



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR WINE

Date: February 05, 2019

Label Certificate Number: 1044276

**Pursuant to the application of : JFC INTERNATIONAL INC.
Holder of permit/license number : S194521**

**Brand : OZEKI DRAFT JUNMAI SAKE
Fanciful Name : JUNMAI DRAFT
Vineyard : N/A
Class : SAKE
Vintage : NV
Appellation : N/A
Size(s) : 50ML-58L
Stated Alc. Content : 14.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 18253001000826**

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

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.

ALC. 14.5% BY VOLUME NET. 300ML
NO PRESERVATIVES NO ADDITIVES

PRODUCED AND BOTTLED BY
OZEKI SAKE (U.S.A.), INC.

HOLLISTER, CA 95023 www.ozekisake.com



OZEKI DRAFT SAKE: Junmai Sake

Fresh mouthfeel with single pasteurization.
No visible sediment may be seen at the bottom of the bottle, which does not affect the quality of this sake.

● Sake Type ●

Sake Meter Value (SMV): +14 Acidity: 1.4

Sweet ← + + + + + Dry
Medium
Full-bodied ← + + + + + Light-bodied

● Serving Temperature ●

Chilled (50-55°F)	Room Temp	Warm (60-70°F)	Hot (130-140°F)
☆☆☆	☆☆	☆☆☆	☆



JUNMAI
DRAFT S
A
K
E

COOL
CRISP
CLEAN

OZEKI
SAKE