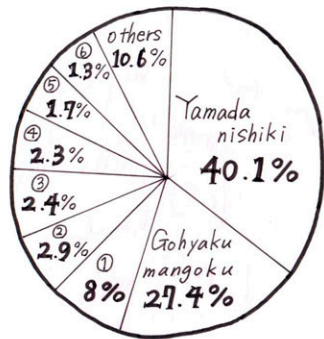


• The kinds of sake rice •



- ① Miyamanishiki
- ② Omachi
- ③ Akitashukomachi
- ④ Dewasansan
- ⑤ Hachihan ⑥ Ginpu

• Conclusion •

We learned the differences between sake rice and normal rice, sake rice's history and so on.



• The future •

We think that sake rice will be developed for making a better Japanese sake.

We want more people to know about sake rice.

The Famous Sake Rice

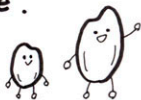
HIROSAKI MINAMI
HIGH SCHOOL

15HR Group 3

• Purpose •



We researched kinds of sake rice and their characteristics, as well as how to make Japanese sake.



• Motive •

There is sake all around us, so we were interested in sake.



• History of sake rice •



~ Yamadanishiki ~

It was discovered in Hyogo in 1936.

~ Omachi ~

It was discovered in Okayama in 1859.

~ Kamenoh ~

It was discovered in Yamagata in 1893.

~ Hanahubuki ~

It was made and produced in Aomori. It was grown in 1974.

• Research •

Differences ?

between sake and normal rice.

1: Looks (scale)

Sake rice is bigger than normal rice.

2: Shinpaku

There is a white, untransparent part called "shinpaku" in rice. Sake rice shinpaku is bigger than a normal rice grain.

3 Brewing suitability

Brewing suitability shows aptitude for brewing.