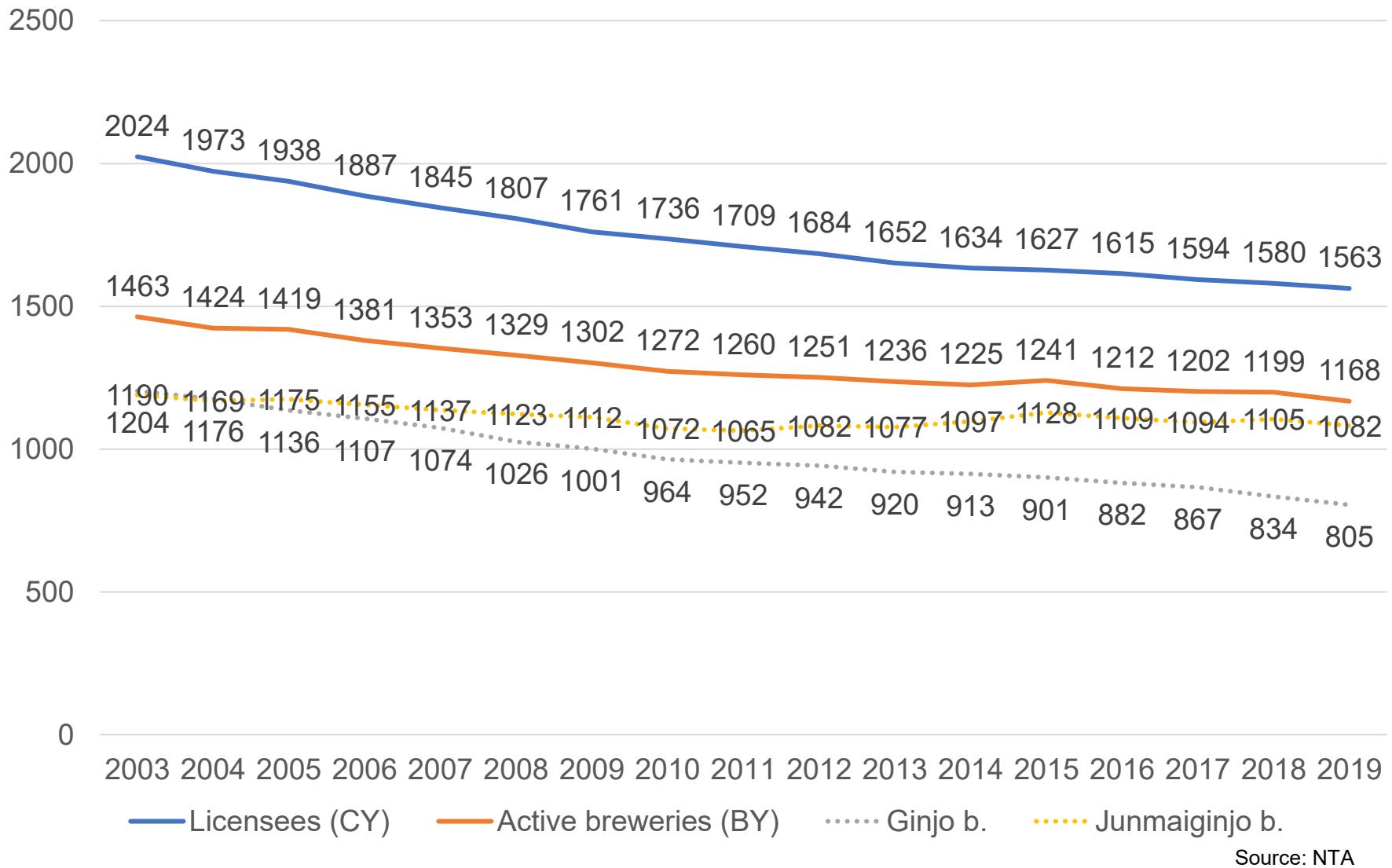


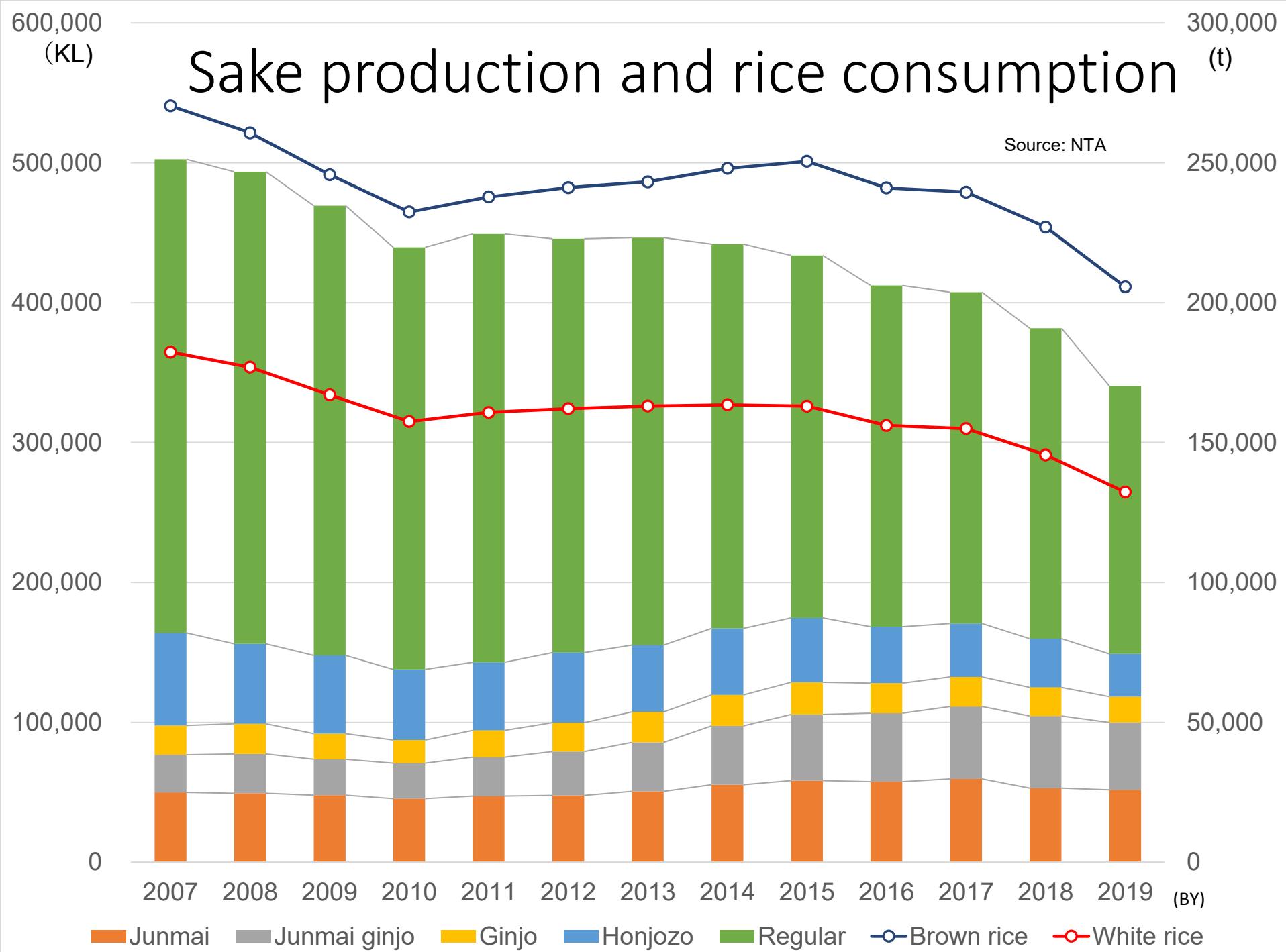
# About the production status of sake

Hitoshi Utsunomiya  
Director of JSS

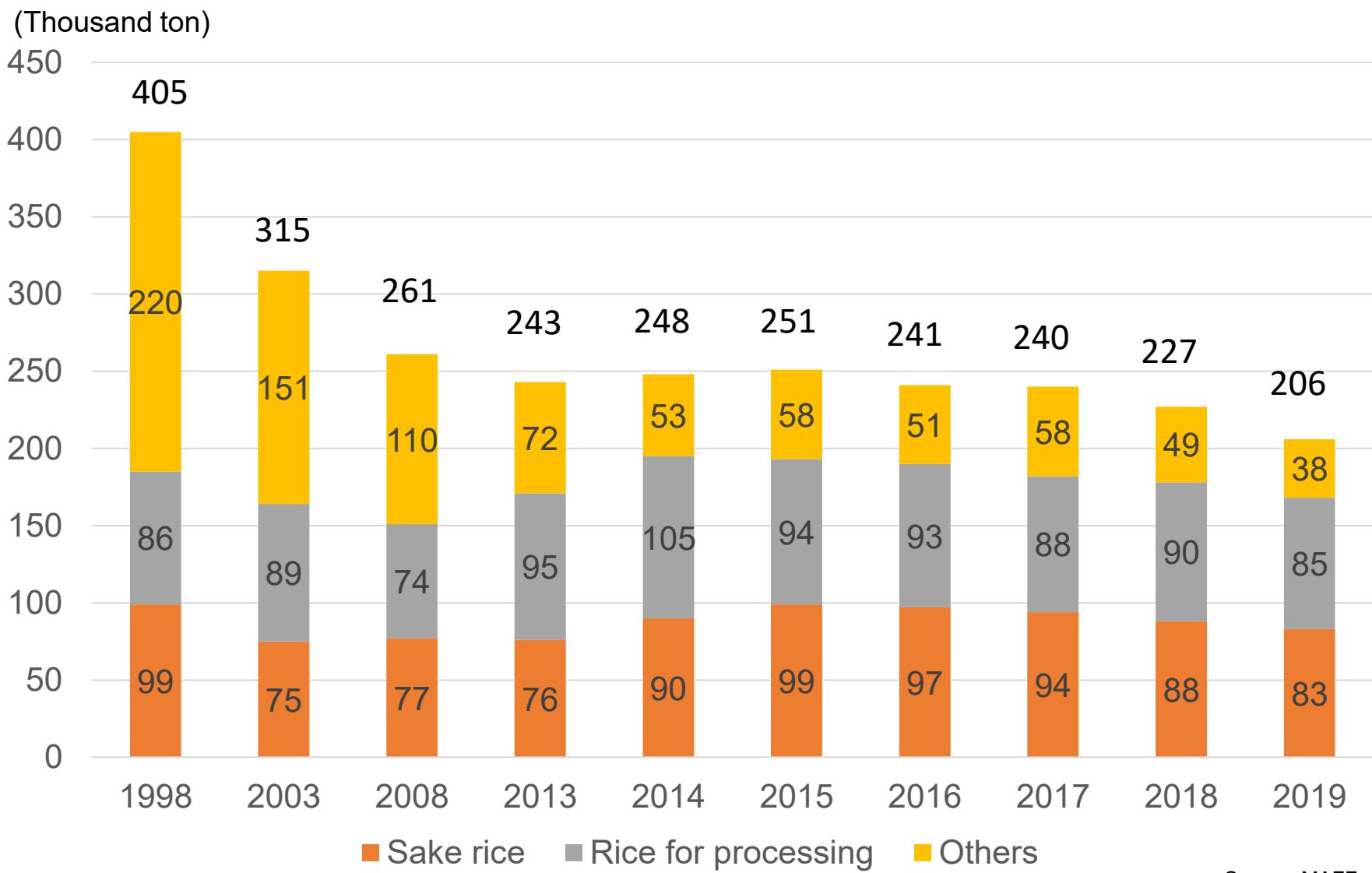


# Number of sake brewery





# Production of brown rice for sake



Source: MAFF

# Sake rice varieties

- 126 varieties (2020)
- Development of regional sake rice
  - Akita sake komachi (2004, Akita)
  - Koshi tanrei (2004, Niigata)
  - Yuki megami (2017, Yamagata)

Varieties of sake rice registered by prefecture (2020)

Prefecture	Sake rice varieties
Hokkaido	Ginpu, Suisei , Kitashizuku
Aomori	Kojonishiki, Hanaomoi, Hanafubuki, Hohai, Gin-eboshi, Hanasayaka
Iwate	Gin-otome, Gin-ginga, Yuinoka
Miyagi	Gin-no-iroha, Kura-no-hana, Hiyori, Miyamanishiki, Yamadanishiki
Akita	Akita-sakekomachi, Aki-no-sei, Gin-no-sei, Miyamanishiki, Ichirozumi, Kairyō-shinko, Hanafubuki, Hyakuden, Hoshiakari, Misatonishiki
Yamagata	Ushuhomare, Kairyō-shinko, Kissui, Kyo-no-hana, Gohyakumangoku, Sakemirai, Tatsuno-otoshigo, Dewa-sansan, Dewa-no-sato, Toyokuni, Miyamanishiki , Yamasake_4go, Yamadanishiki, Yukimegami
Fukushima	Kyo-no-hana_1go, Gohyakumangoku, Hanafubuki, Fukunoka, Miyamanishiki, Yamadanisiki, Yumenokaori

# Inspection quantity of top 10 sake rice (2019)

Sake rice variety	Inspection quantity ton, %	Main growing area, share %
Yamadanishiki	34,644, 35.9%	Hyogo, 59.3% Okayama, 8.4% Yamaguchi, 6.7%
Gohyakumangoku	19,767, 20.5%	Niigata, 46.4% Toyama, 16.4% Fukui, 15.0%
Miyamanishiki	6,475, 6.7%	Nagano, 55.9% Akita, 26.8% Yamagata, 9.6%
Omachi	2,933, 3.0%	Okayama, 93.9%
Akita-sakekomachi	2,553, 2.6%	Akita, 100%
Hattannishiki-1gou	1,786, 1.9%	Hiroshima, 100%
Hitogokochi	1,825, 1.9%	Nagano, 85.6% Yamanashi, 10.4%
Dewasansan	1,601, 1.7%	Yamagata, 100%
Ginpu	1,839, 1.9%	Hokkaido, 100%
Koshitanrei	1,382, 1.4%	Niigata, 100%
Others	21,650, 22.4%	–
Total of Sake rice	96,454	–

Source: MAFF

# Production of sake rice

(Thousand ton)

120

100

80

60

40

20

0

109

31

3

8

27

40

107

33

2

8

26

37

102

34

3

7

21

38

96

32

3

6

21

34

96

33

3

6

20

35

84

30

2

6

17

28

2015

2016

2017

2018

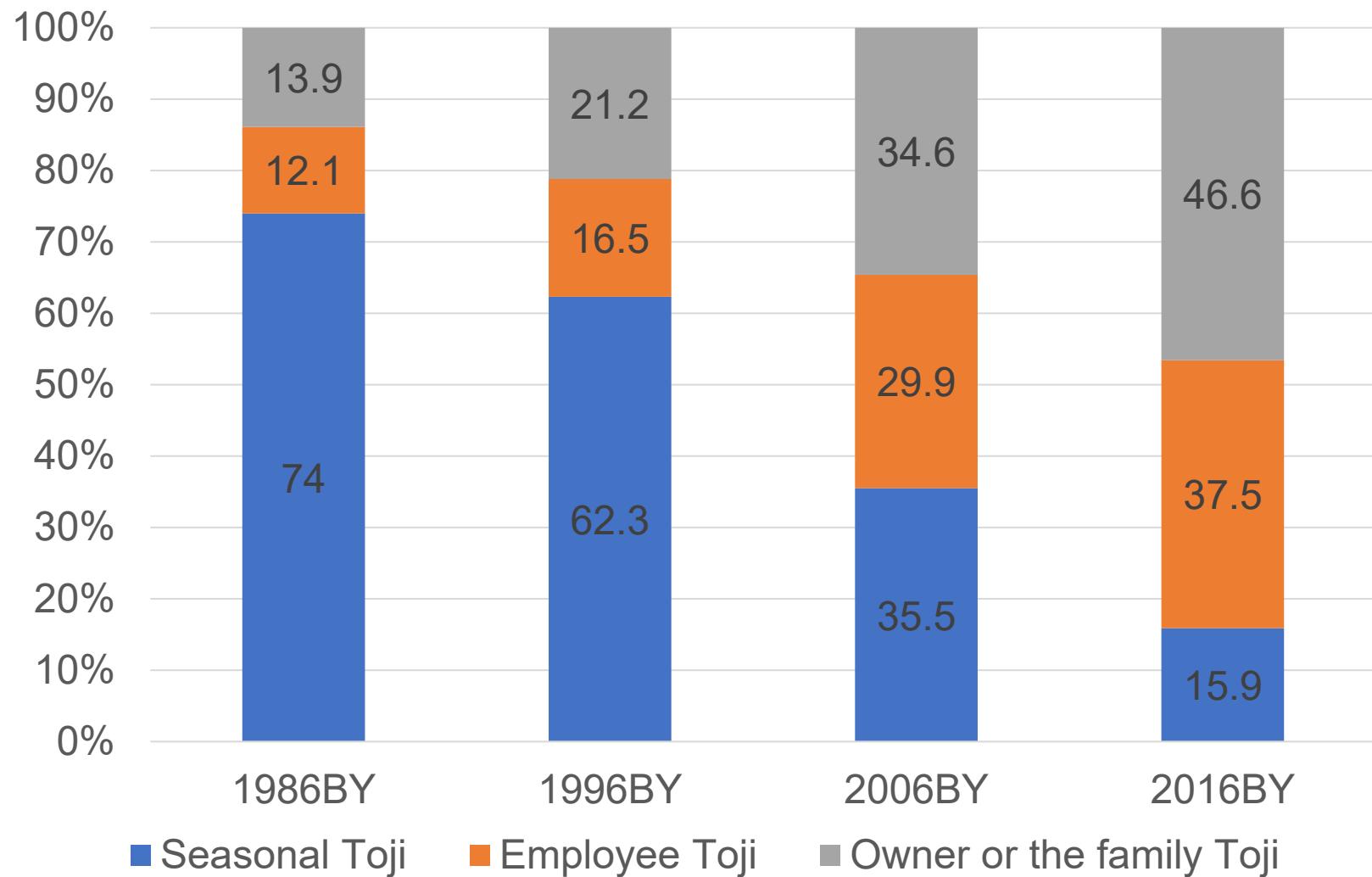
2019

2020

■ Yamadashiki ■ Gohyakumangoku ■ Miyamanishiki ■ Omachi ■ Others

Source: MAFF

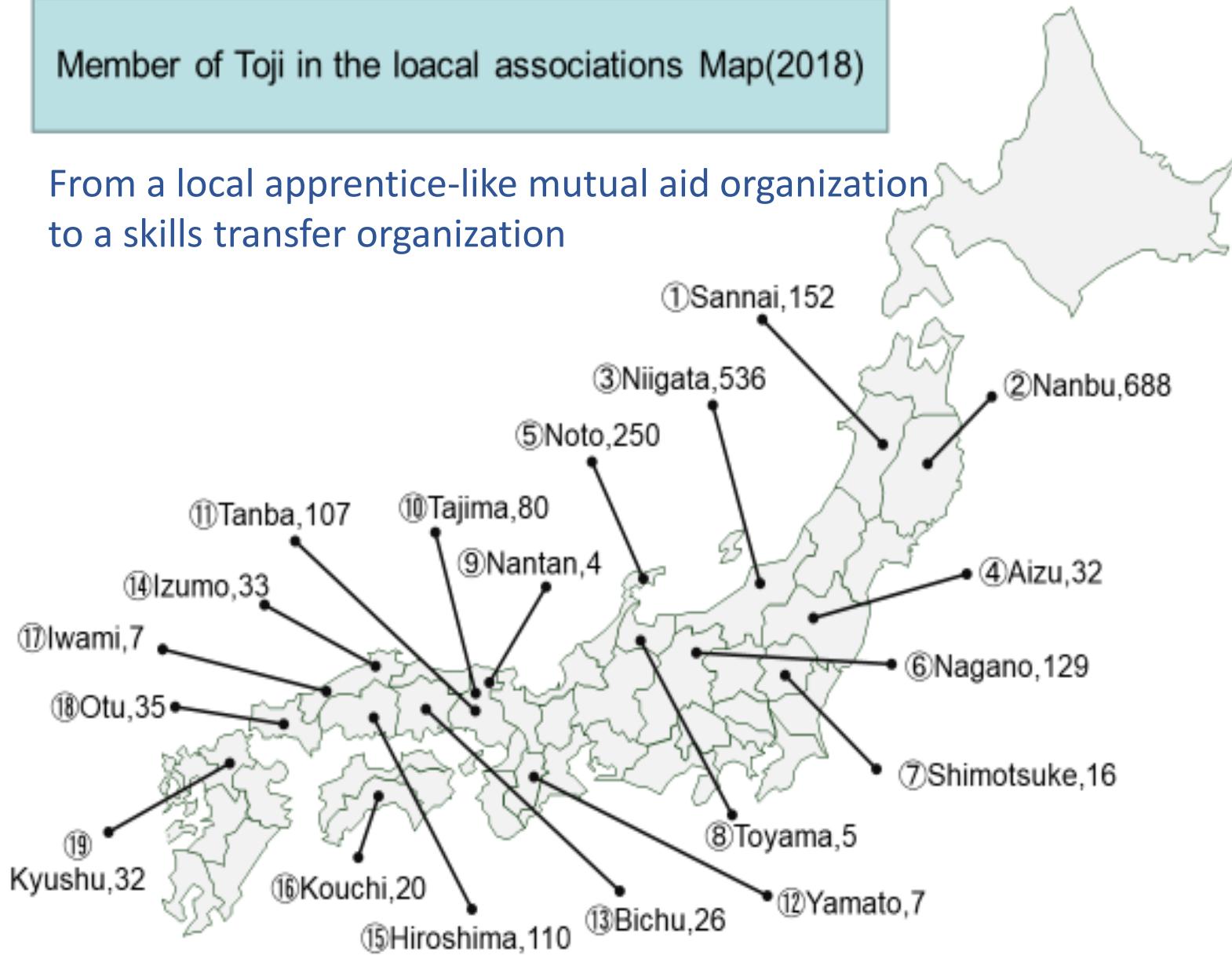
# Toji, brew master



Source: NTA

## Member of Toji in the local associations Map(2018)

From a local apprentice-like mutual aid organization  
to a skills transfer organization



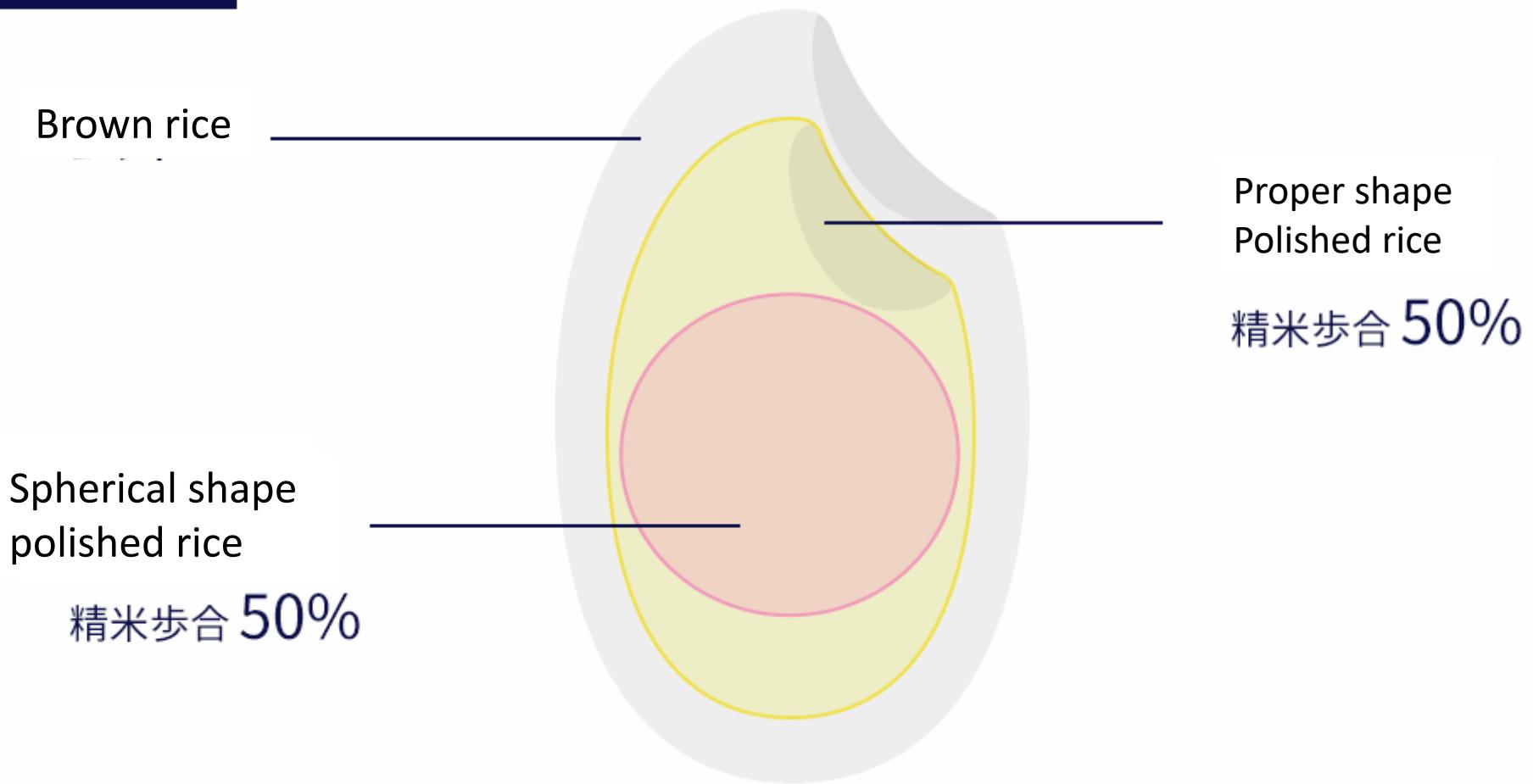
Source: Nippon sake toji association

# Brand new rice polishing technique



3D models made by SATAKE CORPORATION

# 正面



# Microorganisms



<https://www.jozo.or.jp/>

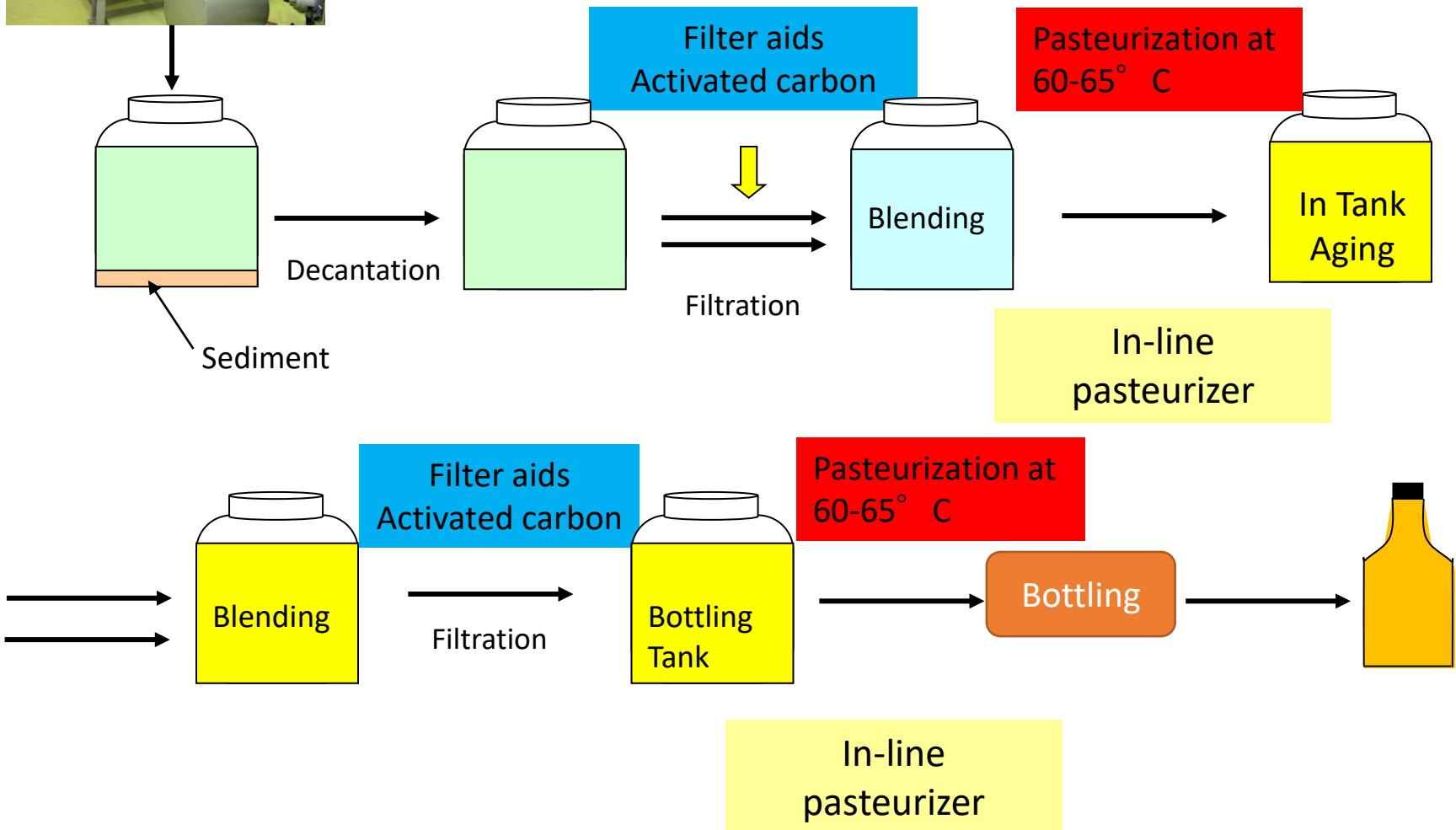
- Yeast diversity
  - High ester producing yeast (K1801, 2006-)
  - Wild or native yeast
  - Wine yeast
- Koji diversity
  - High glucose producing yellow koji
  - White koji
  - Black koji
- Development of regional microorganism

# Methods of Maintaining Freshness

- Pressing under cold condition
- Cold sedimentation
- No/little activated carbon and no/little filter aid
  - Hollow fiber filter
- Bottle pasteurization at once
  - Bottle pasteurizer and cooler
- Cold storage
- Cold delivery

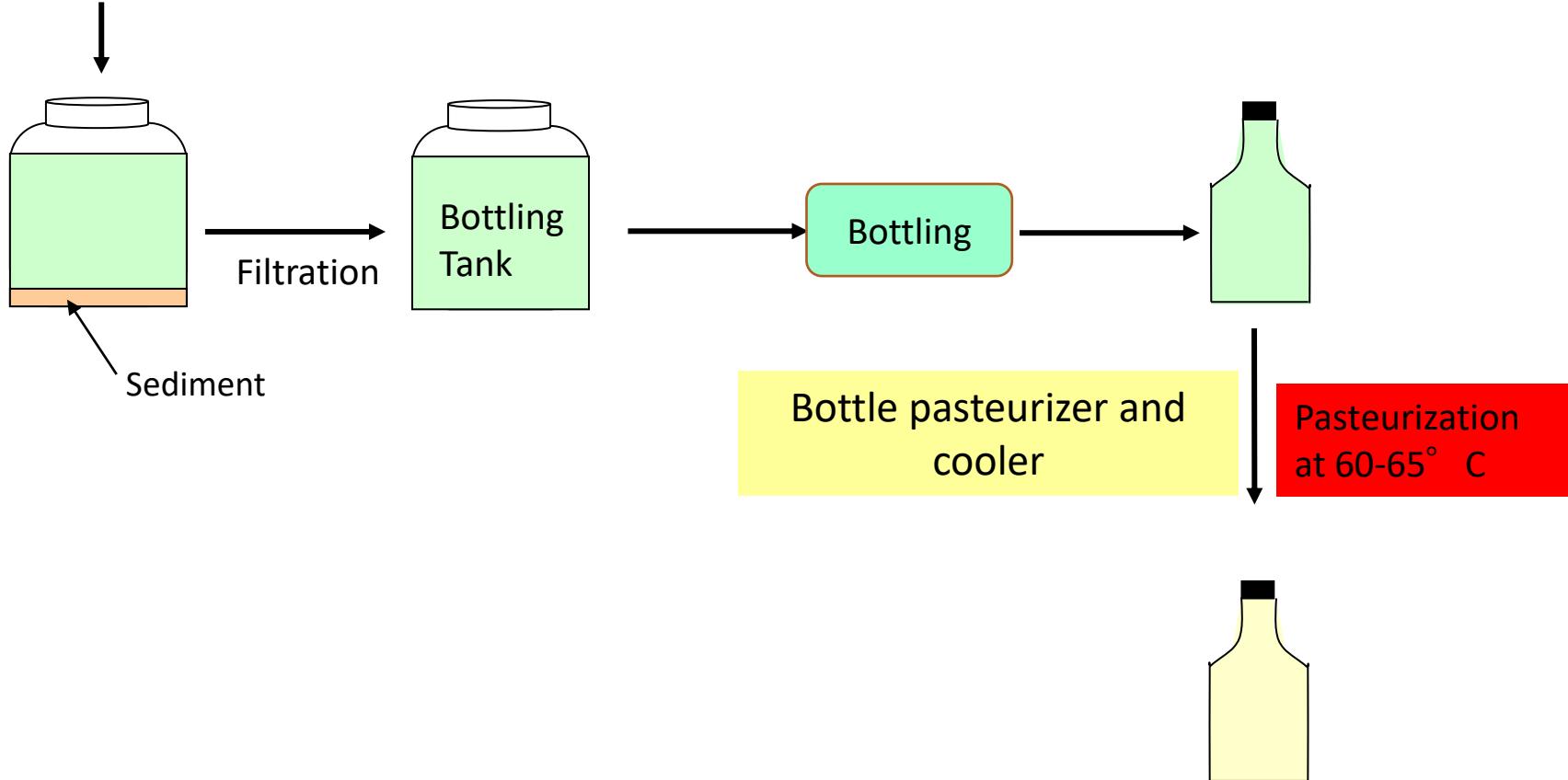


# Conventional way

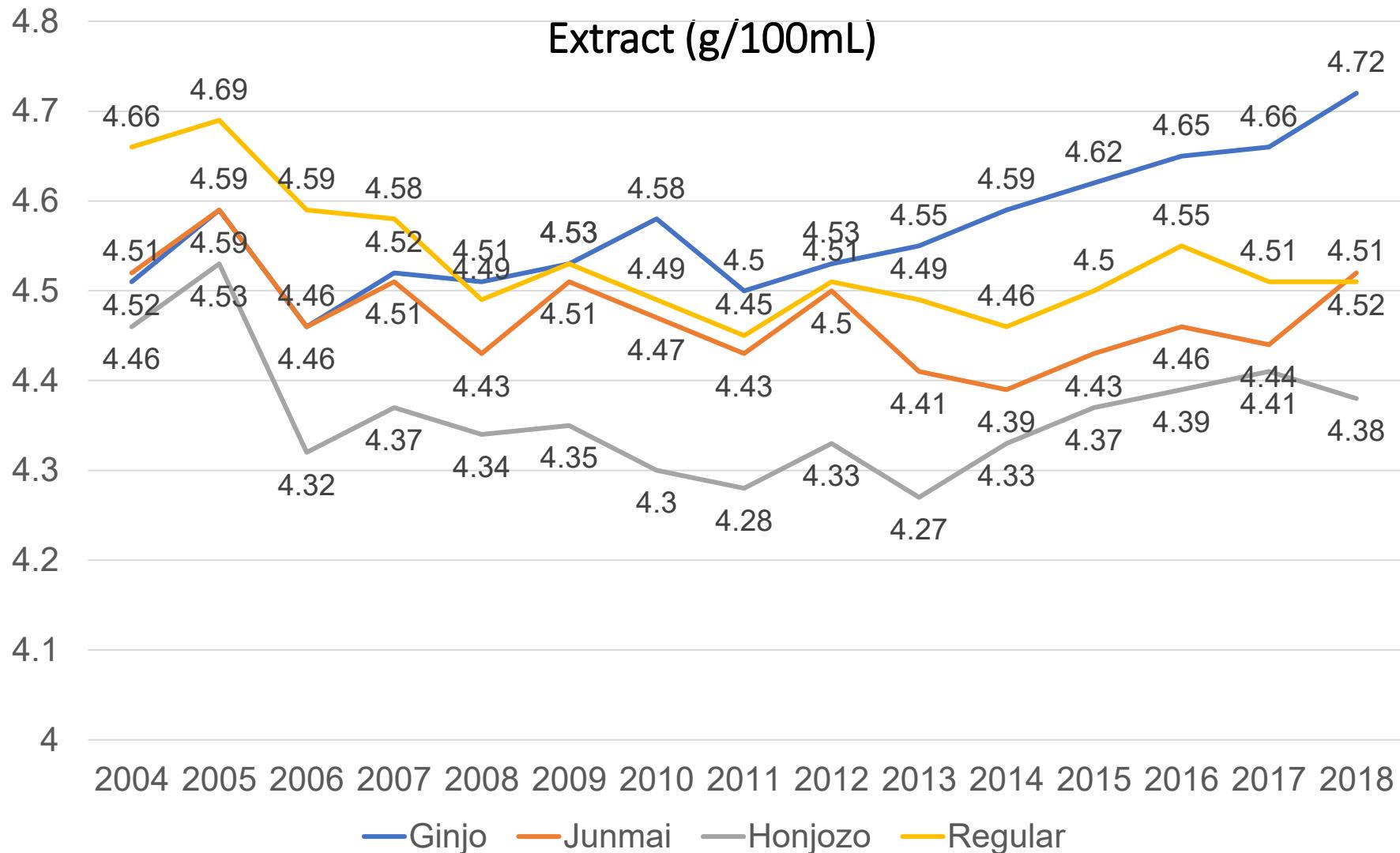




# Methods of Maintaining Freshness



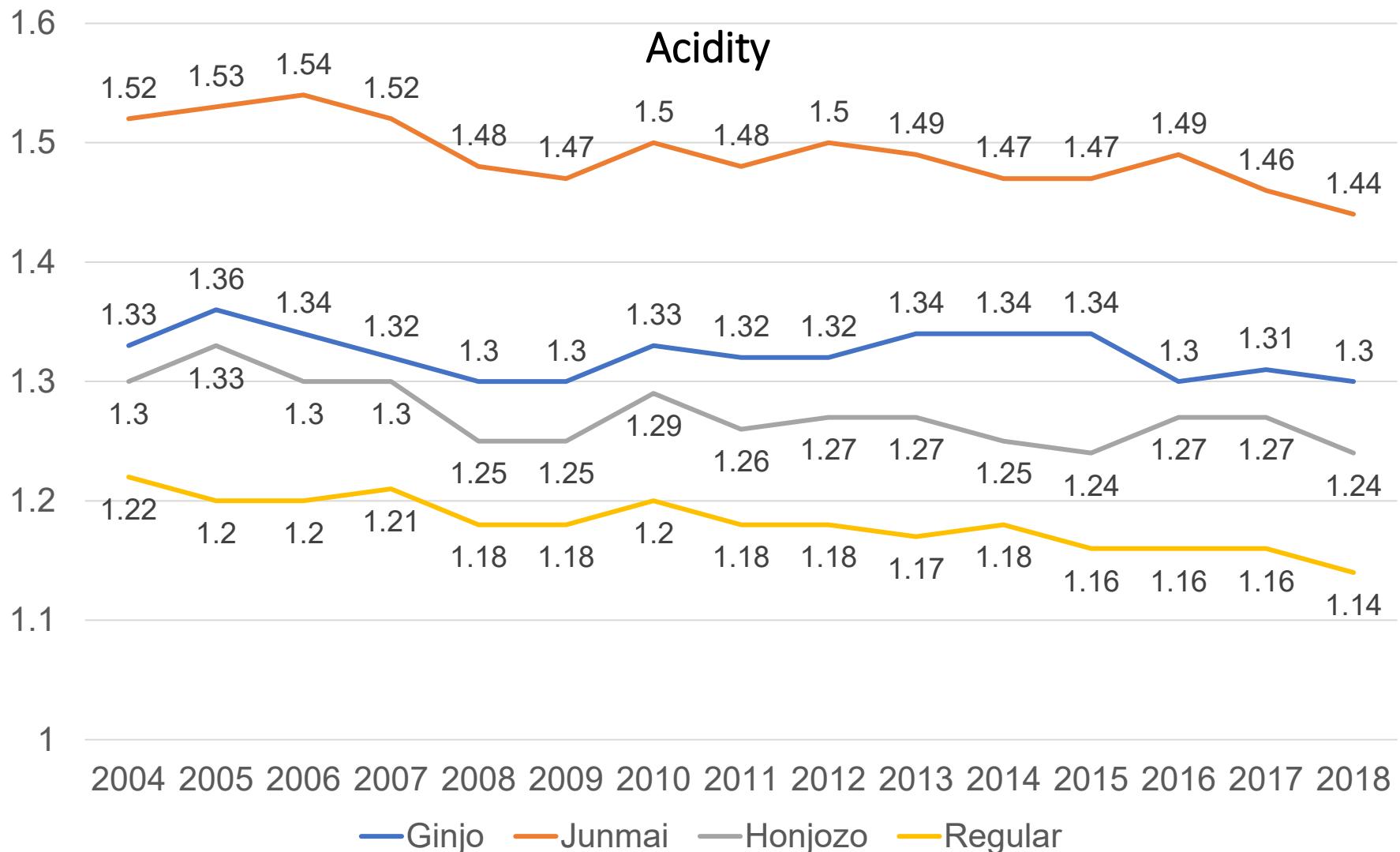
# Trends in component changes



Source: NTA

Source: NTA, Commercial Liquor Survey

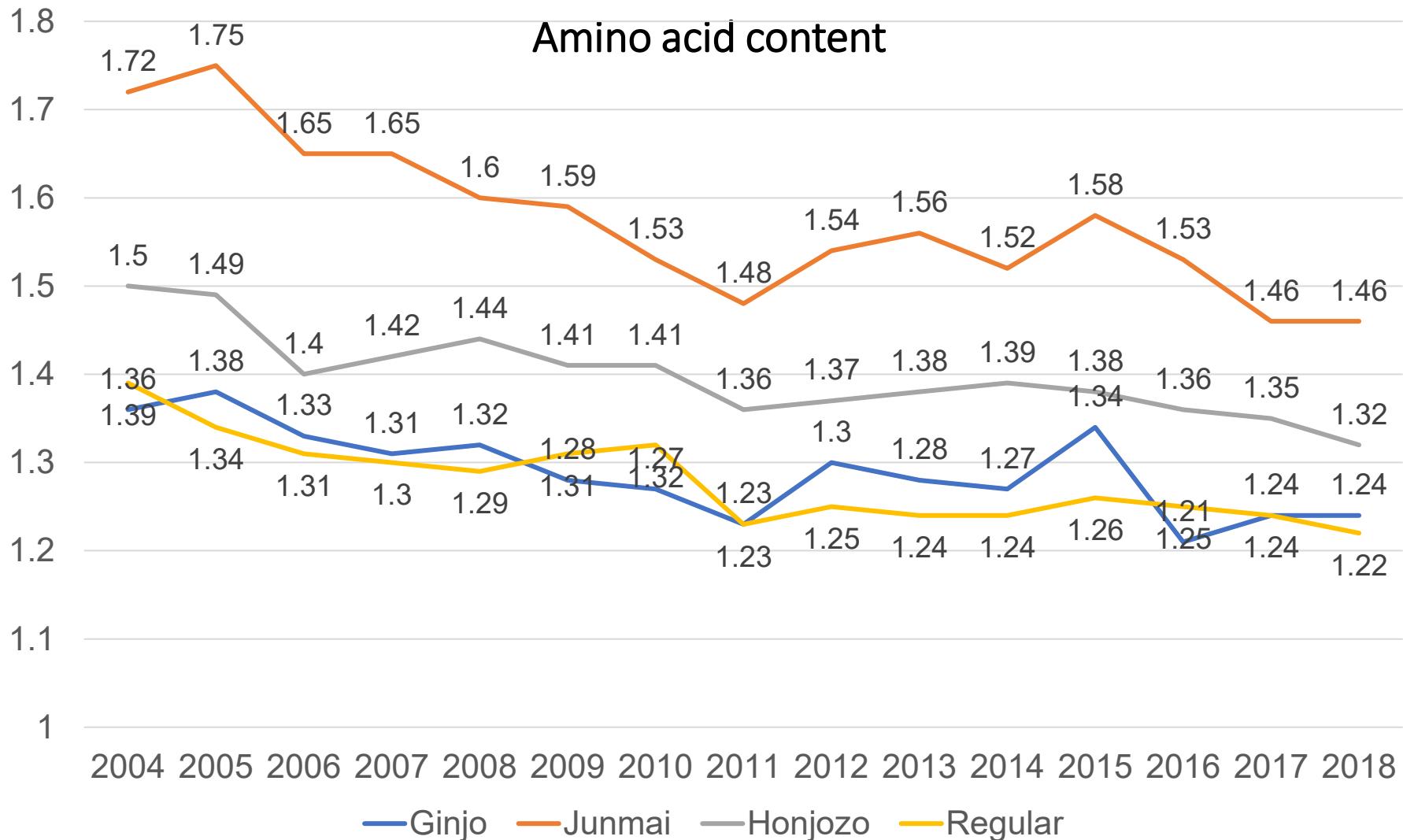
# Trends in component changes



Source: NTA

Source: NTA, Commercial Liquor Survey

# Trends in component changes



Source: NTA, Commercial Liquor Survey

Source: NTA

Revival  
traditional  
methods

- *Ki-moto*
- Bodai-moto (*Bodai moto* project, Nara, 1996-)
- Wooden vats (*Oke zikomi hozonkai*, 2008)



# Diversification

- Long aged sake
  - Association for long term aged sake; 1985
  - *Tokisake* association; 2020-  
<https://tokisake.or.jp/>
- Sparkling sake
  - Suzune; Ichinokura, 1998-
  - Mio; Takara, 2011-
  - Awasake association; 2016-  
<https://awasake.or.jp/>



## Back to the rice field

- Contract farming
- Agricultural company or Agricultural department
- 夏田冬蔵
  - Work at Rice field in Summer, Work at Sakagura in Winter
- Organic farming

# Thank you for your attention!



JAPAN SAKE AND SHOCHU MAKERS ASSOCIATION