

Five years of development "Ready-To-Eat noodle type" Kori-Tofu!

Asahimatsu Foods Co., Ltd (Headquarters: Osaka and Iida City, : Hirotaka Kinoshita) has developed an instant noodle-type Kori-Tofu that can be eaten simply by pouring boiling water over it. Kori-tofu has evolved in response to the needs of the times, but there have been limitations on its cooking time. The new method of Kori-Tofu allows it to be cooked in a short time and eaten soft and fluffy.



1/60 Noodle type cut
54×5.0×4.0mm (approx.)

1/60 noodle type cut is used for this new manufacturing method.
New products using same raw material will be developed sequentially.

【 Product Features 】

- ▶ **Just pour boiling water and enjoy the fluffy taste in 1 minute.**
- ▶ **Easy to intake Resistant Protein^{※1}**
- ▶ **All soybeans are from contracted farmers who have acquired GLOBALG.A.P. certification^{※2}, which takes environmental conservation into consideration.**

※1 Resistant protein, which is abundant in kori-tofu, is a protein that is resistant to digestion and has properties similar to those of fiber. Various functionalities have been revealed, such as cholesterol reduction, glucose spike suppression, and lipid adsorption effects.

※2 It is an international standard for agricultural production process management that certifies excellent businesses that give consideration to food safety, labor environment, and environmental conservation in their production activities in more than 120 countries around the world. It has also attracted attention as a procurement standard for agricultural products for the Tokyo 2020 Olympic and Paralympic Games.

Contact us : Ishiguro@asahimatsu.co.jp

