



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS**

Date: July 07, 2016

Label Certificate Number: 950184

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

**Brand : GOKUJYO KURA NO SHIKON SOJU
Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES
Size(s) : 25ML-1.75L
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 24% ALC/VOL
Tested Alc. Content : N/A% ALC/VOL
TTB Number : 13291001000665**

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

For over a century, since our establishment in 1883, master distillers have carried on a proud tradition of creating the finest shochu. The long history of shochu making cannot be told without the skilled work of the master shochu brewer. Traditional art of shochu brewing techniques, from making rice malt, choosing sweet potatoes, distillation in wooden barrels, to pot aging, have been handed down from generation to generation. After three long years, "gokujoyo kurano shikon" makes its debut.

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.

本格焼酎
くらしのこん
師匠蔵
かめ壺貯蔵

極上
蔵の師匠
かめ壺貯蔵

The Ideal Raw Liquor Rice:
Fresh-harvest Koshihikari rice from Kinpo Town, selected for its excellent aroma.

Sweet Potatoes:
Kogane Sengan sweet potatoes from Kinpo Town, grown by Shin Higashibaba, who brings his years of experience in creating high-yield soil to assure safety and quality.

Water:
Natural spring water from the "Well of Gongen" at Kumano Shrine, Hiyoishi Town.

Koji mold:
Black koji, selected for its unique richness and sweetness.

Mash:
Matured mash, providing the strong, earthy flavor essential for shochu.

Distillation:
Distillation at one atmosphere, minimizing late-stage distillates to capture all of the aromatic content.

The Ideal Unglazed Jar
Unglazed pottery jars are extremely porous, letting in the air needed to transform the aromatic components of the shochu and create unparalleled flavor.

GOKUJYO KURA NO SHIKON
SOJU
ALCOHOL 24%
by Volume
SPIRITS DISTILLED FROM 84% SWEET POTATO AND 16% RICE

KOMASA JYOZO Co., Ltd. JAPAN

SATSUMA SHOCHU
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