



SENNARI



1 創業以来、大切に受け継がれてきた酢酸菌と天然水に合う米を探してたどり着いたのが、秋田県産有機米の「あきたこまち」です。収穫されたお米は、大切に広島のセンナリまで運ばれます。



2 米を研ぎ、蒸します。



3 温かいうちに麹菌をつけて、菌を繁殖させ米麹をつくります。



4 お米を液化したものに麹菌を加えます。お米のでんぷん質を米麹の酵素により糖の生成を行う糖化発酵がすすみます。

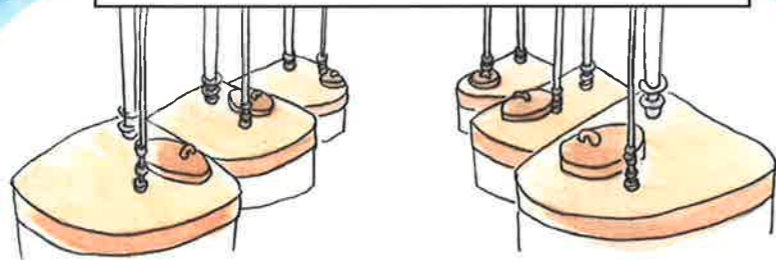


5 酵母菌を加え、アルコール発酵をさせます。約三週間かけてもろみができます。

静置発酵法：酢酸菌の菌膜を仕込液の表面に生やし、空気中から直接酸素を摂取。菌膜に接する部分しか発酵しないため、液の自然な対流にまかせて徐々に全体を発酵させてゆく。



6 もろみを絞り、純米酒になります。

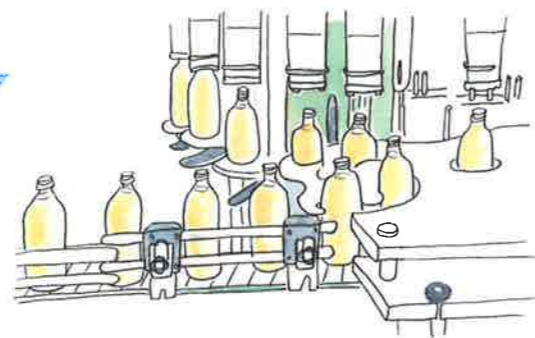


8 静置発酵法で酢酸発酵を待ち、熟成させます。

7 純米酒に酢酸菌を加え、酢酸発酵をさせます。酢酸菌は、創業以来守り継がれた「大地の酢酸菌」です。



9 タンクに移してさらに熟成させます。熟成期間中にタンパク質などがアミノ酸に分解されてうまみとなります。



10 充填機で瓶へ充填します。



11 打栓後、瓶洗浄し、ラベルを貼ります。



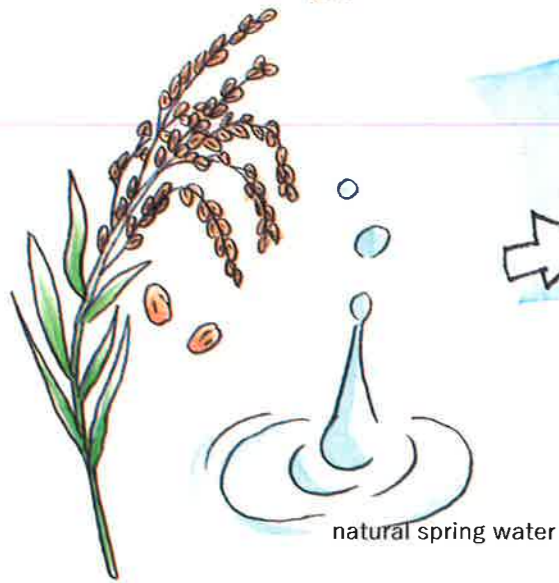
12 商品の完成です。





SENNARI

Traditional process of the vinegar
which continues since 1927



natural spring water

1 We have kept special acetic acid bacteria (acetobacter) which inherited from ancestor generation after we established the company. In order to produce better vinegar, we reached using organic "Akita-komachi" rice in Akita prefecture which matches to the acetobacter and natural spring water. Harvested rice is delivered to our factory in Hiroshima gently.



2 After we polish the rice we steam it.



3 We sprinkle fungi on steamed warm rice and produce rice Koji yeast with propagating acetobacter.

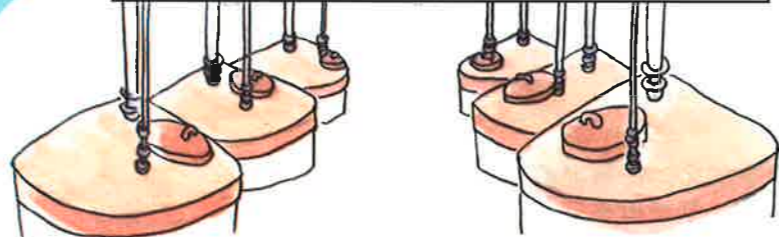


4 We add yeast into liquid of mashed steamed rice known as "Moto" in a tank. The sugaring fermentation, rice-starch formed into sugar, goes on by enzyme of yeast.



5 Then we add yeast fungi to it and make them do alcohol fermentation. It takes about 3 weeks to gain "Moromi", a mixture of solids and liquid.

Still stationary fermentation method: Growing a bacterial layer of acetobacter in the surface of the stock liquid and make them take oxygen directly from the air. Only the part where bacterial layer facing the air is fermented, and we leave to natural convection of liquid and the whole of it will be fermented gradually.



8 We have waited for gaining acetic acid fermentation by still stationary fermentation method, its product has been moved into tank and is aged.



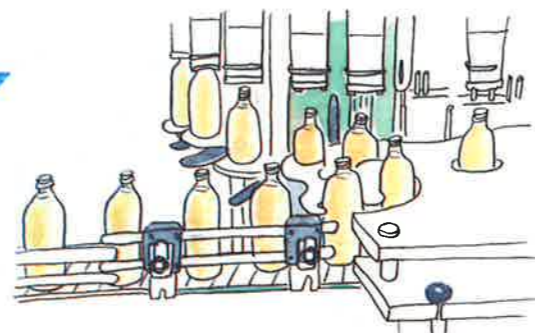
6 The liquid will be separated from the solids by filtration and it becomes pure rice vinegar.



7 We add "special OCHI acetobacter" which we have inherited from ancestor generation into Junmai Sake, made without added alcohol or sugar, to ferment it.



9 After that we move it into bigger tanks for a further fermentation. During this fermentation period, protein and other substances are decomposed into amino acid and are transformed to "Umami" delicious taste.



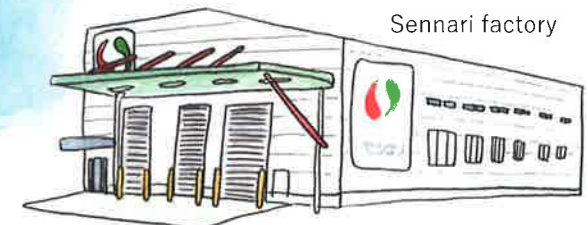
10 We fill the product into bottles with using filling machine.



11 After corking, we re-wash the surface of bottles and put the labels onto them.



12 Here we have the product after its long procedure.



Sennari factory