

SPECIALLY PROCESSED KURO SATO DSBK

~ Product Specifications ~

- **Product Name:** Specially Processed Brown Sugar DSBK
- **-General Name:** Processed Brown Sugar. **Bag weight:** 20 kg.

Ingredients :

- **Composition**
 - Raw Material Name: Raw Sugar, Brown Sugar, Molasses
 - Raw Material Origin: Japan.
 - Source Material Name: Sugarcane
 - Source Material Origin: Japan
 - Ratio: 100% (*Brown sugar is blended at 5% or more)
- **NON-GMO:** All ingredients are NOT genetically modified.

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

Appearance :

- **Properties:**
 - Form: Powder (fine crystals) – Color: Dark brown
 - Flavor: Sweet (slightly includes sugarcane aroma), less bitter than brown sugar, mild taste
- **Remarks :** Sugar lumps may form during production, but this does not affect quality.

Specifications:

- **Physicochemical Standards :**
 - Moisture: 1.0–3.8%
 - Sugar Content: 87.0–94.0 °Z
 - Reducing Sugar: 1.5–5.0%
 - Color Value: 50–250

- **Microbial Standards**

- General Bacteria: ≤ 300 CFU/g
- Mold/Yeast: ≤ 300 CFU/g
- Heat-Resistant Bacteria: ≤ 300 CFU/g
- Coliform Bacteria: Negative

- **Nutritional Information :** (per 100g)

- Energy: 371 kcal
- Protein: 0.6 g
- Fat: 0 g
- Carbohydrates: 95.2 g
- Salt Equivalent: 0.2 g

- Remarks: These values are approximate.

Packaging :

- Packaging Material: Paper bag for sugar (easy-open type) = Content: 20Kg.
- Size: 724 × 395 × 85 mm -Material: Kraft paper (3 layers), PE (1 layer).
- Logistics code: [ITF Code] 049 75098 08425 5
- **Pallet Size:** 110cm x140cm x H 114.5
- **Bags x pallet:** 50 x 20kg. Bags. **Total weight:** 1000Kg.

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

Manufacturing Process :

- Concentration → Crystallization → Raw Sugar/Brown Sugar Reception → Dissolution → Filtration → Mixing (Molasses) → Heat Sterilization → Packaging → Weight Check → Metal Detection → Product Cooling → Sieving → Iron Removal → Metal Detection
 - Filtration: Removal of impurities using a 200-mesh filter.
 - Heat Sterilization: Necessary for killing Clostridium botulinum.
 - Sieving: 4.8 mm mesh opening.
 - Weight Check: Total product weight 20.23–20.49 kg (packaging: 0.20 kg).
 - Metal Detection: Test pieces Fe: 2.0 mm, SUS: 2.5 mm.

Delivery Method: Transport at room temperature (dry), avoiding wet or strongly odorous cargo beds. * Sugar is a long-term storage product, so expiration dates are not displayed.



Kurosato DSBk 20Kg.