



New York Farm Bureau
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MEMORANDUM OF SUPPORT

Senate Bill 4768-A (Senator Bonacic) / Assembly Bill 7594 (Assemblywoman Gunther)

**AN ACT TO AMEND THE ALCOHOLIC BEVERAGE CONTROL LAW IN
RELATION TO KOJI**

Date: 3/9/2018

New York Farm Bureau, the state's largest general farm advocacy organization, requests your support for this legislation. If enacted this legislation would ensure that farm and craft distilleries are able to offer their own Koji based distilled spirits.

New York Farm Bureau strongly supports the growing craft beverage industry in the State. Koji-based distilled spirits are any type of spirits in which *aspergillus oryzae*, a filamentous fungus that converts rice starch to fermentable sugars, is used in the production of the mash used to produce an alcoholic beverage. One commonly known alcoholic beverage that utilizes koji in its distilling process is sake. Alcoholic Beverage Control Law does not define koji, and currently premises licensed to sell wine can only sell beer and soju. However, soju is defined as "an imported alcoholic beverage" and therefore does not allow state distilleries to offer their koji products for sale at these locations.

For these reasons, New York Farm Bureau respectfully requests your support of this legislation.