

Additive-free "Jun-nama (pure raw)  
rice fermented filtrate" preparation

# SHONAI BIJIN

Rice Fermented  
Extract (SAKE)

KOKEN

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This product, "SHONAI BIJIN-Rice Fermented Extract (SAKE)" is a

## A traditional and unique Japanese technique SHONAI BIJIN-Rice Fermented Extract (SAKE) "The Secret of Jun-nama(pure raw)"

"SHONAI BIJIN" A traditional and excellent pure  
Shonai sake crafted in a centuries-old brewery  
since the Edo period

Kimoto Junmai-shu, SHONAI BIJIN, is a Japanese sake that is meticulously produced by the 400-year-old brewery Watarai Honten. A gentle ginjo scent emanates from it.

Watarai Honten has led Japanese sake brewing by developing advanced products and focusing on traditional manufacturing methods and uniqueness.

This sake features pure Shonai\* preparation with rice, yeast, malted rice, brewing water at a specially selected production site in Shonai, Yamagata Prefecture. The fermented rice filtrate, SHONAI BIJIN is completed using traditional sake brewing techniques.

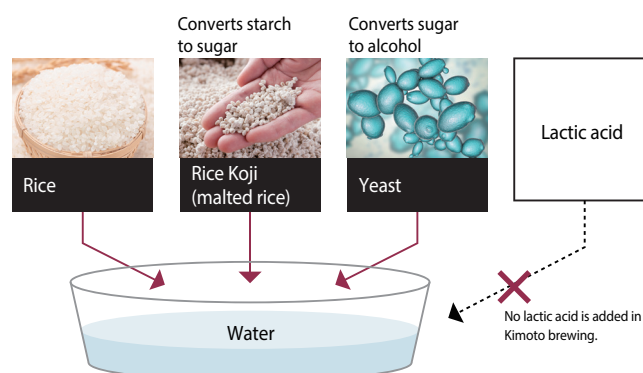
\* Shonai is the region located in the northwestern part of the Yamagata Prefecture.

<b>Rice</b>	Blended rice from Shonai (Miyama Nishiki / Haenuki)
<b>Yeast / Koji (malted rice)</b>	Specially selected pure Shonai preparation
<b>Water</b>	Crystal waters from the Gassan and Asahi mountains in the Shonai Plain.
<b>Kuramoto (sake brewer)</b>	Watarai Honten Co., Ltd. is a long-established sake brewery that focuses on uniqueness, incorporating traditional manufacturing methods and developing advanced products.

"Kimoto" A lactic acid-free traditional  
manufacturing method

Kimoto zukuri(brewing) is an additive-free process that uses the power of microorganisms in fermentation. This traditional technique is unique to Japan, established during the Edo period. Most modern Japanese sake uses sokujo zukuri(quick brewing), where lactic acid is artificially added to shorten the production period and stabilize the quality. However, kimoto zukuri takes about twice as long to complete shubo(yeast mash) and ferments slowly. SHONAI BIJIN-Rice Fermented Extract (SAKE) uses this method to maximize the strengths of the natural ingredients.

### Making yeast mash



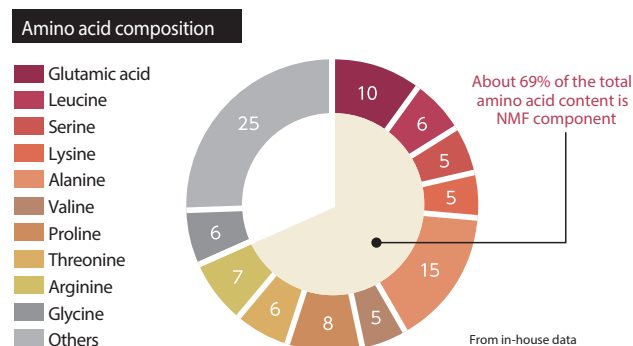
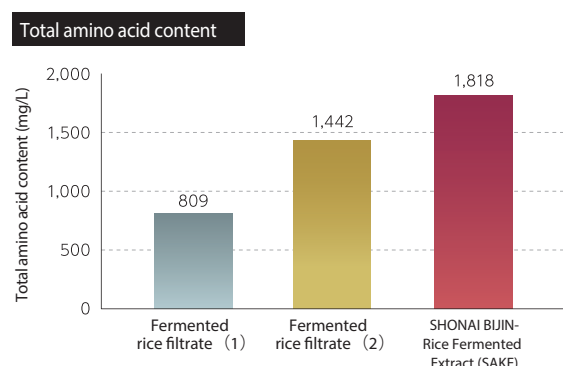
# Fermented ingredients approach skin problems from many angles

In addition to fermentation products and nutrients, including amino acids, sugars, organic acids, minerals, and vitamins, it is generally reported that Japanese sake include thioredoxin, an anti-inflammatory and antioxidant substance in the living body, alpha-EG, which increases dermal collagen density, and natural-D-amino acids that are expected to have anti-aging effects. It is also known that certain functional peptides in Japanese sake show anti-inflammatory and antioxidant effects. Japanese unique fermentation technique, which has been passed down over more than 2,000 years, has been fused with modern science and technology to evolve into cosmetic raw materials that approach skin problems from many angles.

Rough skin	Pores	Wrinkles and sagging	Dry skin	Dullness and stiffness	Anti-aging	Blots	Poor blood circulation
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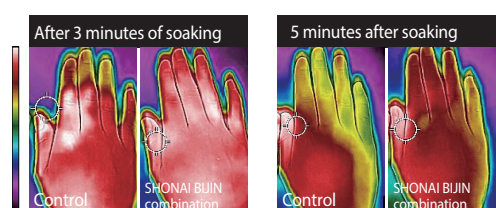
## Natural moisturizing ingredient "amino acid"

SHONAI BIJIN-Rice Fermented Extract (SAKE) is richer in amino acid than other fermented rice filtrates and contains a good balance of natural moisturizing factors that the skin needs.



## Effectively promotes blood circulation

A hand wash put in chilled ice water and then into warm water containing 10% SHONAI BIJIN and soaked for 3 minutes. The skin temperature after 3 minutes of soaking and 5 minutes after soaking was observed by thermography.



SHONAI BIJIN-Rice Fermented Extract (SAKE) was confirmed to have the effect of increasing body temperature by promoting blood circulation. It supports quick warming of the body and suppresses cooling after bathing.

From in-house data

## Abundant ingredients for beautiful skin

SHONAI BIJIN-Rice Fermented Extract (SAKE) contains various ingredients linked to beautiful skin.

Ferulic acid	Protects skin from UV rays and contributes to skin transparency and anti-aging
Kojic acid	Improve skin transparency, firmness and elasticity
Lactic acid	Smooths rough skin
Malic acid	Promotes skin metabolism and softens skin
Succinic acid	Tightens skin and adjusts the texture
Natural sugar	Moisturizes skin and keeps it moist
Ethanol	Firms skin and creates a clean feeling

## Fermented filtrate created from Japan's sake tradition

Sake is the kokushu(national liquor) of Japan and is known as the monument to Japaneseness that symbolizes the climate, patience, politeness, and delicateness of Japanese people. The unique Japanese fermentation technique produces at least 700 different components and cleverly use microorganisms to create the best of all medicines. This fermented filtrate is created by the Toji s(chief brewer) skills of blending rice, rice kojie(malted rice), yeast, and water.

## Safety evaluation Tested with 10% aqueous solution

## Human repeated insult patch test (HRIPT): Negative

Product No.	Product name	INCI name / 中文名称	Other ingredients	Package
RFF-221	SHONAI BIJIN-Rice Fermented Extract (SAKE)	RICE FERMENT FILTRATE(SAKE) 稻米发酵产物滤液	BG (Botanical derived)	1 kg

The country of origin:Japan The place of origin: Yamagata Pref.



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