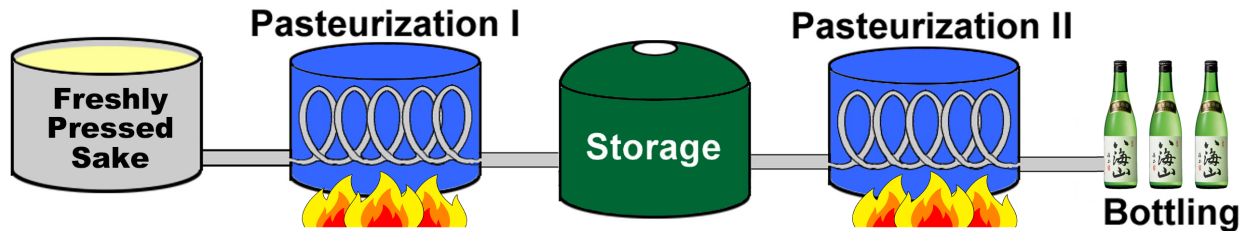


# Variations On Sake Pasteurization

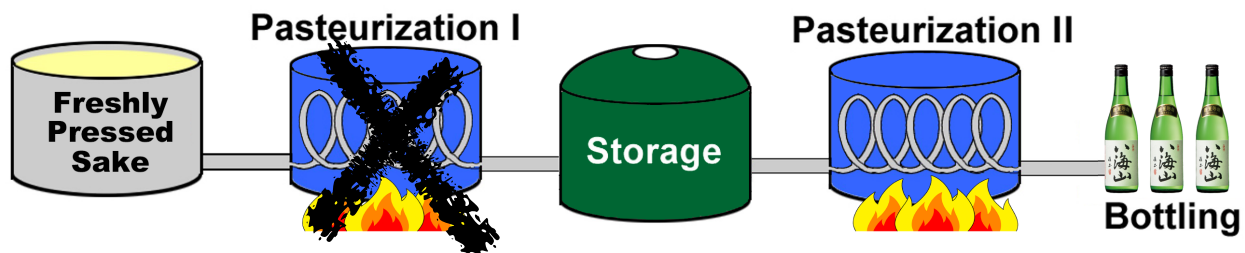
## Twice Pasteurized (the standard production flow)

Pasteurized twice: both after pressing/before storage and after storage/before bottling.



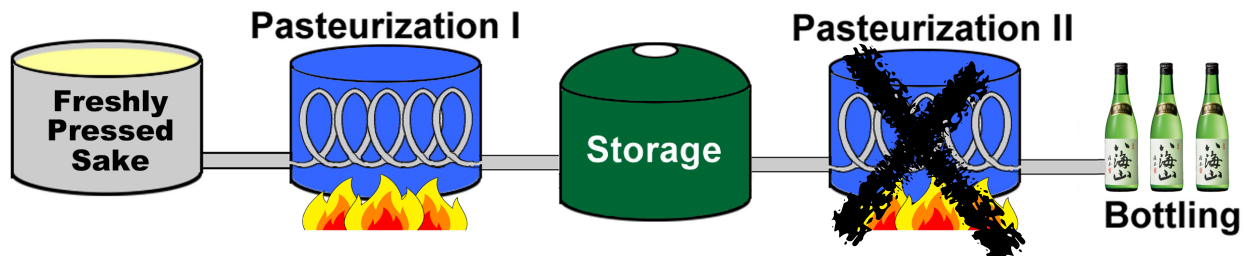
## Nama Chozo

Not Pasteurized after pressing, but pasteurized once after storage and before bottling.



## Nama Zume

Pasteurized once after pressing and before storage, but not again before bottling.



## Nama (Fully unpasteurized or sometimes called "nama-nama")

Not pasteurized at all.

