

Oishii TOFU FIRM



Ambient Long Shelf-Life Tofu
Made with Japanese soybeans and nigari

Made in JAPAN

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The key to our product's long shelf-life



It blocks out oxygen and light, preserving the delicious flavor.

Enjoy the smooth and delicious taste right out of the package!

Tofu is produced by coagulating soy milk. Silken tofu (Kinugoshi) is made by directly coagulating soy milk, resulting in a soft, smooth texture. Cotton tofu (Momen), on the other hand, is made by breaking up silken tofu and pressing it to remove excess water.

Oishii TOFU FIRM is a type of silken tofu made with high-quality soy milk, offering a dense, creamy texture.

Comparison of cross-section



Cotton tofu (Momen)



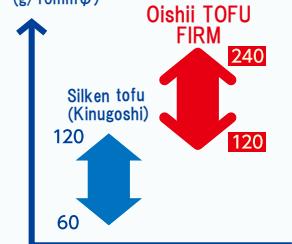
Oishii TOFU FIRM

Crumble-resistant

Oishii TOFU FIRM is firm and less likely to crumble. With low water content, it won't dilute the flavor of your dishes. It's versatile and can be used for boiling, baking, or frying.

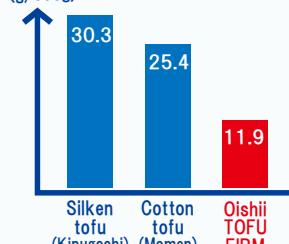
Comparison of firmness reference values

(g/10mm ϕ)



Comparison of water separation

(g/300g)



*Measurement Method : After cutting our product into dice-shaped pieces and storing them for 30 minutes, measure the amount of water separation for each.

Rich in plant-based protein

While maintaining the smooth texture, Oishii TOFU FIRM offers a protein content comparable to that of cotton tofu.

This makes it a healthier alternative to meat, as it allows for a similar protein intake with significantly lower fat content.

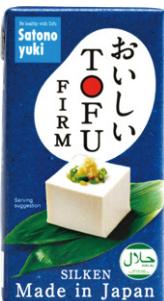
Comparison of protein content

	Silken tofu (Kinugoshi)	Cotton tofu (Momen)	Oishii TOFU FIRM
Protein content (g/100g)	5.3g	7.0g	7.0g

*The protein content of silken tofu (Kinugoshi) and cotton tofu (Momen) is calculated based on the Japanese Food Standard Composition Table 2021 (8th edition).



Product Information



Net weight
Ingredients

300g
Soybeans (grown in Japan),
Soy protein, Firming agents
(Magnesium chloride)

Factory information
Size

Shikoku Kakoki Co., Ltd.
Anan Food Factory

Shelf life

42 x 66 x 123 (mm)

How to store

365 days
Store in a cool, dry place away
from direct sunlight



FSSC22000 (Certified 2021)



HALAL (Certified 2024)

Contact us

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