

MARUKICHI SUGAR



Sugar was traditionally a precious and valuable thing,
used as gifts for celebration in Japan.

MARUKICHI SUGAR is a brand born from the
respect of the cultural history of sugar,
while modernizing it to continue giving joy to people.

Sugar should be more notable,
rather than a supporting role of adding slight
sweetness to foods and beverages.

Since 1954, we have been supplying the best quality of sugar.

From 2009, we have been considering
the further possibilities of sugar
and now propose new and innovative ways of using sugar.

M A R U K I C H I S U G A R

We use 3 types of non-refined, powder and syrup sugar.

You can enjoy the different taste and way of using.

MS-01



Soft and gentle sweetness.

Using sugar only produced in Okinawa, a southern island in Japan.
It boosts the taste and gives richness when used in tea and coffee.

MS-02



Rich sweetness and full bodied taste.

Blends well with dark coffee, espresso, milk tea and Chai tea which has rich and taste and smell.

MS-03



Well balanced sweetness with rich and elegant taste.

Smooth texture with condensed sweetness.
Goes well with any food or beverage such as coffee and tea, without interrupting its original
taste and adding sweetness in a well balanced way.

MS-RPS



Condensed pure sweetness from crystalized sugar.

RPS=Rock Powder Sugar

Using 100% Hokkaido – northern part in Japan, produced beet sugar, by generating powder sugar
from crystalized sugar.
Goes well with refreshing and rich fragrant beverages such as herb tea and lemon tea, adding
pure sweetness making the taste milder without ruining the original fragrant.

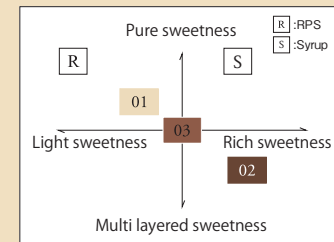
Hyoutomitsu



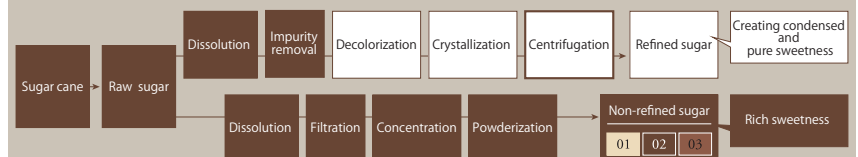
Syrup with rich and aged taste.

Sugar syrup which is generated through the process of making crystalized sugar from
granulated sugar. Has a rich sweetness which is only possible to be made throughout
this process, which is soft and gentle.

[Plotting of the taste]



[Manufacturing Process]



Explore the possibilities of sugar.

Is sugar just to add sweetness?

It is more than that.

MARUKICHI SUGAR introducing new ways
of using sugar to enhance the taste, making the
experience more rich and more enjoyable.



SAC & GLASS

<Powder>



SAC01



GLASS02

Powder sugar which you can use in various daily occasions, for cooking, baking, coffee, tea and so on.

3 varieties that each has characteristic in sweetness and suggested way of usage.

Ones in a sac for daily use, and ones in a glass bin to decorate your dining table.



SAC02



SAC03



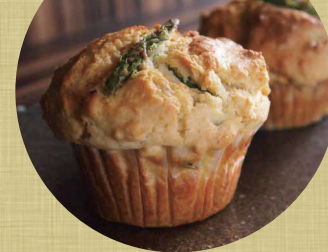
GLASS01



GLASS03

For confectionary
and beverage

Opening up the further possibilities of sugar.



For decoration
of your table

When having guests, or for your daily pleasure .

You can also enjoy choosing the best match of the day,
from the 3 varieties.



C U B E

< F o r m e d >



Cute assortment of small cubes of refined and non-refined sugar.

Have varieties of 27pcs, 64pcs and 125pcs.

It will definitely enrich your daily lives by sweetening beverage, or even just glancing as an ornament.

For a relaxing moment



S T Y L E

< M o l d e d >



You can select not only the taste, but also the enjoyable shapes and colors which will enrich your tea time.



To give a spice to your daily conversation



AQUA

< Liquid >



AQUA(Short)01

AQUA(Short)03

AQUA(Short)
Hyoutoutumitsu

For more convenient use, created a liquid type sugar produced purely from sugar and water only.

The light sweetness will give you a completely new experience by 3 varieties with different tastes.

※Short:140g/Tall:265g

Discovering new tastes

Not just for ice coffee and ice tea, but also for cocktails or dressings, to give a light accent to your dinner and beverage.

Multiple possibilities to enjoy AQUA- the liquid sugar.



GIFT

GIFT

Deliver a rich and enjoyable experience created with MARUKICHI SUGAR to your precious people.



Original

Original

We will mold original sugars in the shape of the brand or company logo, which can be used for celebrations and anniversaries of your company.

An unique and 'only one' sugar for a special moment to connect people.



<Our works>



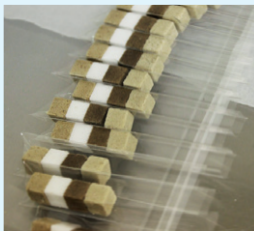
FACTORY

FACTORY

Most of our sugar are produced by hand in our factory, looking carefully into the seasonality and condition such as humidity, which effects the quality of sugar.

For the best taste and the safe quality, we produce our sugar under the thorough quality and hygiene management.

MARUKICHI SUGAR, produced with our pride and sincerity.



Story created around our sugar.

There are multiple ways to enjoy sugar, yet we believe in further possibilities.

Please be looking forward to the new ways of enjoying sugar to be introduced by MARUKICHI SUGAR, to continue brightening up your daily lives.

New possibilities of Sugar.