

“New Asahi-tofu” has been selected as a recommended school lunch ingredient!

“New Asahi-tofu” manufactured by Asahimatsu Foods Co., Ltd. (Head Office: Osaka city and Iida city, CEO: Hirotaka Kinoshita) has been selected as a new recommended product for fiscal year 2025 by the Public interest incorporated association, Foodstuffs of School Lunch Development, Distribution, and Research Association (Location : Chiyoda Ward, Chairman : Furukawa Yuji).



Example of selected products

Considering the school lunch environment and the diversification of children's and students' preferences, we will work to develop high-quality foods that are suitable for "delicious, safe, and fun food education."

<Sub-themes>

1. Foods that are low in salt and can be eaten deliciously
2. Desserts that are individually packaged and made in paper containers with consideration for workability and environmental aspects
3. Foods that take into consideration nutrients such as iron, calcium, and dietary fiber that are often lacking
4. Foods that are carefully formulated to accommodate children and students with food allergies
5. Multiple standards that can be used for children in the lower grades of elementary school to junior high school students
6. Foods with a fixed number or a range of contents
7. Seafood products that are easy to eat for children and students who do not like fish from the perspective of food education
8. Foods that can be used as both main dishes and side dishes in response to the diversification of menus
9. Foods that lead to local production and consumption and the inheritance of local food culture
10. Multiple standards suitable for small-scale cooking and large-scale cooking
11. Foods that can be used in multiple cooking methods

The reasons for Koya-tofu is suitable for school lunches

▶ Supporting children's growth with rich nutrition

Koya-tofu is made from soybean and is rich in essential nutrients during the growth period such as protein, calcium, and iron.

The main reasons why “New Asahi-tofu” has been selected as a recommended item

▶ Salt reduction using novel manufacturing method

95% less salt than traditional Koya-tofu.

▶ No off-flavors

Common Koya-tofu tends to have off-flavors caused by oxidation products of soy lipids. “New Asahi-tofu” does not produce off-flavors due to the ingenuity of material and thorough control of the oxidation level of the product.

▶ Safety and Security

The material soybean are sourced from Global GAP certified farms.

The production Factory is FSSC 22000 certified.



Contact us