

DOC. NO: GDM2026/STD/TOFU/REV-01

Premium Tofu Manufacturer in India

## ✓ RECEIVING & INSPECTION

- **Vacuum pack integrity** - Not swollen or punctured
- **Temperature verification** - Packs must be in an ice box and chilled condition upon delivery.
- **Mfg. date, expiry & batch number** - Clearly mentioned in the GST Invoice and on non-bulk small packs.

## ✓ SMELL-OFF CHECK \*

It is highly recommended to perform a quick smell-off check as final assurance of freshness of Tofu before consumption.

We follow stringent, proprietary, and standardized process for production of Premium Tofu. Our SOP ensures utmost hygiene protocol, consistent quality, texture, and taste.

## COOKING TOFU

### NEVER DEEP FRY THE TOFU

Unlike dairy-paneer, our tofu is free from binding agent and is low in natural starch. Hence, upon deep-frying it gets disintegrated.

### SHALLOW FRYING THE TOFU

Marinate the tofu with corn starch/flour and other spices before shallow frying.

*Although we recommend not to fry Tofu in any case since it is contradictory to its great significance of being free from cholesterol and a great dairy-paneer substitute.*

### INCREASING THE DIGESTIBILITY OF TOFU \*

Use of ginger, black pepper, and asafoetida (hing) in any tofu recipe will make it easy to digest for some individuals with low metabolism.

This ensures enjoying maximum nutritional benefit of tofu.

### HOUSEHOLD COOKING - BEST PRACTICES

- Tofu must not be left in room temperature for more than 30-40 mins.
- **Enhancing the texture even more and quality of natural protein:**
  - Cut into cubes
  - Boil the water, remove from flame, dip the cubes for 10-12 mins with some salt as per taste, allow access water to drain.

**Contact & Grievance Redressal/ Feedback:**

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## ⚠ STORAGE REQUIREMENT & HANDLING \*

### Temperature - ALWAYS KEEP IN REFRIGERATION

Store immediately at **2-5°C** upon receipt, or keep in provided ice box (bulk-supply) until cooking time.

- Put tofu packs in refrigeration of 2-5°C at all times until cooking. **DO NOT FREEZE THE TOFU.**
- Clients must ensure the prescribed temperature of Tofu upon receipt from us.
- **For the bulk requirement:** GDM Technics provides **ice box logistics on cycle-basis**, which maintains optimum temperature for freshness of Tofu for maximum of 10 hours post delivery. Hence, cooking has to be done accordingly within that time frame.
- **Never** leave vacuum packs at room temperature for more than 45 mins, in sunlight, or near any heat source.
- **If the pack is opened:** Use immediately for cooking accordingly. Don't keep in room temperature in open condition for more than 30-40 mins.

## ⚠ CONDITIONAL IDENTIFICATION OF TOFU \*

### Tofu produced by us is free from preservatives !

Hence it is vulnerable to miss-handling or when due to rare unforeseen reason temperature gets warmer than 5°C may cause microbial growth or spoilage.

### FRESH TOFU INDICATORS:

- **Color:** Off-white, Mild-Pale Yellow (sometimes) ✓
- **Smell-off Check:** Mild Soy aroma/ mild-beany note ✓
- **Texture:** Soft or Firm (No slime) ✓
- Some water in vacuum pack is visibly intact. ✓

### SPOILAGE WARNING INDICATORS:

- **Color:** Turned brown, discolored, black/ greenish ✗
- **Smell-off Check:** Foul or fermented odor, too pungent, sour, unpleasant smell upon opening the vacuum pack. ✗
- **Texture:** Brown stone like (when frozen), slimy, disintegrated in vacuum pack. ✗
- **Vacuum Pack:** Swollen or puffed, vacuum leaked ✗

These are the signs of microbial growth in the tofu vacuum pack. **In such case Tofu must not be consumed.**

**ACTION:** In case of any such unfortunate spoilage, **DISCARD** the pack. **Contact us specify the affected batch no. & invoice date for replacement with Fresh Tofu.**

**PROUDLY MADE IN INDIA**

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