

Be healthy with Tofu
Satono yuki

Oishii TOFU FIRM

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

Made in
JAPAN



**The key to
our product's
long shelf-life**

**Sterilized
soy milk**



**Aseptic
manufacturing
process**



**Aluminum
foil
inside
the paper
container**



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)

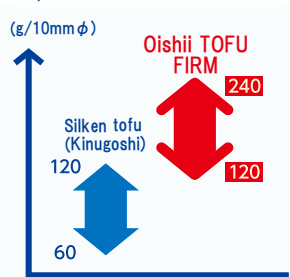


Oishii TOFU FIRM

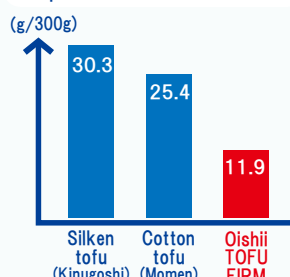
Crumble-resistant

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



Comparison of water separation



*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

Shikoku Kakoki Co., Ltd.
Anan Food Factory

Size

42 × 66 × 123 (mm)

Shelf life

365 days

How to store

Store in a cool, dry place away
from direct sunlight



FSSC22000 (Certified 2021)



HALAL (Certified 2024)

Contact us



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