

The Guidelines to the National New Sake Awards for Brewing Year 2004

Purpose

By adopting a nationwide perspective to our quality assessment of Seishu (hereinafter referred as "sake") manufactured in this brewing year, we aim to gain a concrete grasp of current manufacturing technology and trends, and thereby to contribute to the improvement of sake quality and enhancement of public awareness of sake.

1. Schedule and others

- (1) Exhibit application and deposit of exhibit fee
Due no later than March 31 (Thu.) in 2005
- (2) Delivery of sake for exhibit
By 5pm on April 5, 2005
- (3) Preliminary examination
April 26-28 (Tue. - Thu.) in 2005
- (4) Final examination
May 11-12 (Wed. & Thu.) in 2005
- (5) Workshop of manufacturing technology / Open Sake Tasting
(Venue) Higashi-hiroshima Sports Park Aqua Park Gymnasium
67-1, Taguchi, Saijo-cho, Higashi-hiroshima, Hiroshima

2. Exhibit

(1) Qualifications for exhibits

All the production sites meeting the following qualifications can apply to exhibit. However, this excludes any manufacturers who violated the law regarding national tax, including liquor tax and the Food Hygiene Law in the past one year, as well as those for whom awards were cancelled in the past and the suspension period has not lapsed yet.

- a. Manufacturers who hold a sake brewing license
- b. Manufacturers who meet the qualification standards for exhibits stipulated in separate sheet 1, "Qualifications for exhibits"

(2) Applicable standard for exhibits

They shall be raw Ginjo-shu manufactured at the manufacturer's own licensed production sites during the brewing year 2004, as stipulated in "a labeling standard for the manufacturing process and the quality of "sake," and its degree of acidity shall be over 1.0, to which no aroma is added.

(3) The number of exhibits

It shall be one item per production site.

(4) Classification of exhibits

There are following two categories for exhibits, and manufacturers can exhibit only one item under either one of these categories.

a. Part I

Ginjo-shu, which is manufactured using single or blended breeds except Yamada-nishiki as the raw material rice, or those using under 50% of Yamada-nishiki.

b. Part II

Ginjo-shu, which is manufactured using only Yamada-nishiki as the raw material rice, or those using over 50% of Yamada-nishiki.

(5) Application for exhibit

For production sites which have exhibited last year, the National Research Institute of Brewing (hereinafter, referred as "NRIB") shall send documents such as a questionnaire concerning the sake exhibits and others listing the production site name etc. As for those manufacturing sites which wish to apply for the first time, please ask our institute for the documents such as a questionnaire concerning the sake exhibits by March 18 (Fri.), 2005.

(6) Exhibit fee

The exhibit fee is 15,750 yen (including commodity tax) per single item.

(7) The number of exhibits and container

The container shall be a standardized bottle, 500ml (commonly known as a returnable bottle); there shall be 16 bottles for 1 item (4 bottles for examination and analysis, 6 bottles for the manufacturing technology workshop and 6 bottles for the open sake tasting).

3. Method of examination

The following sensory examinations will be conducted for the exhibited sake.

(1) Preliminary examination

Using amber glass, a sensory examination is conducted of the aroma, flavor, and overall evaluation. Parts I and II are classified, and examined in a grouping evaluation based on the aroma constituent content, which was pre-analyzed.

(2) Final examination

Using amber glass, a sensory examination concerning overall evaluation is conducted. Parts I and II are classified, and examined in a grouping evaluation based on the aroma constituent content, which was pre-analyzed.

4. Prize winning sake and testimonial presentation

Following the examinations, the sake which is acknowledged to be excellent is awarded the title "Prize winning sake", and the one which is acknowledged to be the very best during the final examination is awarded the title "Gold prize winning sake".

The production site which exhibited the Gold prize winning sake will be honored with a testimonial by the executive director of NRIB.

5. Report of results

(1) Disclosure of prize winners etc.

Prize winners are disclosed on our homepage (<http://www.nrib.go.jp/>).

Also, with the cooperation of Japan Sake Brewers Association, we shall contact the exhibitors through the Sake Brewers Association in each prefecture.

(2) Report of analysis and examination results are sent to exhibitors

As for the analysis and examination results, they shall be organized and informed to each exhibitor individually.

6. Cancellation of prize

Those to whom any of the following circumstances apply are not allowed to exhibit for up to 3 years with effect from next year, as well as having any prize(s) cancelled.

(1) When any obliquity is found in view of the definitions of sake as set out in the Liquor Tax Law (including cases discovered after the event) regarding exhibits.

(2) When the "Descriptive Label Standard for Sake Manufacturing" is violated, which is related to the "Act intended for the Preservation of the Liquor Tax and Liquor Business Association", or when the "Act against Unjustifiable Premiums and Misleading Presentations" is violated, regarding the sales of exhibit sake.

7. Public Disclosure

(1) Workshop of manufacturing technology

This workshop is held for those who are engaged in sake manufacturing to conduct sake tasting of exhibits, and to examine and research brewing technology and quality designing themselves, aiming thereby to contribute to improvement of the manufacturing technology and quality of sake.

A. Displayed sake

All exhibits shall be displayed.

B. Qualification of participation

Those who come under any of the following categories can participate.

(a) Exhibitors

(b) Parties concerned with the manufacture of alcoholic beverages

(c) Parties concerned with brewing technology guidance organization and academic experts

(d) News media

C. Admission fee

The admission fee is 1,000 yen (including commodity tax) per person.

(2) Open Sake Tasting

This open tasting is held for the purpose of enhancing public awareness of sake by releasing the products to wide public.

A. Disclosed sake

Prize winning sake (including Gold winning sake) are displayed.

B. Qualifications for participation

- (a) Participants in manufacturing technology workshop
- (b) Distributors
- (c) Those who are engaged in providing alcoholic beverages to consumers
- (d) Those that have a special interest in sake

C. Admission fee

The admission fee is 1,000 yen (including commodity tax) per person.

(3) Others

Please be forewarned that we might run out of exhibited sake during display, in which case you shall miss the chance to taste them.

8. Miscellaneous

(1) In the case you cancel the exhibit after the payment of the deposit for your own reasons, the balance of the exhibition charge already transferred shall be repaid, subject to a necessary deduction for handling charges.

Also, if you deliver sake for exhibit but don't deposit the exhibit fee, we shall return it at the exhibitor's expense.

(2) As for exhibit sake which was not displayed in open sake tasting, we shall also return it at the exhibitor's expense.

Please contact the following for further details about the awards.

Independent Administrative Institution, National Research Institute of Brewing
Research Planning and Coordination Division

Contact: Mr. WATANABE TEL 082-420-0800 FAX 082-420-0802

Qualifications for Participation

1. Contract manufactures

Ginjo-shu by contract manufacturers shall not be exhibited.

2. Non-taxable transfer sake

Non-taxable transfer sake traded by barrel shall not be exhibited.

3. Joint manufacturing

As for Ginjo-shu produced under joint manufacturing systems etc., provided they possess an original brand of the joint manufacturer, they may be exhibited.

4. Joint bottling production sites

Exhibits from joint bottling production sites are not admitted.

5. In the case of one manufacturer possessing several licensed production sites, and in the case that 1 production site license covers several production facilities, they can exhibit one item per production site only when all of the following conditions are met.

- (1) The Exclusive Toji (master brewer) or the person in charge of manufacturing shall reside at the site, and shall take responsibility for the production during the brewing period.
- (2) At the production site, the whole manufacturing process of sake, from the treatment of raw material to pressing of the sake mash and brewing shall be consistently conducted.

6. Exhibit sake

The exhibited sake shall come from a single storage container.

However, when it is confirmed by the transfer book etc. that the Ginjo-shu was brewed from identical Shikomi, it shall be considered to have been stored in a single storage container.