

Specification

Brand Name	Iheya Kokuto powdery type (20kg)			
Category	Okinawa Brown Sugar			
Pictures  	JAN Code —	Seller Japan Okinawa Agricultural Cooperatives Association (JA Okinawa)		
	Case JAN —	2-9-1, Tsubogawa Naha city Okinawa Japan 〒900-0025		
	Storage conditions TEMP: 15~18°C * Please do not expose to direct sunlight and High-TEMP and HUM.	Manufacturer Japan Okinawa Agricultural Cooperatives Association (Iheya sugar factory)		
	Contents 20kg powder	257, Gakiya Iheya villege Shimajiri Okinawa Japan 〒905-0703		
	Amount 20kg/1bag	Powder size	Inner box size	Carton size
	Width	— cm	— cm	72.0 cm
	Depth	— cm	— cm	50.0 cm
	Height	— cm	— cm	9.5 cm
	Weight	20 kg	— g	22.0 kg
	Packaging material Kraft paper, polysand paper, Heat-resistant paper			
Expiration date: Not be set * It is reported that there does not seem to be any quality degradation despite of long-term storage. So nonindicating of expiration date is permitted by Japan Food Sanitation Law and JAS.				
【Raw material】 Sugar cane	【Origin of production】 Iheya island, Okinawa Japan			
【Characteristics】 Dark brown powder Okinawa Kokuto is made from sugar canes grown in sunny fields, and produced in traditional way of boiling down sugar cane sap. Today, there are 8 factories on 8 different islands, of which we JA okinawa owns 5 factories (Iheya, Ie, Yonaguni, Kohama, Aguni) . Each has its own taste and aroma, according to its island of origin. Please enjoy the vitamin and mineral-rich flavors of its own, or it is also good for gourmet dishes or baked delicacies.				
【Production process】 Raw material (sugar cane) → Cutting and shredding by harvester or man hands → Bring material to the factory by truck → Extract cane juice by squeezer (Quadruple, Electronic mill) → Heating with steamer → Storage for mixing with lime (Adjust PH, Precipitate impurity) → Clarifier (Separate solid and liquid) → Supply strainer (Remove solid from liquid through 150 mesh×two) → Removing the iron by magnet (8,000 gauss×three times) → Vacuum concentration → Removing the iron by magnet (8000 gauss×two times) → Vacuum concentration → Removing the iron by magnet (8000 gauss×Five times) → Storage for concentration by oven pan → Crystallization by cooling mixer → Makeing sugar powder → Magnet plate (4000 gauss) → Packing and measuring → Metal inspection by Metal tester (test piece: Fe 3.0mm / SUS 4.0mm) → Quality inspection → Shipment and storage				
【Nutrient Analysis】 (per 100g) Energy: 377kcal / Moisture: 3.1g / Protein: 1.4g / Fat: 0.1g / Ash: 2.7g / Carbohydrate: 92.8g / Sodium: 25.1mg / Sodium chloride equivalent: 0.0638g / Phosphorous: 28.7mg / Ferrum: 7.67mg / Calcium: 227mg / Potassium: 918mg / Magnesium: 90.0mg				
【Quality Inspection】 pH: 6.3 / Aerobic colony count: 690 per gram / Coliforms: Negative / Staphylococcus aureus: Negative / Arsenic: Not detected / Genetically-modified variety: Not used / Material derived from cattle: Not used / Allergic substance: Not used / Flavoring: Not used				