

No additives, based on
Jun-Nama (Pure Raw) Rice Fermented Extract

SHONAI BIJIN- Rice Fermented Extract (SAKE) BG

SHONAI BIJIN-Rice Fermented Extract is a product of the joint development
by Watarai Honten Co., Ltd. and KOKEN CO., LTD.

The multifunctional rice fermented extract
developed using an ancient Japanese
traditional technique

Approach to skin problems

Radiant skin

Barrier on the skin

Improvement of rough skin

Promote blood circulation

Pore care

Fermented cosmetic ingredients

D-amino acids

Kojic acids

Ferulic acids

Traditional manufacturing process

Additive-free manufacturing process

Kimoto



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*raw material verified by ECOCERT GREENLIFE,
conform to the COSMOS Standard
and without animal origin.

Fermented ingredients help address skin problems in a multifaceted manner

Japanese sake includes fermented products and nutrients such as amino acids, sugar, organic acids, minerals, and vitamins; thioredoxin, which is a vital anti-inflammatory and anti-oxidizing substance; ethyl- α -D-glucoside (α -EG), which increases density of dermal collagen; and natural D-amino acids, which are expected to have an anti-aging effect.

In addition, specific functional peptides in Japanese sake have anti-inflammatory and anti-oxidizing effects.

Handed down in Japan for over 2,000 years, this fermentation technique is evolving for a cosmetic raw material that addresses skin problems in a multifaceted manner by merging with modern scientific technology.

Rough skin	Pores	Wrinkles and sagging	Drying
Dullness and stiffness	Antiaging	Blots	Poor blood circulation

SHONAI BIJIN-Rice Fermented Extract contains natural fermented ingredients that are associated with beautiful skin.

Ferulic acids

Protects the skin from UV rays. Involved in transparency and anti-aging of the skin.

Amino acids

Natural moisturizing ingredients

Kojic acids

Boosts transparency, firmness, and elasticity of the skin.

α -EG

Increases density of dermal collagen and elasticity of the skin.

α -GG

Increases the amount of collagen and hyaluronic acids and increases the skin's moisture-retaining property. Brightens the skin.

Natural sugar

Moisturizes the skin and retains moisture.

Ethanol

Firms the skin and gives a refreshing sense of use.

Organic acids

(lactic acid, malic acid, and succinic acid)
Smooths stiff skin, promotes metabolism, and softens the skin. Firms the skin and improves skin texture.

D-amino acids

Acts on the epidermis, basal membrane, and dermis.

SHONAI BIJIN-Rice Fermented Extract created using a Japanese traditional technique – The secret origin of Jun-nama –

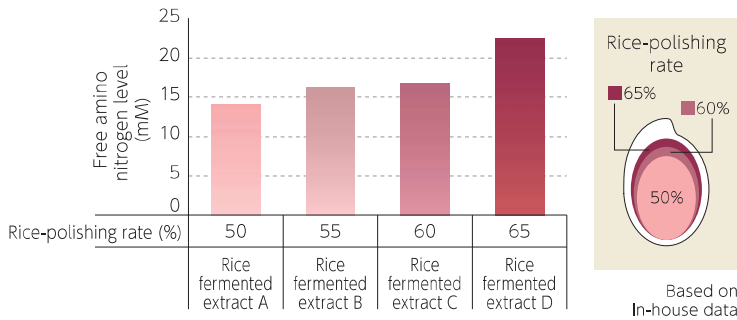
Sake is the Kokushu (national liquor) of Japan. It is integral to Japanese identity, symbolizing the climate of the country, and patience, scrupulous care, and delicacy of the people. Known as "the best of all medicines," it includes over 700 ingredients produced through unique Japanese fermentation technique that uses natural microorganisms ingeniously. Master sake brewers blend rice, koji, yeast, and water with this technique to produce a fermented extract. SHONAI BIJIN-Rice Fermented Extract has been developed from the fermentation technique for Kimoto Junmai-shu SHONAI BIJIN.



Jun

Free amino acid level of rice fermented extract (amino nitrogen level)

The amino acid level in four rice fermented extracts was measured.



The sake fermentation technique of the long-established brewery SHONAI BIJIN Kimoto Junmai-shu

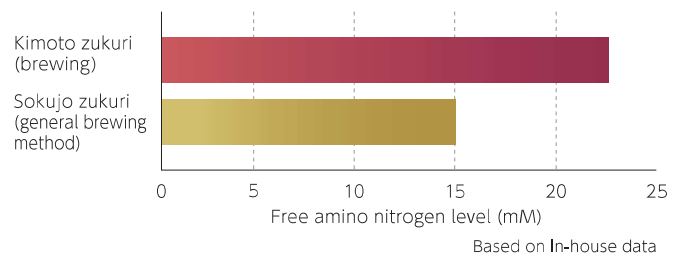
SHONAI BIJIN Kimoto Junmai-shu is Japanese sake that Watarai Honten produces with the utmost care. Watarai Honten was founded about 400 years ago, in the first half of Edo Period (Genna Era). The long-established sake brewery has developed sake with a mild scent of ginjo-shu. Sake with a higher rice-polishing ratio (that is, less polished) tends to show a higher level of amino acids. This is why SHONAI BIJIN-Rice Fermented Extract employs SHONAI BIJIN, which has a high rice-polishing ratio of 65%.

Nama

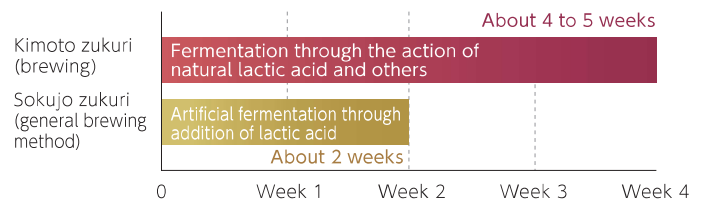
Kimoto, the traditional brewing method without lactic acid

Kimoto zukuri (brewing) is the sake brewing method in which yeast in shubo (yeast mash, the element of Japanese sake that is also called moto) is purely cultured while the power of natural microorganisms (lactic bacteria) is skillfully used. Kimoto zukuri is the traditional brewing method unique to Japan that was established in the Edo period. It is characterized by the lack of lactic acid. Most Japanese sake products employ sokujo zukuri (quick brewing) using lactic acid to shorten the production period and to stabilize quality. SHONAI BIJIN employs kimoto zukuri, taking full advantage of nature. In kimoto zukuri, a variety of microorganisms affect each other to generate many products of fermentation, and shubo (yeast mash) is fermented and matured slowly. The entire production process takes at least twice as long as sokujo zukuri.

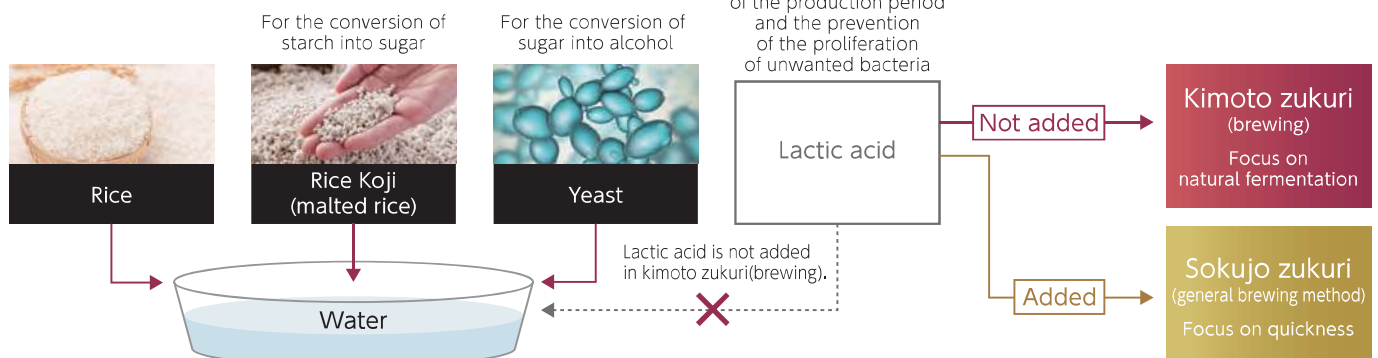
Amino acid level



Time required for producing shubo (yeast mash)

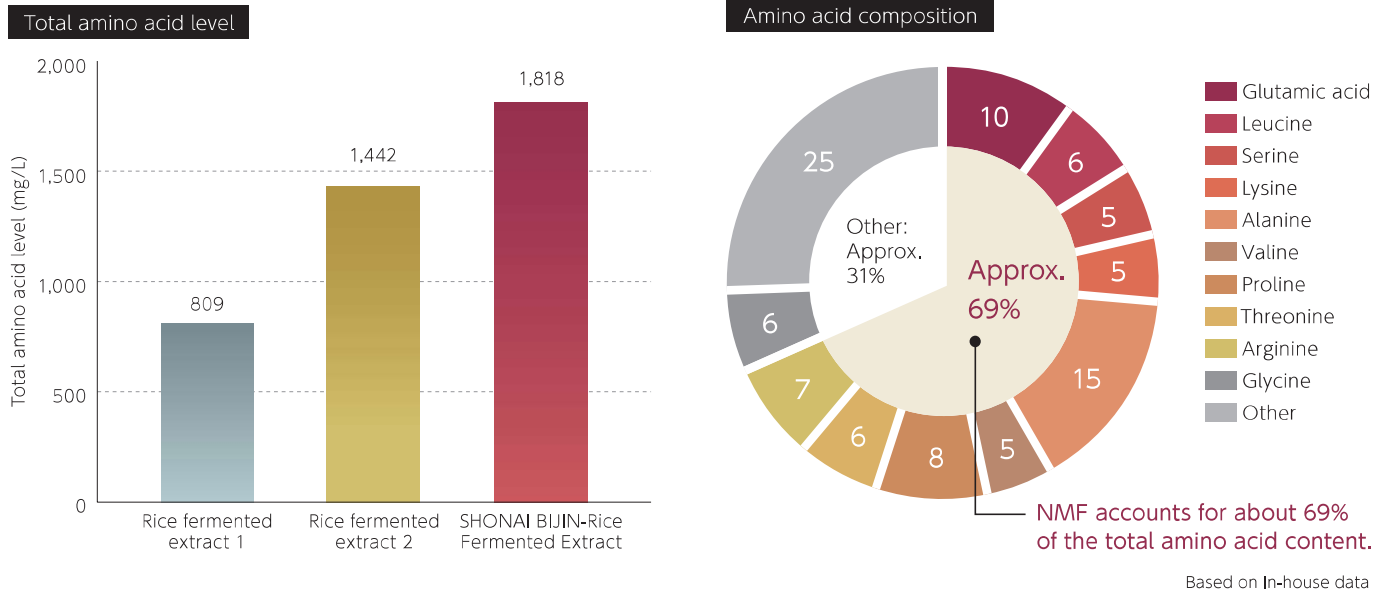


How shubo (yeast mash or moto) is prepared



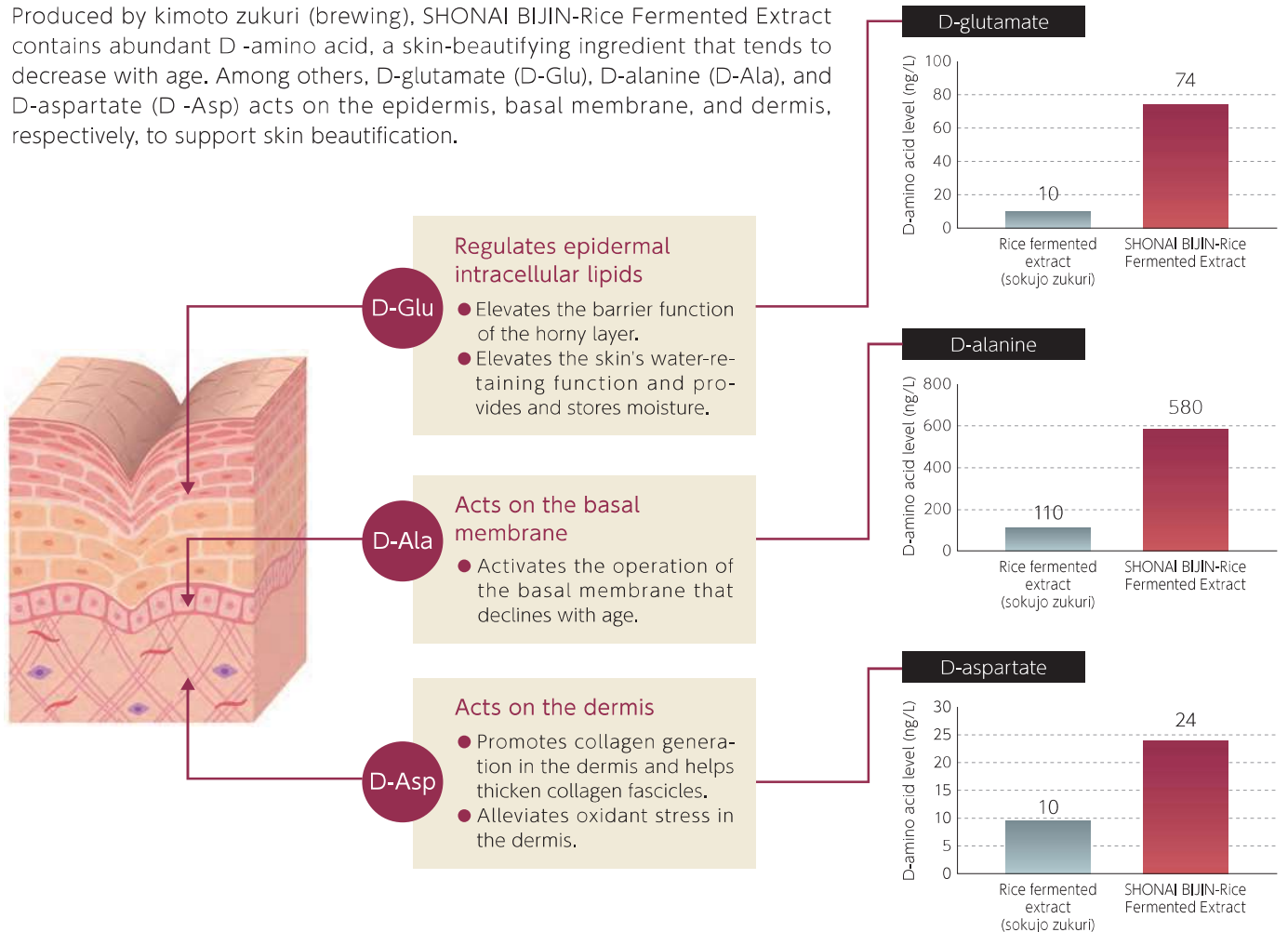
Amino acid, a natural moisturizing ingredient

SHONAI BIJIN-Rice Fermented Extract is richer in amino acids than other rice fermented extracts. In addition, it contains a balance of natural moisturizing factors (NMF) required by the skin.



D -amino acid, a skin-beautifying ingredient

Produced by kimoto zukuri (brewing), SHONAI BIJIN-Rice Fermented Extract contains abundant D-amino acid, a skin-beautifying ingredient that tends to decrease with age. Among others, D-glutamate (D-Glu), D-alanine (D-Ala), and D-aspartate (D-Asp) acts on the epidermis, basal membrane, and dermis, respectively, to support skin beautification.



Effects on the skin

Water or an aqueous solution containing 1% SHONAI BIJIN-Rice Fermented Extract was applied to the upper arm. Some parameters of the skin's condition were measured after application. Results confirmed that SHONAI BIJIN-Rice Fermented Extract improved the gloss and skin tone and had high moisturizing and skin barrier effects. The remarkable sebum-suppressing effect was observed in male subjects who tended to secrete more sebum than females. Therefore, the product is expected to control sebum secretion.



Based on In-house data

The effect of improving rough skin

Restoration of the skin barrier

Rough skin was prepared by tape stripping. An aqueous solution containing 1% SHONAI BIJIN-Rice Fermented Extract was applied for three consecutive days. The transepidermal water loss (TEWL) was measured to assess the state of the skin barrier.

In the group treated with SHONAI BIJIN-Rice Fermented Extract, the skin barrier function was restored.



Based on In-house data

Improvement of dryness

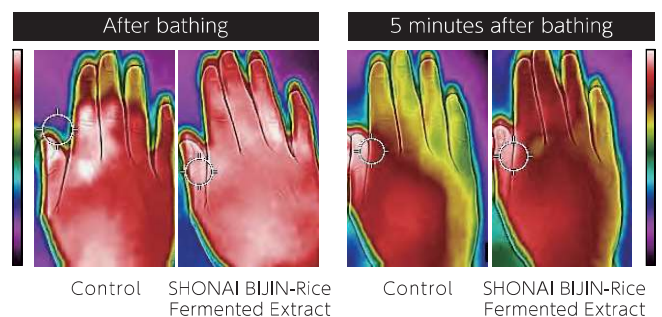
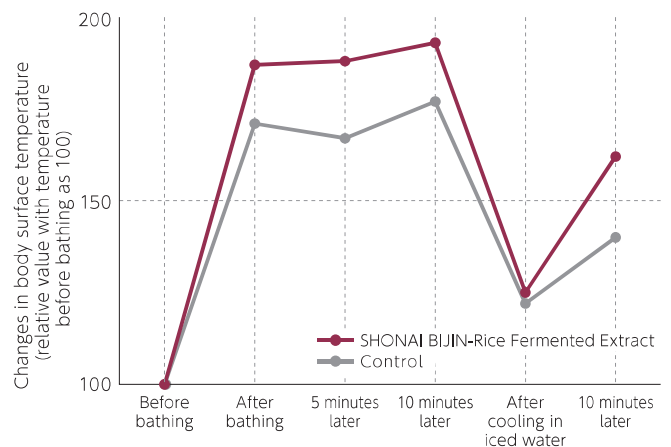
Rough skin was prepared by tape stripping. Water or an aqueous solution containing 1% SHONAI BIJIN-Rice Fermented Extract was applied for three consecutive days. The appearance was observed. Dry sites were hardly observed in the group treated with SHONAI BIJIN-Rice Fermented Extract, while white dry sites persisted even on Day 3 in the water-treated group.



Based on In-house data

The effect of promoting blood circulation

The hand of the subject was cooled in iced water and bathed in hot water containing 10% SHONAI BIJIN-Rice Fermented Extract for three minutes. Changes in skin temperature after bathing were observed with thermography. In addition, the hand was cooled in iced water again 10 minutes after bathing. Then, how temperature returned to the initial value was observed. The test confirmed that SHONAI BIJIN-Rice Fermented Extract increased body temperature and returned it to the initial value with an effect of promoting blood circulation. It is expected to help warm the body quickly and delay chills after bathing.



Based on In-house data

Production is only based on the raw material made in Shonai

SHONAI BIJIN-Rice Fermented Extract is made using the strictly selected raw materials produced in the Shonai plain, which is one of the leading rice producing areas in Japan.

Watarai Honten is located in Tsuruoka, Yamagata. The city was certified as the UNESCO Creative City of Gastronomy in 2014, as attention was drawn to shojin ryori (Japanese codified Buddhist cuisine) and native crops. Tsuruoka contributes to the protection of cultural diversity and global sustainable development by transmitting the culture to the world that increases awareness of the innate richness of Japanese food and its origin. SHONAI BIJIN-Rice Fermented Extract represents the culture and thinking of the locality.



The Shonai region of Yamagata



COSMOS APPROVED

SHONAI BIJIN-Rice Fermented Extract (SAKE) BG is a COSMOS-approved raw material made from natural materials through natural fermentation.

raw material verified by ECOCERT GREENLIFE, conform to the COSMOS Standard and without animal origin

- ✓ No raw animal ingredients
- ✓ No genetically modified raw materials
- ✓ No animal testing



Commitment to material procurement



Rice

Two varieties of rice grown by the contracted farmers (Miyama Nishiki and Haenuki) are blended and treated using our original raw material rice processing method. As a result, the qualities of the materials that are only realized by Kimoto zukuri are drawn out.



Water

We use the famous, pristine water from Mount Gassan and Mount Asahi that represent the Shonai Plain. The water features less impurities and low hardness, enabling mild fermentation and clean brewing with a less unfavorable taste.

Yeast and koji

We ensure sound fermentation by using different types of yeast and koji that we culture through traditional methods according to the different characteristics of rice in an amount at least three times larger than usual.



The traditional Japanese technique

Commitment to fermentation



Brewery

Watarai Honten

Watarai Honten is the long-established sake brewery founded in the first half of the Edo period, about 400 years ago (Genna Era). It focuses on personalization while respecting traditional brewing methods. Its product development is ahead of its time.



Traditional technique

Watarai Honten introduced the traditional technique called motosuri (or yamaoroshi) that involves mixing and mashing koji and steamed rice. In general, Japanese sake brewing does not employ that process. However, raw materials are carefully mashed to accelerate the fermentation that can be only materialized by kimoto, despite time and care.

A limited number of sake breweries have inherited kimoto zukuri (brewing) and yamaoroshi. The two traditional brewing techniques require more than double the labor and time than ordinary brewing and are extremely difficult to perform stably. SHONAI BIJIN-Rice Fermented Extract is the precious rice fermented extract made by the Japanese ancient fermentation technique.



Fermentation

Fermentation ①

Unlike wine and beer, Japanese sake is produced through multiple parallel fermentation, which means many types of fermentation occur in a barrel simultaneously. A variety of elements are combined in the complex production process: Sensibilities of the maker, master sake brewer's skills, and the environment. The result is the unique fermented extract.

Fermentation ②

Rice, koji, yeast, and water. Watarai Honten employs kimoto zukuri (brewing) that carefully encourages the fermentation of simple materials and natural substances (for more detail, see Page 3). The fermentation results in SHONAI BIJIN-Rice Fermented Extract, which contains a variety of ingredients, such as amino acids, peptides, and D-amino acid.

Recommended formulation: 1% (fermented SHONAI BIJIN rice extract)

Safety evaluation Human repeat insult patch test (HRIPT): Negative (test with an aqueous solution containing 10% SHONAI BIJIN-Rice Fermented Extract)

Product number	Product name	INCI name / 中文名称	Other ingredient	Package	Sample
RFF-221	SHONAI BIJIN-Rice Fermented Extract (SAKE) BG	RICE FERMENT FILTRATE (SAKE) 稻米发酵产物滤液	BG (Botanical-derived)	1kg	100g
RFF-344	SHONAI BIJIN Water-Rice Fermented Extract GPD	RICE FERMENT FILTRATE (SAKE) 稻米发酵产物滤液	Pentylene glycol (plant-derived)	20kg	100g

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

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