

Product Specification

No. **17**Name: **Daiwa Trading Co., Ltd.**

Product name

Milk Shochu Makibanoyume 25%



Product No. 1

Size per product

Width	90	mm
Depth	90	mm
Height	270	mm
Weight	1.2	kg
Alcohol level	25	%
Capacity	720	ml

Quantity per case

12 **bottle(s)**

Minimum lot for order

5 **case(s)**

Expiration date and storage temperature

Normal

Retail price in Japan *excluding tax

1,700 JPY

Place of production/processing

Kumamoto, Japan

Ingredients and food additives

Water, Rice, Milk (Kumamoto Pref.) Malted Rice.

Selling point

The Shochu is fermented naturally and it helps microorganism. Fermented rice and milk provide fruity aroma such as an apple. It has a slight sweetness derived from milk while taking advantage of the rich aroma of unrefined sake (moromi) by slowly distilling at low temperature.

Flavor

A slight sweetness derived from milk.

Sales season

<input checked="" type="checkbox"/> We can make shipments during all seasons.	<input type="checkbox"/> We can make shipments during the following term.	()	~	()
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