



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR WINE

Date: October 05, 2017

Label Certificate Number: 996469

Pursuant to the application of : JFC INTERNATIONAL INC.

Holder of permit/license number : S194521

Brand : OZEKI RAI
Fanciful Name : JUNMAI RAI
Vineyard : N/A
Class : SAKE
Vintage : NV
Appellation : N/A
Size(s) : 50ML-58L
Stated Alc. Content : 15.8% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 17171001000621

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

c/o JFC INTERNATIONAL INC.
PO BOX 875349
TERMINAL ANNEX
LOS ANGELES, CA 90087-0449



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

醴

RAI

独自技術「味醴製法」

純米酒 Junmai Sake

This Junmai Sake has a smooth taste on
the palate followed by a rich and mellow aroma.

Brewed by OZEKI

Product of Japan

日本酒
300ml



原材料名：米(国産)、米こうじ(国産米)
精米歩合：70%
アルコール分：15度以上16度未満
製造年月：下部に記載

製造者：大関株式会社

兵庫県西宮市今津出在家町4-9

お客様相談室 ☎ 0798・32・2016
(9時～17時・土、日、祝日を除く)

製造年月



TEXAS ALCOHOLIC
BEVERAGE COMMISSION

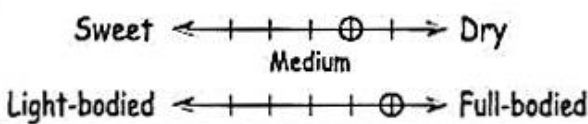
Texans Helping Businesses & Protecting Communities

“JUNMAI RAI”
— Mountain Pioneer —

- A slight citrus astringent aroma that is enhanced by the acidity that defines this sake along with fullness that is grounded in sweetness and umami.
- Clean and refreshing with naturally full-bodied flavors of rice complemented by a dry finish.

● **Sake Type** ●

Sake Meter Value (SMV): +2 Acidity: 1.7



● **Serving Temperature** ●

 Chilled (40°F–50°F) ☆☆☆	 Room Temp. ☆☆☆	 Warm (105°F–120°F) ☆☆	 Hot (125°F–140°F) ☆☆
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🍴 **Food Pairing** 🍴 Beef steak. Tomato-based sauce on meatloaf or pork.

ALCOHOL CONTENTS: 15.8% BY VOLUME
NET CONTENTS: 300 ml (10.1 fl.oz.)
PRODUCT OF JAPAN

IMPORTED BY
JFC INTERNATIONAL
LOS ANGELES, CA 90040

BREWED & BOTTLED BY
OZEKI CORPORATION
NISHINOMIYA, HYOGO JAPAN

GOVERNMENT WARNING:

(1) ACCORDING TO THE SURGEON GENERAL,
WOMEN SHOULD NOT DRINK ALCOHOLIC
BEVERAGES DURING PREGNANCY BECAUSE OF
THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION
OF ALCOHOLIC BEVERAGES IMPAIRS YOUR
ABILITY TO DRIVE A CAR OR OPERATE
MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

