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株式会社応微研　御中

Specification

Dai-Nippon Meiji Sugar Co., Ltd.

Product name	White soft sugar ST
Maker	Dai-Nippon Meiji Sugar Co., Ltd. 1-5-3 Nihonbashi, Chuo-ku, Tokyo 103-0027 Japan

Analysis items	Unit	Specification (Analysis value)	Method		Frequency
Moisture	%	0.8±0.3	drying by heating Under reduced pressure	Company analysis	Every lot product
Polarization	°	more than 97	optical rotation method	Company analysis	Every lot product
Reducing sugar	%	1.35±0.2	Colorimetric method	Company analysis	Every lot product
Mesophilic bacteria	/10g	less than 200	Menbrane filtration method	Company analysis	Every lot product
Thermophilic bacteria	/10g	(less than 200)	Menbrane filtration method (100℃ 10 min)	Company analysis	Every lot product
Mold	/10g	less than 30	Menbrane filtration method	Company analysis	Every lot product
Yeast	/10g	less than 30	Menbrane filtration method	Company analysis	Every lot product
Coliform bacilli	-	(Negative)	DOC agar method	External analysis	1 time/year
Staphylococcus aureus	-	(Negative)	Agar plate method	External analysis	1 time/year
Salmonella sp.	-	(Negative)	Agar plate method	External analysis	1 time/year
Heavy metal (as Pb)	ppm	(less than 5)	Absorbance	External analysis	1 time/year
Arsenic (as As_2O_3)	ppm	(less than 2)	Atomic absorption method	External analysis	1 time/year
Raw material	Cane sugar (Australia, Thailand, Japan (Kagoshima, Okinawa)), and Beet sugar (Japan (Hokkaido))				
Package	Kraft paper×Polyethylene film×Kraft paper bags (30 kg/bag)				
Indication	Sugar				
Notes on preservation	In order to prevent generating of solidification, storage of sugar should avoid a rapid temperature change and rapid heat and high humidity.				
Features of goods	The mean particle size of white soft sugar is smaller than granulated sugar. The white soft sugar which added Visco (Reducing sugar) is traditional Japanese sugar. It can use widely seasoning, confectionery, a drink, etc.				
Additive	Although the food additives are used as processing aid, they are not contained in goods at all (display exemption).				
Allergen	Raw sugar is used as materials. Allergen is not mixed in goods.				
Transgenics	The transgenics object is not used for materials.				
Manufacturing process	Raw sugar → Magma mixer (55℃) → Centrifugal → Melter → Carbonation → Filtration → Purification (ion exchange resin et al.)→ Filtration → Concentration → Strainer → Crystallizer → Centrifugation (addition od Visco) → Conveyor → Elevator → Hopper → Feeder → Sieve (SUS 430) → Hopper → Measurement → Pakaging → Weight check → Metal detection (Fe 2 mm SUS 3 mm) → Warehousing →Shipment				
Quality maintenance period	After manufacture, less than 180 days (unopened state)				