

Gift coupon included  
附赠礼品券

Kokuto  
(Brown Sugar)  
Factory

红糖工厂

All Natural

天然材料



For visitors using a rental car.  
Enter a code below in the navigation system.  
租赁汽车的顾客 请输入到汽车导航系统中

Map Code 地图代码 33856518\*40

Mesh Code 网代码 23:1:D-5:f-7

※ Present Ticket ※

Mini Coupon gift  
小巧红糖礼品

※Limited to visitors using a rental car.  
※仅限于使用租赁汽车的顾客。

※Cannot be used with other promotions.※Available only at this shop.  
※不能与其他优惠券并用。※仅限于本店使用。

Please present this coupon at the counter.  
请出示给收银台。

Place of business	Date of use/____/____/20__
Total	Yen

Please tear off and submit this coupon. 请将本券剪下后使用。

For customers who spend 10,000 yen or more  
Enjoy a free glass of our original Shikwasa juice

对于购买10000日元以上商品的顾客，  
免费提供本店特制柑橘汁一杯

※Limited to visitors using a rental car.  
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※Cannot be used with other promotions.※Available only at this shop.  
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Total	Yen

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Large Parking Area  
大型停车场齐全



Okinawa Kokuto, Inc.  
株式会社 冲绳黑糖

2822-3 Zakimi, Yomitan, Nakagami, Okinawa 904-0301  
TEL.098-958-4005 FAX.098-958-4004  
【Opening hours】 8:30 ~ 17:30 "Open year round"

〒904-0301 冲绳县中头郡读谷村字座喜味 2822-3  
TEL.098-958-4005 FAX.098-958-4004  
【营业时间】 8:30 ~ 17:30 "全年无休"



URL <http://www.okinawa-kokuto.co.jp>

Happy memories and holiday souvenirs!  
旅行的回忆及特产!



Take your time to explore the wide range of foodstuffs found in every Okinawan home. Try samples of kokuto brown sugar, freshly made by hand, and other brown sugar products, as well as ham and sausage made in Okinawa. A wide range of local produce is arrayed for your selection in a bright and spacious interior.

在宽敞明亮的店内，手工制作的红糖以及冲绳家常菜中必不可少的商品一应俱全，其他本地特产也种类齐备。客人可以边试吃现榨的新鲜红糖，红糖加工品和本地产火腿肠，边仔细选购。

Enjoy foods unique to Okinawa.  
可以尽情享受冲绳特有的美食。



Try the soki noodles and taco rice popular at Parlor Long.

在 Parlor Long 可以品尝到人气美食炖五花肉，排骨面以及 Taco-rice.

Extensive toilet facilities for your convenience.  
途中停靠处设有洗手间和休息处。



Toilet facilities large enough to accommodate groups.  
Inside: Men' s 18, Ladies' 20  
Outside: Men' s 5, Ladies' 5  
洗手间宽敞洁净，可供团体使用。  
室内/男性用 18 女性用 20  
室外/男性用 5 女性用 5

Barrier free for easy access!  
无障碍设计，方便通行



The Kokuto Factory is provided with ropes, slopes, and special toilets so that visitors in wheelchairs can enjoy the tour with peace of mind. We look forward to your visit.

在“红糖之乡”，设有安全扶手、轮椅坡道、轮椅乘坐者专用洗手间等设施，使乘坐轮椅的顾客也能放心移动，自由参观。

# See each fascinating process of making kokuto from sugarcane.

可观看从甘蔗到成品红糖的制作过程。

## Step 1 Pressing the sugarcane 榨甘蔗!



The harvested sugarcane is squeezed in a press. About 75% of the total weight is cane juice while the remaining 25% is fibrous residue (bagasse).

把收获的甘蔗放进压榨机里榨汁。其总重量的 75% 为甘蔗汁，剩下的 25% 成为渣滓（甘蔗渣）。

## Step 2 Boiling down the cane juice 熬煮甘蔗汁!



The cane juice is boiled down and impurities are skimmed off. The juice is condensed into solid candy.

熬煮甘蔗汁的同时，除去浮沫等不纯物。一直熬煮到粘稠至饴糖状为止。

## Step 3 Cutting and packaging 切割后完成

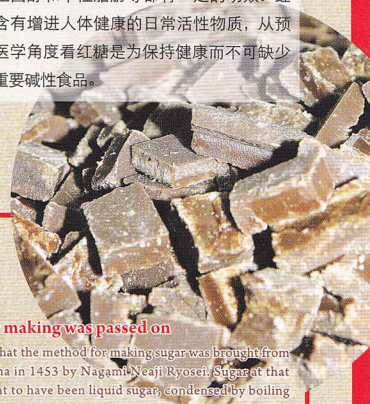


The condensed cane juice is poured into metal trays and after solidifying naturally for several minutes, it is cut into bite-sized chunks and packaged.

把浓缩的甘蔗汁倒入铁板中，几分钟内就可以自然干燥，将其切成适口大小的尺寸后装进袋子里。

Kokuto contains the energy source sucrose and is rich in calcium, potassium, iron and other vitamins and minerals. Recent research has shown that these ingredients prevent tooth decay, improve resistance to stress, and lower cholesterol and neutral fat levels, among other beneficial effects. As a source of health-promoting active substances, kokuto is an extremely valuable alkaline health food from the viewpoint of preventive medicine.

红糖里面，除富含能量的蔗糖、还有钙、钾、铁质等矿物质和维生素类。最近的研究已经证实这些成分对于预防蛀牙、缓解压力、降低胆固醇和中性脂肪等都有一定的功效。红糖含有增进人体健康的日常活性物质，从预防医学角度看红糖是为保持健康而不可缺少的重要碱性食品。



Freshly made kokuto, ice cream, kokuto sponge cake and sata andagi are available every day.

每天都有供应现做的红糖，蛋卷冰激凌、红糖蛋糕、sa-ta-anndagi- (类似北京特产“开口笑”)



## A short introduction to sugarcane and sugar

### 甘蔗 = 砂糖小百科

#### Sugar

Pure sugar is called sucrose, and it is found in the stems, flowers, fruit, roots and other parts of plants. Depending on the manufacturing method, it is separated into non-centrifugal sugar and centrifugal sugar. Non-centrifugal sugar is made by boiling down the juice pressed from locally produced cane juice using traditional methods and making it into a solid form that contains molasses. This type includes kokuto. Centrifugal sugar is made in modern factories by separating the sucrose crystals from the molasses with a centrifuge. This type includes coarse sugar (granulated sugar).

#### 何谓砂糖

纯粹的砂糖被称为蔗糖，植物的茎、花、果实、根等中都含有。根据制作方法，可以分为含蜜糖和分蜜糖。含蜜糖是指在产地榨汁后以传统的方法熬煮，在含有糖浆的情况下直接凝固而成的产品，红糖就属于含蜜糖。分蜜糖是指在现代化的工厂中将糖浆进行分离，提纯结晶后的所得物，白砂糖等属于分蜜糖。

#### Sugarcane

In Okinawa dialect, sugarcane is called "uji". About 140 g of non-centrifugal sugar (kokuto) and about 120 g of centrifugal sugar (raw sugar) can be produced from 1 kg of sugarcane. Sugarcane is said to have originated in India and spread to surrounding countries.

#### 何谓甘蔗“砂糖黍”

甘蔗也叫做胡枝子。冲绳方言中的“U-JI”就是胡枝子的谐音。1kg的甘蔗可以提炼含蜜糖“红糖”约140g，分蜜糖“白砂糖”约120g。甘蔗原产于印度，后逐渐传到周围国家。

#### How sugar making was passed on

It is believed that the method for making sugar was brought from Nanjing, China in 1453 by Nagami Neaji Ryosei. Sugar that time is thought to have been liquid sugar, condensed by boiling down cane juice, containing a certain amount of sugar crystals. The method of producing today's solid, non-centrifugal sugar (kokuto) was brought from Fuzhou in China in 1623 by Gima Shinjo. The method of manufacturing white sugar (centrifugal sugar) was introduced from Europe, and the first factory was established in 1908.

#### 制糖法的传承

据说，早在1453年，长岭的按司（长岭地区的酋长）陵正首先从中国的南京引进了制糖法。那时候的砂糖，是把甘蔗汁熬煮浓缩后，形成含有一定程度结晶的液态糖。现在的固体糖——红糖“含蜜糖”的制作方法是1623年由一位叫仪间真常的人从中国福州引进的。而精制糖“分蜜糖”的制作方法是来自欧洲引进的，并在1908年（明治40年）设立了第一个工厂。