



**CLEVELAND
TOFU**



How It's Made

Cleveland Tofu is made by soaking, grinding and cooking soybeans into a soy milk. After it coagulates, it is pressed into large blocks. The tofu is then cut by hand into one pound blocks and packed into water-filled containers or tubs.

Cleveland Tofu has distinctive, unique and high quality tofu. The tofu is naturally low-fat and cholesterol free. Because it is made-to-order, freshness is ensured. Made locally in Cleveland, Ohio.

#60275
#94548

12-1 lb. wet packed
8-3 lb. vacuum packed

Care & Preparation

Fresh tofu has a short shelf life. To help extend shelf life, keep your Cleveland Tofu refrigerated at 34-38° F. Cleveland Tofu is packed in water, and once opened, the water should be changed daily. If you only use a small part of the tofu, drain what liquid is left, rinse with water, and place back in the container with fresh water. Cleveland Tofu may be frozen by draining water and sealing in a freezer bag. Cleveland Tofu is already cooked, so you can eat it directly out of the container. If you prefer it cooked, you can steam, bake or fry for a few minutes. You can also marinade it in your favorite sauce!

Ingredients: Water, Soybeans, Calcium Sulfate, Nigari



Contact sales rep for product availability.
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