

發明名稱：箱入り豆腐乳（豆腐の漬物）製造方法

**Method for producing box-packaged fermented bean curd comprises:  
producing a soy-bean milk by grinding soy beans into a slurry,  
defoaming the slurry, and filtering the slurry into a soy bean milk; etc**

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説明

The present invention provides a method for producing a box-packaged fermented bean curd, which comprises: producing a soy-bean milk by grinding soy beans into a slurry, defoaming the slurry, and filtering the slurry into a soy bean milk; forming a semi-congealed bean curd by adding a coagulant into the soy bean milk; forming the semi-congealed bean curd into blocks by smashing the semi-congealed bean curd, filtering the smashed bean curd, compressing the bean curd, and cutting the compressed bean curd into blocks; loading the blocks of bean curd into a box, which contains a yeast, for fermentation for a period of time, adding seasoning material into the box, and sealing the box with a plastic film, thereby producing a box-packaged fermented bean curd which is easy to transport, open and eat by a single block, and storage in hygienic.

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第一圖