

Indication of sweetness/dryness of sake

NRIB, in cooperation with the Japan Sake and Shochu Makers Association, proposed a method to describe the sweetness/dryness of sake in 4 grades.

On sake labels, consumers first pay attention to the category of sake, e.g., Junmai (all rice-made without alcohol addition) and second to the taste, sweet or dry. In 1974, Sato et al. (NRIB) presented an equation to calculate the degree of sweet/dry and light/full body of sake using total acid and sugar concentration. However, this method did not define values for “sweet type.”

The new method defines sweetness/dryness ranging from dry to sweet based on an equation with glucose concentration and total acidity. This equation was obtained through multiple regression analysis of sensory evaluation by a trained panel and chemical analysis data. We hope that this method will be used widely and will help consumers to select sake to their taste.

H. Utsunomiya et al., *J. Brew. Soc. Japan*, **99**, 882-889 (2004)

4 Grade Indication of Sweetness/Dryness of Sake

$$\text{Regression equation : } AV = G - A$$

AV: *Amakara* (Sweet/Dry) Value

G: Glucose concentration in Sake (g/100 mL)

A: Total acid in sake (mL of 0.1N NaOH to neutralize 10 mL of sake)

