

Asahimatsu has become an operational participating supplier to the Expo 2025 Osaka, Kansai. Instant type Koya tofu are offered.

Asahimatsu Co., Ltd.(Head Office: Osaka city and Iida city, CEO: Hirotaka Kinoshita) sponsored the Expo Osaka-Kansai, which has held from 13 April, as an operational participating supplier and provided two instant Koya Tofu products.

Those new Koya tofu are made possible by new technology and can be eaten without the need for cooking. It is suitable as an emergency ration because it has an excellent nutritional balance and can be eaten simply by pouring hot water over it. We agree with the main objective of the Kansai Expo, whose theme is “Designing Future Society for Our Lives” and will support the operation of the Expo.



Instant type Koya Tofu



Normal or Salt-reduced
liquid soup included

● **As a stockpile of food for disasters**

Even in times of disaster, it is desirable to be able to consume a nutritionally balanced diet, and Koya Tofu is made up of more than half vegetable protein. It is also rich in calcium and iron, making it a superfood that provides a variety of nutrients in a single product. The instant type is not only easy to prepare but is also light and can be stored at room temperature, making it an excellent stockpile for disaster preparedness.

● **Characteristics of Instant type Koya Tofu**

- Simply pour boiling water, wait 4 minutes, add liquid seasoning and stir to eat.
- The raw material is grown on GAP-certified farms and is a high oleic soybean, therefore the shelf life of the products provided has been extended to eight months. The soybean is guaranteed to have less than 0.9% GMO contamination and meets EU standards.
- Manufacturing plants are certified under the international quality standard FSSC 22000.

Contact us

