers approximately 55 gallons.

**6. STORAGE:**

Sake should be kept in full containers and protected from air. Shelf life of unopened plastic container is approximately 12 months. Should be stored at 55 to 75 F and shipped at ambient temperature.