

Tofu puree expands milk applications

Morinaga Milk Industry Co. Ltd., Japan, has developed a tofu curd puree that can be applied to various foods, particularly soya bean milk. The method for manufacturing tofu, or soya bean curd, begins with the addition of 1-7 per cent by weight of a coagulant to soya bean milk, with a solids content of 5-15 per cent by weight. At 40°-90°C, the coagulant formed is emulsified, pre-crushed, cooled to around 10°-35°C, emulsified again and crushed to the desired particle size.

The equipment for manufacturing tofu puree include a raw material tank, heating apparatus, a holding pipe, the first emulsifying dispersion apparatus (a homogenizer, a shear pump or a milder dispersion device), cooling apparatus and a second emulsifying dispersion apparatus, arranged in that order. The coagulant supply unit is connected between the heating apparatus and the holding pipe. Any soya milk manufactured by a standard process can be used as the starting raw material. *Contact: Morinaga Milk Industry Co. Ltd., 33-1, Shiba 5-chome, Minato-ku, Tokyo 108, Japan.* (Food Ingredient News, January 2002)