

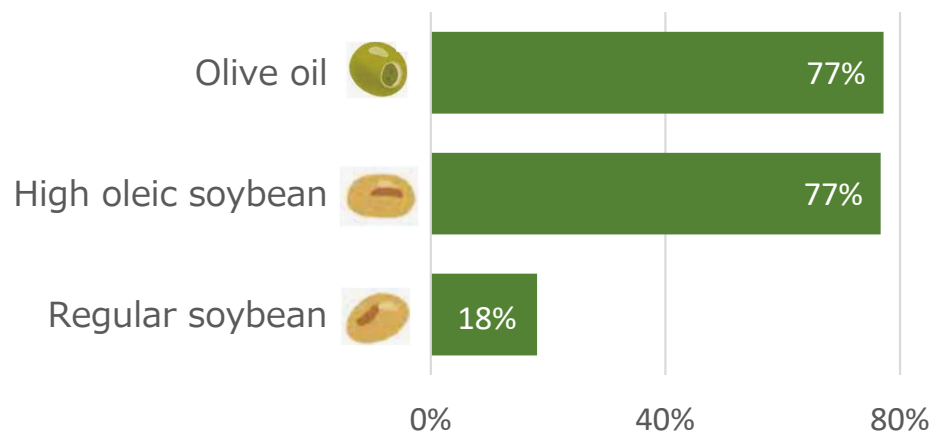
# Joint development of high oleic acid soybeans for Kori-tofu

Asahimatsu Foods Co., Ltd. (Headquarters: Osaka and Iida City, : Hirotaka Kinoshita) have developed high oleic acid soybeans for Kori-tofu via to joint development with SOYLEIC™ (Missouri Soybean Merchandising Council), Brushvale Soy Products, LLC., and Howa Shoji Co., Ltd.

New products using this soybean will be released nationwide from February 1, 2023.



## Proportion of oleic acid in fatty acids



- ▶ Oleic acid, a notable component of olive oil, is about four times that of regular soybeans.
- ▶ Plump and soft even when cooked for a short time, perfect for miso soup and stir-fried vegetables.
- ▶ Achieved a one-year shelf life with oleic acid, which is resistant to oxidation.
- ▶ High oleic acid soybeans, which are raw materials, are grown under contract with GLOBALG.A.P. certified farms in consideration of environmental conservation.

Contact us . . .

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