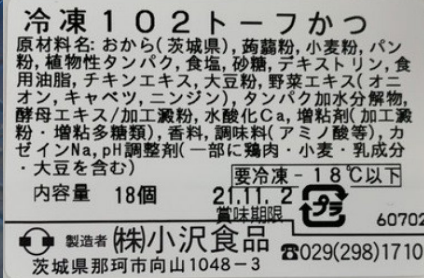




Freezing (for commercial use) tofu cutlet



This katsu, which is rich in dietary fibre, is made completely from 'okara', also known as soy pulp, and unique to tofu shops. The katsu's high insoluble dietary fibre content provides the feeling of being full and can help stimulate intestinal activity. Moreover, it has around half the amount of calories of a normal katsu. It is perfect for vegans or vegetarians as it does not contain any meat at all.

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| Product name | Freezing (for commercial use) tofu cutlet |
| Company name | KOZAWA FOODS COMPANY LIMITED |
| Delivery available | All year round |
| Shelf life | 180 days |
| Storage instructions | Keep frozen |
| Ingredients | Okara; soy pulm / Ibaraki, Japan, Konjac powder / Ibaraki, Japan, Flour, Panko, Salt, Sugar, Vegetable extract (onion, cabbage, carrot) etc. |
| Net weight | 150g/piece |
| Dimension | Length36.0cm Width54.0cm Height12.5cm |
| Quantity per case | 18 pcs |
| Minimum order | 20 cases |
| Certification / accreditation (for product, factory, etc.) | Factory: Ibaraki HACCP |
| Preferred export destination countries or regions | United States |
| How to use | Fry in oil heated to 170 (338 ° F) for 10 minutes, then serve with sauce and enjoy. It also pairs well with garnishes such as grated daikon radish. |