




## Product Specifications (1/2)

<b>Product Name</b>	<b>Mochi Rice Syrup</b>	
<b>Seller</b>	KYOTO GRAIN SYSTEM CO., LTD. Shiseido Kyoto Bldg. 2F, 480 Kitafudodo-cho Kizuyabashi-sagaru Aburanokoji-dori, Shimogyo-ku, Kyoto city, Kyoto 600-8233 Japan TEL : +81-75-353-8833 FAX : +81-75-353-8837	
<b>Manufacturer</b>	KYOTO GRAIN SYSTEM CO., LTD. Ishikawa factory 311-2 Koto Kahokugun Tsubatamachi, Ishikawa 929-0328 Japan TEL : +81-76-289-7794 FAX : +81-76-289-7796	
<b>Material</b>	<b>Raw Material</b>	Rice(Glutaneous), Malt
	<b>Country Of Origin</b>	Japan, Canada
	<b>Allergens</b>	No
	<b>GMO</b>	No
	<b>BSE</b>	None
<b>Storage</b>	<b>Temperature</b>	Room temperature
	<b>Description</b>	Store at cool and dark place avoiding hot and humid condition and exposure to strong light and direct sunlight.
<b>Shelf life</b>	<b>Before opening</b>	1080 days Production day (packing day) + 1080 days
<b>Packaging</b>	<b>External</b>	Cardboard box 300x300x300H mm 
	<b>Internal</b>	Plastic bag 300x300x300H mm 
<b>Net Weight</b>	28kg	
<b>Code/Label</b>	Mochi Rice Syrup YYMMDD ex) Packing day Mar. 6, 2018 →180306	
<b>Manufacturing process</b>	<p>【Steaming】 Material input → soaking → Steaming → Temporary Storage</p> <p>【Sweetening】 Input → liquefaction/Saccharification → Filtration → Evapolation → Filtration → Filling → measuring → Packing → Labeling → Storage → Shipment</p>	

## Product Specifications (2/2)

<b>Product Name</b>	<b>Mochi Rice Syrup</b>
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### Product characteristics

Items	Standard value	Measuring method
<b>Appearance</b>	Clear, Gold Color	Visual inspection
<b>Aroma &amp; Taste</b>	Toasty aroma without off-flavor and off-taste.	Sensory test
<b>Foreign materials</b>	Free from any unusual foreign materials.	Visual inspection
<b>Brix</b>	Over 80	Brix analyzer
		Particle size analyzer

Items	Unit	Standard value	Result	Measuring method
Arsenic as AS <sub>2</sub> O <sub>3</sub>	ppm	-	-	-
Heavy Metal as Pb	ppm	-	-	-
general viable bacteria	cfu/g	Max 50,000	Meet with standard	Standard agar plate, incubation at 35°C for 48hours
Coliforms		Negative	Meet with standard	3M Petrifilm Coliform Count Plate, incubation at 35°C for 24hours
Mould, Yeast	cfu/g	Max 1,000	Meet with standard	Potato dextrose plate Count, incubation at 25°C for 7days
Staphylococcus aureus	cfu/g	Negative	Meet with standard	Salt Egg Yolk Agar Base
Pesticide residue		-	-	-
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