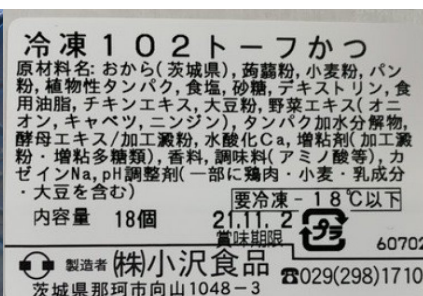




Freezing (for commercial use) tofu cutlet



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.

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.