



Commercial refrigeration Tempura tofu



The delicious flavor of this frozen Tempura tofu is sealed in when frozen as is. You can warm it up in a microwave while frozen, eliminating the process of deep frying and saving you time. We add nigari (bittern) to thick soy milk of a density of 13% or more, and make it carefully with an exclusive powder named “Agedashi powder”.

Product name	Commercial refrigeration Tempura tofu		
Company name	KOZAWA FOODS COMPANY LIMITED		
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December		
Shelf life	D+180days		
Storage instructions	Keep frozen		
Ingredients	Soy beans / Canada or U.S.A, Vegetable Oil / Japan, Flour / Japan, Corn Powder / Japan, Cornstarch / Japan, Soy bean powder / Japan, Processed starch / Thailand, Coagulant / Japan		
Net weight	1kg		
Dimension	Length	Width	Height
	20cm	25cm	6cm
Quantity per case	8		
Minimum order	20		
Certification / accreditation (for product, factory, etc.)	Factory: Ibaraki HACCP		
Preferred export destination countries or regions	United States		
How to use	You can enjoy Tempura tofu, which is a Japanese side dish, all throughout the year just by changing its accompanying sauce. Example) grated radish, sweet-sour thickened soup, mushroom thickened soup, noodle broth on top of Tempura tofu. You can eat it as an appetizer, a dish for Bento box, or a healthy dish. Even without a fryer, you can put into the microwave for a more efficient cooking process.		