

Food  
additive

Defoamer for  
tofu and fried tofu  
manufacturing

# トウフアップ® TOFU UP

Defoamer for tofu and fried tofu manufacturing

super  
fine powder

## How to TOFU UP

Benefits of TOFU UP

liquid

**01** excellent defoaming ability  
fast working and long lasting  
prevents the soy mash from boiling over of the pot.

**02** makes tofu with high product value  
makes tofu with less bubbles,  
smooth texture and bouncy body.

**03** improve operating efficiency  
fine separation of residual solids from soy milk  
improves yield remarkably.

**04** increases soy milk yield  
prevents uneven cooking of the soy mash  
improves extraction of protein.

## Spec of TOFU UP

product form	ingredients (differ by product grades)	amount used	packing
super fine powder liquid	calcium carbonate magnesium carbonate vegetable oil higher fatty acid lecithin(from soy)	tofu:TOFU UP 5~8g for 1.3kg of raw (dried) soy beans fried tofu:TOFU UP 3~5g for 1.3kg of raw (dried) soy beans	super fine powder : 15kg (carton) liquid : 16kg (carton)

※Product specifications differ by product grades

**how to use the product** add the amount of the product mentioned above to the raw soy mash (namago) before boiling

**manner of indication**  
(domestic regulation in Japan) when the product is used as a primary defoamer, it will be considered as a processing aid and no indication is required for lecithin (from soy), soy bean allergy indication is required, but as for tofu and fried tofu, alternate indication for soy bean allergy is accepted

**storing precautions** store in a cool dark place with less humidity store in a air tight container after opening

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※information in this brochure may be changed without notice

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