

SPECIFICATION

August 15, 2019

PRODUCT INFORMATION

Manufacturer: Sugar Salt Kakinohana Co., Ltd.
12-88 Suzaki, Uruma-shi, Okinawa 904-2234, Japan

Seller Kokutohonpo Kakinohana Co., Ltd.
6-4-15 Miyagi, Urasoe-shi, Okinawa 901-2126, Japan
TEL: 098-877-1135 FAX: 098-876-4039

Product Category: Brown Sugar Syrup
Brand Name: Okinawa Kokuto Syrup
Shelf Life: 180 days in the refrigerator after opening
Ingredients: Sugar cane
Origin of Production: Okinawa, Japan
Contents: 14kg
Carton size: 240*240*240mm/15.5kg
Qty/ carton: 1 pc

Product Pictures



14kg syrup in the baron bag



280g/bottle



14kg carton

Characteristics: Conventional brown sugar syrup contains Mizuame (sweetener made from cornstarch or rice) to prevent the crystallization, but this product is succeeded in making syrup without any additive only with the ingredients of sugar cane.
Okinawa Kokuto (brown sugar) Syrup gives off its flavor as the brown sugar originally has. You can apply it on toast bread, pan cakes, ice creams and many more as you like to your taste.

Production Process: 1. Sugar cane juice 2. boiling 3. cooling after removing the foreign substance with 100 mesh 4. moving to the filler after removing thru 30 mesh. 5. filling in the designated container 6. labelling and packaging and shipment

Nutrient Analysis per 100g Energy: 316kcal/ protein: 1.9g/ fat:0.1g/ calcium: 50mg/ vitamine B2/ 0.08mg
potassium: 1,700mg/ sodium: 20mg/ carbohydrate: 77.1g/ Brix: 70 to 77%

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

Remarks: Please use it as soon as possible once it's open, and preserve it in the refrigerator. If it were crystallized, use it after dissolving in hot water.

