

ASA-IM JAPAN MAKES IOM TOFU BY HAND

ASA-IM Japan Country Director Brabant and Food Marketing Manager Tateishi were recently invited to make tofu at a tofu testing facility operated by the Taiki Bussan Company (major tofu ingredients wholesaler). The Japanese Food Industry Media: Food Industry News and Food Chemical News also joined the event to cover the day long experience which included soaking, grinding, and cooking soybeans then pulling off the soy milk prior to adding coagulants, cooling, and pouring into molds to set up prior to cutting and packaging. Brabant was instructed by Taiki Bussan President Kenzo Kanai in the science of tofu production and by Master Tofu Maker Toshiharu Ochiai in the art of tofu making. Fresh tofu, curdled tofu, fried tofu and dairy-soy based tofu dessert were all produced.

Taiki Bussan President Kanai demonstrated use of a new tofu coagulant called 'magnesine' and made comparisons with traditional coagulants using both IOM soybeans from the U. S. and domestic Japanese "blue (green) soybeans." According to Kanai, traditional coagulants work much faster but require higher skill levels and have a lower success rate. Tofu desserts including chocolate, cheese cake, and green tea dairy-soy based tofu desserts were also introduced.

CD Brabant pointed out that the introduction of tofu based desserts (a small cup sells for 200 Yen or \$2.15) and other new to market tofu based products can add a lot of value (revenue) to local tofu maker operations who often also retail tofu products from small shops. New technologies such as improved coagulants, new to market tofu product innovations are crucial to sustaining both Japan's tofu industry and the market for Food Soybeans from the United States.

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Photo: ↑ ASA-IM Japan Made Deep Fried Tofu Stars & Hearts

↓ Taiki Bussan President Kanai (3rd from left); ASA-IM Japan CD Brabant Master Tofu Maker Toshiharu Ochiai (right end)

