



Sake

in India



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Prime

India is a land of rice. Rice is cultivated throughout the year in, around 50 variants across the country, each with different textures, odors, sizes, tastes and nutritional values. Rice is a staple food in the daily Indian diet. Few regions are involved in the preparation of non-alcoholic or alcoholic rice beverages. Rice beverages offer various health benefits, yet no brand has promoted such drinks to a national or international level, unlike what is seen in Japan and South Korea.



Japan is an example of nurturing its rich rice heritage through "Sake." They have successfully promoted "Sake" globally, rather celebrating it in their day-to-day life.

We appreciate Japan's efforts in preserving the culture of "Sake."

Inspired by the Japanese "Sake," "Euro Food & Brew" has taken an initiative to revive India's rice beverage at a global level. India is the second-largest rice producer in the world and has immense potential to produce high-quality rice-based non-alcoholic and alcoholic beverages that meet global standards.

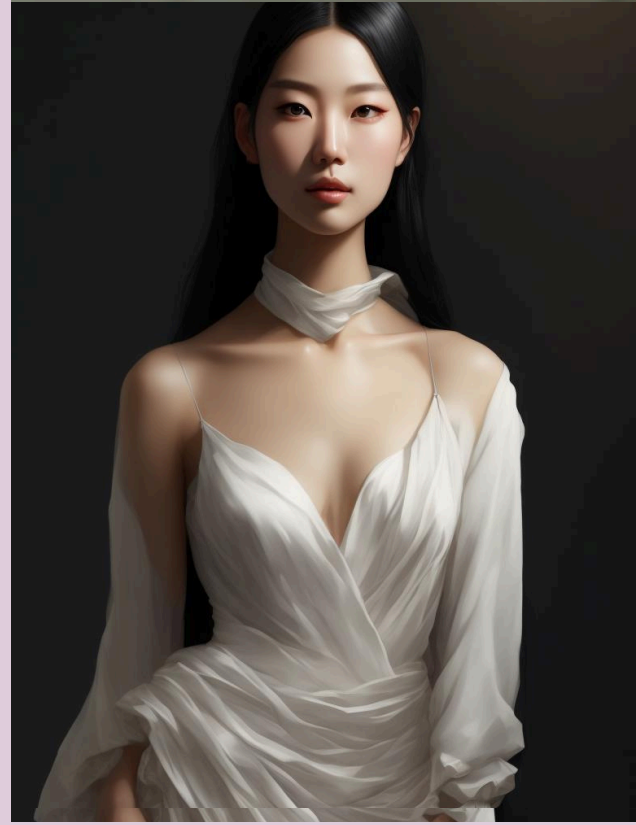


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Service

"Euro Food and Brew" provides a complete solution.

- **Identification of the best locally produced rice suitable for non-alcoholic and alcoholic beverages.**
- **Machinery required for the production unit.**
- **Process Training and Recipe Development.**
- **Vital ingredients sourced from Japan and India.**



Brand Collaboration:

- **Reputed Japanese brand collaboration.**
- **Global promotion/sale.**
- **Techno and commercial collaboration.**

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