

Product Specification

Product Name	Edible Bamboo charcoal powder 10kg (E153 vegetable carbon)			Category	Food additive (Food coloring)	Expiration Date	2 years from the date of manufacture
Product Size	49×38×26(cm)	Availability Period	All year	Lead Time	Within 1 week	Country of Origin	Japan (Miyazaki)
Net Weight	10kg	Quantity per Case	1 pack	Gross WT of a Case	11.1kg	Case Size	L29×W49×H33(cm)
Order Unit MOQ	1 case	Storage	At normal temperature	Allergens	None of the 28 items on the allergy list		
Packaging Material	Polyethylene bag ※ Bisphenol A (BPA) is not contained.					JAN Code	4537143530607
Product Development Background and Strong Points	<p>Takesumi-no-Sato was established in 1997 to solve the problem of neglected bamboo forests that lead to the degradation of the forest environment and to make effective use of bamboo resources.</p> <p>Using bamboo harvested from our own bamboo forests, which are JAS Organic certified, we produce safe and reliable bamboo charcoal of the highest quality, carefully baked by charcoal-making artisans using traditional charcoal-making methods in earthen kilns.</p> <p>Edible bamboo charcoal powder is a food additive plant charcoal powder coloring (Food coloring). It is an odorless, tasteless black powder made from only energizing bamboo charcoal with few impurities and a high degree of carbonization. By making it a finer powder than flour or potato starch, it is easier to mix into various dishes and smoother on the tongue. We also ensure safety by conducting heavy metal and radioactivity tests, bacteria tests, particle size measurements, and moisture content measurements.</p>						
Usage Information (How to use, Recommended recipes)	<p>The standard amount of bamboo charcoal powder to be mixed is about 5-8% of the ingredients. It can be used as an accent in a variety of dishes, including breads, cakes, cookies, biscuits, ice cream, puddings and other sweets, noodles such as udon and pasta, dough such as pizza and naan, liquids such as dressings and juices, curry, jam, sauces, etc. The bamboo charcoal powder itself is tasteless and odorless, so it does not spoil the original taste of food or ingredients.</p>						

<Product Images and Usage Scenes>

