

Jungbunzlauer

From nature to ingredients®

Silken Tofu

with Glucono-delta-Lactone



Ingredients	Supplier	Quantity	
1 Water		2.34 %	23.40 g
2 Glucono-delta-Lactone	Jungbunzlauer	0.26 %	2.60 g
3 Fresh soymilk (12 °Bx)		Qs to 100 %	Qs to 1000 g
Total		100 %	1000 g

Alternative version: Combination of coagulants

1 Water		2.70 %	27.00 g
2 Glucono-delta-Lactone	Jungbunzlauer	0.15 %	1.50 g
3 Calcium Sulphate Anhydrous	Special Ingredients	0.15 %	1.50 g

Directions

- 1 Mix Glucono-delta-Lactone with water and let stir for 15 min
- 2 Add solution of Glucono-delta-Lactone to fresh soymilk with 12 °Bx and agitate properly for 5 min
- 3 Fill soymilk in container or beaker
- 4 Let soymilk coagulate in water bath at 90 °C (194 °F) for 45 min
- 5 Take silken tofu out of water bath and cool down
- 6 Proceed similarly when using combination of calcium sulphate and Glucono-delta-Lactone

Nutrition Information

	per 100 g
Energy	210 kJ / 50 kcal
Fat	2.30 g
of which saturated	0.60 g
Protein	5.30 g
Carbohydrates	1.90 g
of which sugar	0 g
Salt	< 0.01 g
of which sodium	0 mg



Headquarters **Jungbunzlauer Suisse AG** · CH-4002 Basel · Switzerland · Phone +41-61-2955 100
For further information please contact: headquarters@jungbunzlauer.com
www.jungbunzlauer.com

The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.