



MC Container

Let us proudly introduce our new storage container series that combines stainless steel parts and a glass jar, "Metal Cap Containers". It was developed with the concept, "a jar that matches the modern interior". The glass storage containers look smart and fit well when they are placed in a modern kitchen and living room. The usage is limitless depending on ideas and preference. You can make fruit wine and pickles, and store dried food and rice. This series provides you with a great way to show off the content in a beautiful way. It is also popular among professionals. For example, the container can be placed on a counter of a cool bar.



MC Container 1L 829

M150 T112 H137 ml1000 BOX SIZE:W163×D153×

H143



MC Container 2L

M180 T112 H164 BOX SIZE:W188×D182×



MC Container 3L 815

M169 T112 H223 BOX SIZE:W181×D173× H232



MC Container 4L 816

M171 T112 H269 BOX SIZE:W181×D173×



MC Container 5L 817

M180 T112 H301 BOX SIZE:W190×D183× H310





Chic red color lid



Handle and holder made by stainless steel



Wide rim is easier to wash



include stainless ladle

Storage Jar Commemorating "50 years of glass jar sales", the old-style jar is back on sale! Popular in the 1970s, it's been reissued in todays's passion for nostalgia.



Jar 3L 711

M169 T112 H223 ml3000 BOX SIZE:W181×D173×H232 Lid & resin parts of handle/Polypropylene (Japan) (Japan) Gasket/Polyethylene (Japan) Metal parts (Handle, holder, ladle) Stainless steel (Japan) 1×6=6pcs



Jar 4L

721 M171 T112 H269 ml4000

BOX SIZE:W181×D173×H277 Lid & resin parts of handle/Polyprop Lid & festil parts of instance (Japan) Gasket/Polyethylene (Japan) Metal parts (Handle, holder, ladle) Stainless steel (Japan) 1×6=6pcs

History of Aderia Glass jar

Liquor Tax Act revised Homebrewed fruit liquors become legal. In the same year, fruit liquor jars are produced by an automatic bottle-making machine. #3(2-liter), #5(4-liter) sizes launched in October. 1963 #7(5-liter) size launched in October. 1971 Jar with resin handle launched. Tabletop fruit liquor jar (1.8-liter size) launched. (1/3 size of #5)

Printed bottles launched. Ladle and funnel set added.(not included now) Large #10(8-liter) jar developed and launched.

Spout is included in cap for first time. 1.5-liter, 2.2-liter handle fruit liquor jar launched. Technology of shaping handle with jar improved usability.

2-liter tall bottle launched. Convenience further improved by a jar designed to fit in the refrigerator pocket. "Reissued Glass Jar" launched, commemorating 50th anniversary of the

Aderia fruit liquor jar.



1982

1996

2003

2012



Enjoy making seasonal fruit liqueur

We can feel four seasons by fresh fruits. You can enjoy eating fruits and it can make you get much nutrition, but we offer you to try making fruit liqueur. You can enjoy those fruits for longer time. We have various size of storage bottle for fruit liqueur, you can enjoy fruits more with Aderia

Basic Knowledge for making fruit liqueur

- 1. Alcohol ratio of liqueur ideally should 35 degree or more.
- 2. Sanitize the bottle by alcohol or dishtowel which absorbs liqueur.
- 3. Preserve about two months in a glass storage jar. Remove fruits from the jar after that. (If sugar is few, better to preserve for longer time)

How to make plum liqueur (Umeshu)

Ingredients

- •1 Kg of plum
- •500 to 800g of rock sugar or 2 cups of honey
- •1.8L of white liqueur (Alcohol 35 degree)
- (1) Prepare fresh and adequate sizes of plum and wash them well. (2) Remove stem of plum by toothpick, wipe out moist by paper towel.
- (3) Place a layer of plums in the jar, then a layer of rock sugar. Repeat placing these two layers alternately. Repeat placing these two layers alternately.
- (4) Pour white liqueur gently into the jar.
- (5) Cover by the lid and store the jar in a cool, dark place. Shake the jar occasionally to help the sugar mix with the alcohol. (6) The liqueur is ready to drink when you are satisfied with the taste. Enjoy Umeshu with your favorite style!
- When can you drink? Ready from 2 to 3 months later. A year makes ripe to delicious!

Calender of seasonal fruits

Period to drink liqueur

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
STRAWBERRY (
PLUM 💮												
CHERRY												
LOQUAT												
PEACH (1)												
GINGER 🧼						New harves	st (Jun to Se	o)	Root ginge	r (Sep to No	v)	
PERSIMMON 🍩												
APPLE												
CHINESE QUINCE												
ORANGE (
KUMQUAT 🔥												
YUZU 🔭												
LEMON												

For your convenience!!



Easy carrying The broader handle allows you to



Easy attaching & removing Removable handle is for easy wash and hygienic use



Easy pouring

carry comfortably

Inner cap has spout attached to The wide mouth allows you pour easily from the jar.



Easy washing

to wash inner surface easily.

Storage Jar



Jar 1.2L 792

M109-98 T90 H245 ml1200

Lid/Polypropylene 〈Japan〉 Inner cap/Polyethylene 〈Japan〉 12pcs



Jar 2L (PK) 788

M120-100 T90

H296 ml2000 Lid/Polypropylene 〈Japan〉 Inner cap/Polyethylene 〈Japan〉 12pcs

Storage Jar

Storage Jar



787

M150 T112 H145 ml1000

Lid & band of handle/ Polypropylene (Japan) Inner cap & handle/ Polyethylene (Japan) 12pcs



785

M180 T112 H170

ml2000

Lid & band of handle/ Polypropylene (Japan) Inner cap & handle/ Polyethylene (Japan)



Jar 3L 791

M169 T112 H231 ml3000

Lid & band of handle/ Polypropylene (Japan) Inner cap & handle/ Polyethylene (Japan) 6pcs



Jar 4L 761

M171 T112 H284 ml4000

Lid & band of handle/ Polypropylene (Japan) Inner cap & handle/ Polyethylene (Japan)



Jar 5L 762

M180 T112 H312 ml5000 Lid & band of handle/

Polypropylene (Japan) Inner cap & handle/ Polyethylene (Japan) 6pcs



Jar 8L

763

M206 T112 H340 ml8000

Lid & band of handle/ Polypropylene (Japan) Inner cap & handle/ Polyethylene (Japan)