

SPECIFICATION

PRODUCT INFORMATION

August 15, 2019

Product Category: Brown Sugar Powder
Brand Name: Tarama Kokutou Powder 20kg
Shelf Life: 2 years
Ingredients: Sugar cane
Origin of Production: Okinawa, Japan
Contents: 20kg
Carton size: 864*419*125mm/20.5kg
Qty/ carton: 1 pc

Product Pictures



Powder form

20kg in bulk package

Characteristics: Still today, Okinawa's brown sugar is produced in the traditional way of boiling down sugar cane sap. Characterized by its taste and flavor. It is becoming more and more popular as a natural food. Compared to regular sugar, Okinawan brown sugar is richer in calcium, iron and potassium, and therefore highly regarded as a health ingredient both in Japan and overseas. In Okinawa it is consumed to ward off fatigue, and Brown sugar is also quite popular as used for making confectionary, cooking and sweetener in the coffee and tea.

Production Process: 1. Ingredients (sugar cane) 2. Cutting and shredding by cutter and shredder 3. Extract cane juice by squeezer 4. Heating with steamer at 105° C 5. storage for precipitation 6. Filtering thru 100 mesh 7. Vacuum concentration 8. Filtering 100 mesh again 9. Removing the iron by magnet (12,000 gauss) 10. Storage for concentration by oven pan at 130° C for 6 min. 11. crystallization by cooling mixer 12. Moving thru screw conveyer to Sugar bin 13. Moving thru vibration conveyer 14. Removing the iron by magnet at 12,000 gauss 15. Moving thru belt conveyer 16. Seiving by hexagonal cylinder sieve 17. Moving thru screw conveyer 18. Removing the iron by Metal tester and remover (test piece/ fe:0.8mm/sus 2.0mm) 19. Filling and measuring 20. Packing for powder and granular factory 21. Open the packages and repacking into designated volume after manual sieve at 2.830mm 22. Metal inspection by metal tester (test: Fe:0.8mm/sus:) 23. Storage for shipment

Nutrient Analysis per 100g Energy: 381kcal/ moisture; 2.3g/ protein; 1.7g/ fat:0.1g/ dietary fiber: 0.5g/ potassium: 755mg/ ash: 2.5g/ sodium: 20.7mg/ glucidic: 93.5g/ saturated fatty acid: 0.04g/ trans fatty acid: nil/

Coliforms:	Negative	Staphylococcus aureus;	Negative
Aerobic colony count:	less than 300/g	Salmonella;	Negative
Arsenic	Negative	Vibrio parahaemolyticus:	Negative
Heavy metal	Negative		