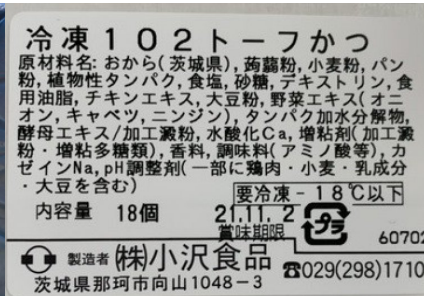




Freezing (for commercial use) tofu cutlet



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 | Length9.0cm Width12.0cm Height3.0cm |
| 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. |