

Feb. 7, 2011

## **SPECIFICATION**

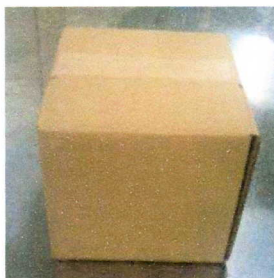
### **PRODUCT INFORMATION**

<b>Product category</b>	Brown Sugar Syrupe
<b>BRAND NAME</b>	Okinawa Kokuto Syrup
<b>Shelf Life</b>	180 days
<b>Ingredients:</b>	Sugar cane
<b>Origin of Production</b>	Okinawa, Japan
<b>Contents</b>	14kg
<b>Package</b>	baron bag            230*230*230(mm)/ 15kg carton                240*240*240 (mm)/ 15.5kg Qty/ carton        1 pc

### **Product pictures**



14kg in PE bag



carton



280g in retail package

<b>Characteristics</b>	Conventional brown syrup contains Mizuame (sweetner made from corn starch or rice) to prevent the crystalization, but this product is succeeded in making syrup without any addition only with the ingredients of sugau cane. Okinawa Kokuto (brown sugar) Syrup gives off its flavor as the brown sugar originally has.
<b>Production Process</b>	1. sugar cane juice 2. boiling 3. cooking after removing the foreign substance with 65 mesh 4. Cooling at room temperature 5. filling 6. packaging 7. shipment
<b>Nutrient Analysis</b> per 100g	Energy: 316kcal /Calcium: 50mg/ Protein: 1.9g / Potassium: 1,700mg/ Fat: 0.1g /VitaminB2: 0.08mg / carbohydrate: 77.1g / Sodium: 20mg / Brix: 70 to 77% /
<b>Coliforms</b>	Negative
<b>Aerobic colony count</b>	less than 300/g
<b>Remarks</b>	Pease keep it in the referigerator once it's opened. It may crystallize because it has no addition at all. In case it's crystallized, use it after steaming with hot water.