

# Product Specification



Product Name	Edible Bamboo charcoal powder 1kg (E153 vegetable carbon)			Category	Food additive (Food coloring)	Expiration Date	2 years from the date of manufacture
Product Size	37×24×3.5(cm)	Availability Period	All year	Lead Time	Within 1 week	Country of Origin	Japan (Miyazaki)
Net Weight	1kg	Quantity per Case	10 packs	Gross WT of a Case	11.5kg	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	Zipper and stand type aluminum bag [LAMIZIP AL-24 : PET/AL/PE] ※ Bisphenol A (BPA) is not contained.					JAN Code	4537143530409
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>



Product Name: Edible Bamboo charcoal powder / E153 vegetable carbon  
(Food Additive, Food Coloring)  
Ingredients and Weight %: Plant Charcoal Powder... 100%  
Country of origin: Japan  
Net weight:  
Best-before date: See bottom right corner of package  
Preservation: Avoid direct sunlight, high temperature, and humidity; store at room temperature.  
Manufacturer: Takesumi-no-Sato Co., Ltd.  
3945-13 Fukadoshi, Kunitomi-cho, Higashimorokata-gun, Miyazaki, Japan  
<https://takesuminosato.com/>

Nutrition Facts	
Per Full Teaspoon (5g)	
Calories:	10 kcal
Protein:	0.1g
Fat:	0.0g
Carbohydrates:	4.6g
Sugars:	0.0g
Dietary Fiber:	4.6g
Sodium:	0.1mg
(Salt Equivalent: 0.002g)	
Calcium:	2.7mg
Potassium:	63.0mg
Magnesium:	4.9mg
Iron:	0.4mg
Copper:	0.0mg
Zinc:	0.1mg
Manganese:	0.3mg
Phosphorus:	7.6mg

- Intended Use  
Dissolve a small amount of this product in water and add to confectionery, food, drinks, noodles, etc. and enjoy the desired color.
- Recommended Usage  
2-5g per day. Half a teaspoon is approximately 2g, and a full teaspoon is about 5g. For a black color, use 4-8%, and for gray, use 0.1-3% as a guideline. Adjust while observing the color intensity.
- Precautions for Use  
After opening, securely close the zipper and use as soon as possible. The bag may expand if exposed to sunlight, so store in a cool, dark place. Keep out of reach of infants and young children. This product is prone to moisture absorption, so handle hygienically without touching with wet hands. Do not return taken powder to the bag. The particles are very fine, so handle with care.

