

**** RED SUGAR (Akatou) ****
~ Product Specifications ~

- **Product Name:** Special Red Sugar DSKM /**Common Name:** Red Sugar, Molasses Sugar.

- **Composition:**

- **Raw Material Name:** Raw Sugar. - Source Material: Sugarcane .
 - Source Origin: Foreign; (Australia, Thailand, or Philippines).
 - Domestic : Japan. - Ratio: 100%

Molasses:

- Origin: Japan – Source Material: Sugarcane.

GMO : Our sugarcane from Japan, or other countries is NOT genetically modified.

Allergies :

- None of the 8 specified allergens or 20 items equivalent to specified allergens (including macadamia nuts) are used. No contamination with allergens is present.

Appearance :

- State: Powder (fine crystals)
- Color: Brownish
- Flavor: Sweetness (slightly includes sugarcane smell), less bitterness than brown sugar, mild taste.
- Notes: Sugar lumps may form during production, but there is no quality issue.

Specifications:

- **Physicochemical Standards:**

- Moisture: 1.0–3.8%
- Sugar Content: 87.5–94.0°Z
- Reducing Sugar: 1.5–4.5%
- Color Value: 70–180

- **Microbial Standards:**

- General Bacteria: $\leq 300/\text{g}$
- Mold/Yeast: $\leq 300/\text{g}$
- Heat-Resistant Bacteria: $\leq 300/\text{g}$
- Coliform Group: Negative

Nutritional Information :

- Per 100g (approximate values): - Energy: 376 kcal -Protein: 0.3 g -Fat: 0 g
 - Carbohydrates: 96.9 g -Salt Equivalent: 0.2 g

Packaging:

- Packaging Material: Sugar paper bag (easy-opentype). Content: 20 Kg.
- Size: 724 × 395 × 85 mm - Material: Kraft paper (3 layers), PE (1 layer).
- Logistics Code: ITF Code: 049 75098 04320 7
- **Pallet Size:** 110 x 140 x H 114.5 **Bags x Pallet:** 50 x 20Kg.
- **Total net weight:** 1000Kg.

Usage: Use as-is or dissolve (can be heated).

Manufacturing Process:

- Raw Sugar Delivery → Dissolution → Filtration → Cooling → Sieving → Iron Removal → Metal Detection → Packaging ->Filtration: Removal of impurities using a 200-mesh filter ->Heat Sterilization: Necessary for botulinum bacteria. ->Sieving: 4.8 mm mesh.
- Metal Detection: Test pieces Fe: 2.0 mm, SUS: 2.5 mm.
- **Weight Check:** Total product weight 20.23–20.49 kg (packaging: 0.20 kg).
- **Transportation:** Avoid wet or strongly odorous cargo beds; transport at room temperature (dry).

Storage :

Red sugar should be stored at room temperature, avoiding direct sunlight, humidity, and strong odors.

- Notes: Sugar is a long-term storage product, so expiration dates are not displayed.



Special Red Sugar DSKM 20kg.