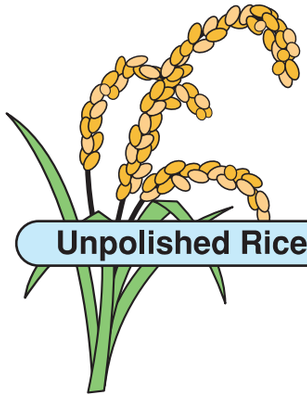
PROCESS CHART OF JAPANESE SAKE



Unpolished Rice

Polishing

The polishing process after milling rice is important for producing different types of sake.

Washing

Rice bran is removed.

The outer layer of the grain contains protein and fat, which spoils the taste and flavor of sake. Therefore it must be scraped off the rice.

Rice bran

Soaking

Washed rice is steeped in crystal clear water for 10-15 hours. Mineral free water is used so that the water absorbed will not ruin the rice.

Steaming

Water is removed from the soaked rice and the rice is steamed at a high temperature. A kind of rice cake called "Hinerimochi" is used to inspect the correct level of steaming.

Cooling

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Sake yeast and fermentation

Steamed Rice | Malted Rice | Yeast Fungus | Water

Malt

Yeast Multiples

Making of Malted Rice

To cultivate malt, rice starch must be dissolved into sugar using an amylase catalyst. The output is mixed with rice resulting in malt.

Steamed Rice

Yeast Fungus

Water

Fermentation

Malt

Sugar / Fermentation

Sake Yeast

Rice Starch

Alcohol

Malt, sake yeast, steamed rice and water are fermented together. The yeast in the malted rice helps turn rice starch into sugars and alcohol.

Squeezing

A compressor is used to separate "brewers grains" from crude sake.

Brewers grains or draff

Malted Rice

Filtration

Unsuitable flavor and color are removed from sake through a carbon filter.

Heat Treatment

Heating arrests the activity of yeast and stabilizes the sake.

Maturing

Sake is stored in a sealed tank until it matures, mellows and becomes palatable enough to drink. For 4 to 6 months.

Blending

An automatic bottle washer sterilizes the bottles.

Bottling

After rigorous inspection of the taste and aroma, the sake is heat-treated at 65°C.

Final Inspection and Labeling

Shipping and delivery