

SPECIFICATION**PRODUCT INFORMATION**

Product category	Brown Sugar Block
BRAND NAME	Tarama Kokuto Brick
Shelf Life	2 years
Ingredients:	Sugar cane
Origin of Production	Okinawa, Japan
Contents	30kg
Package	
	carton 540*340*140
	Qty/ carton 1 pc

Product pictures

30kg in bulk package



30kg 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 rich 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 is also quite popular as a sweet or as a snack with tea.
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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 precipitaion 6. Filtering thru 100 mesh 7. Vacuum concentration 8. Filtration thru 100 mesh 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. Filling and Cooling on chain conveyer line 13. Measuring 14. Cooling 15. Metal Inspection by Metal tester (test piece: Fe 2.0mm/ SUS 4.0mm) 16, Storage for shipment
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Nutrient Analysis per 100g	Energy: 371kcal/ moisture: 4.7g/ protein: 1.6g/ fat: 0.1g/ dietary fiber: 0.5g/ potassium: 741mg/ ash: 2.5g/ sodium: 20.0mg/ glucidic: 91.2g/ saturated fatty acid: 0.03g/ trans fatty acid: nil/
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Coliforms	Negative	Staphylococcus aureus	Negative
Aerobic colony count	less than 300/g	Salmonella	Negative
Arsenic	Negative	Vibrio parahaemolyticus	Negative
Heavy metal	Negative		