

SPECIFICATION**PRODUCT INFORMATION**

Product category	Brown Sugar Grain
BRAND NAME	Tarama Kokuto Grain
Shelf Life	2 years
Ingredients:	Sugar cane
Origin of Production	Okinawa, Japan
Contents	15kg
Package	
	carton 540*340*140
	Qty/ carton 1 pc

Product pictures

15kg in bulk package



grain form



300g in retail 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
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Production Process	<ol style="list-style-type: none"> 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. 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. Moving thru screw conveyer to Sugar bin 13. Moving thru vibration conveyer 15. Removing the iron by magnet at 12,000 gauss 16. Moving thru belt conveyer 17. Seiving by hexagonal cylinder seive 18. Moving thru screw conveyer 19. Removing the iron by Metal tester and remover (test piece/ fe: 0.8mm / sus 2.0mm) 20. Filling and Measuring 21. Packaging for powder and granular factory 22. Open the packages and repacking into designated volumm after cieve 23. Metal Inspection by Metal tester (test piece: Fe: 0.8mm/ SUS 1.0mm) 24. Storage
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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/
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Coliforms	Negative	Staphylococcus aureus	Negative
Aerobic colony count	less than 300/g	Salmonella	Negative
Arsenic	Nil	Vibrio parahaemolyticus	Negative
Heavy metal	Nil		