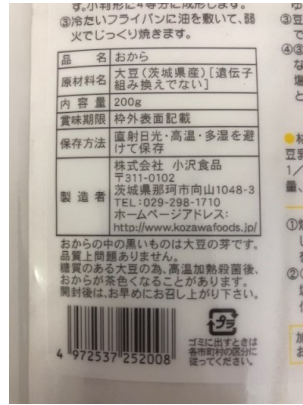




Soy milk & Soy fiber



Fresh okara from a tofu shop and freshly made soy milk are added to create a moist texture. Because whole soybeans are used, the product has a deeper richness and umami characteristic of soybeans. The product is highly nutritious and is the first additive-free shelf-stable type in the industry.

The product is also very high in dietary fiber, making the product suitable for supporting a healthy gut environment.

In 2026, the product was certified as a “ Naka City Specialty Product Brand. ”

A recipe is included on the package, and even simpler recipes are regularly shared on Instagram Please take a look.

Product name	Soy milk & Soy fiber
Company name	KOZAWA FOODS COMPANY LIMITED
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	D + 180 days
Storage instructions	Keep at room temperature
Ingredients	Soy beans / Ibaraki Prefecture
Net weight	200g
Dimension	Length20cm Width15cm Height2cm
Quantity per case	20
Minimum order	3 cases
Certification / accreditation (for product, factory, etc.)	Factory: HACCP, Ibaraki HACCP
Preferred export destination countries or regions	United States
How to use	Used in mashed potato salads, low-sugar pancakes, croquettes, aemono (dressed salads), okara Hamburg, fried okara, okara

doughnuts, okara nuggets, and more.