

J.S.A. SAKE DIPLOMA English

Fourth Edition

CORRIGENDUM

Page	Paragraph/ Line	For :	Read as :
17	Postwar to the Sake Boom of the Early 1970s Paragraph 3 Last line	In terms of taxable volume [Diagram 1], there was a sharp increase from the record low of <u>173 thousand kiloliters in 1945</u> to 1,766 thousand kiloliters in 1973.	In terms of taxable volume [Diagram 1], there was a sharp increase from the record low of <u>105 thousand kiloliters in 1948</u> to 1,766 thousand kiloliters in 1973.
44	Yamada Nishiki Paragraph 7 Last line	Although approximately <u>60%</u> of the gross national production of <i>Yamada Nishiki</i> is from Hyogo, a total of 40 prefectures cultivate this variety according to the "Agricultural Product Inspection Results for 2022 Rice Harvest (final figures)."	Although approximately <u>57%</u> of the gross national production of <i>Yamada Nishiki</i> is from Hyogo, a total of 40 prefectures cultivate this variety according to the "Agricultural Product Inspection Results for 2022 Rice Harvest (final figures)."
101	Bottling Paragraph 1 Line 2	Since most sake are pasteurized and bottled (hi-ire binzume, 火入れ瓶詰), if the sake is not heated at the prescribed temperature (<u>62℃ - 65℃ / 144°F - 149°F</u>) <u>upon</u> bottling, there is risk of bacterial contamination due to insufficient sterilization,resulting in customer complaints. For this reason, sake is heated in the stand-by tank where it sits until just before bottling, and is heat sterilized once again on the bottling line before being bottled.	Since most sake are pasteurized and bottled (hi-ire binzume, 火入れ瓶詰), if the sake is not heated at the prescribed temperature (60℃ - 65℃ / 144°F - 149°F) upon bottling, there is risk of bacterial contamination due to insufficient sterilization,resulting in customer complaints. For this reason, sake is heated in the stand-by tank where it sits until just before bottling, and is heat sterilized once again on the bottling line before being bottled.
144	Kyoto Prefecture History Paragraph 3 Line 1	Since the late Muromachi Period, <u>Matsuo Taisha</u> , the oldest shrine in Kyoto, has been worshiped as "Japan's first shrine for sake-brewing."	Since the late Muromachi Period, <u>Matsunoo Taisha</u> , the oldest shrine in Kyoto, has been worshiped as "Japan's first shrine for sake-brewing."
146	Hyogo Prefecture within the box	<i>Yamada Nishiki</i> 16,031 tons Approx. <u>60%</u> of national production (No.1 nationwide)	<i>Yamada Nishiki</i> 16,031 tons Approx. <u>57%</u> of national production (No.1 nationwide)
154	Yamaguchi Prefecture Sake Production Volume and Quality Paragraph 1 Line 9	The company only makes specially designated sake, so the prefecture's production ratio of specially designated sake is overwhelmingly high at about <u>96%</u> , making it the 2nd nationwide.	The company only makes specially designated sake, so the prefecture's production ratio of specially designated sake is overwhelmingly high at about <u>95%</u> , making it the 2nd nationwide.
167	Expressions Used for Tasting	Roasted This note is found in jukusei-shu, or matured sake, especially of those junmai-shu of <u>high rice-polishing ratio</u> whose color has changed to a tone deeper than gold. This aroma is also known as coming from Maillard reaction	Roasted This note is found in jukusei-shu, or matured sake, especially of those junmai-shu of <u>low rice-polishing ratio</u> whose color has changed to a tone deeper than gold. This aroma is also known as coming from Maillard reaction
242	Specifics of GI Protection Paragraph 3 Line 3-4	Each GI designation only applies to the specified category of liquor, such as "wine", "distilled spirit", "sake" and "other types of liquor." A GI may not be used for liquor categories not designated for use with that specific GI (for example, the use of " <u>Yamanashi</u> ," a wine GI, for sake products).	Each GI designation only applies to the specified category of liquor, such as "wine", "distilled spirit", "sake" and "other types of liquor." A GI may not be used for liquor categories not designated for use with that specific GI (for example, the use of "<u>Yamanashi</u>," a wine GI, for sake products). ⇒delete