

## PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Yoshikawa Refined Nigari</b>
<b>Code</b>	<b>57060</b>
<b>Certificate</b>	<b>Not certified</b>
<b>Country of origin</b>	<b>Japan</b>
<b>Last update</b>	<b>18 June 2013</b>
<b>Date of issue</b>	<b>18 June 2013</b>
<b>This product is</b>	<b>Not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Seawater</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>To understand the process of making Nigari you have to know the following: Nigari is mostly Magnesium-chlorid and Magnesium Chloride forms later crystals than Natrium Chloride. Seawater is filtered en concentrated. As soon as the Natrium Chloride crystals are formed the crystals and the water is separated with the help of centrifuge. The water is cooked, cooled and settle of the Magnesium chloride crystals. The formed layer of Nigari is broken in pieces and packed.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Neutral</b>
<b>Colour</b>	<b>White</b>
<b>Taste</b>	<b>Salty/bitter</b>
<b>Appearance</b>	<b>Flakes</b>

<b>Packing</b>			
<b>Net content</b>	<b>20 kg</b>		
<b>Kind of packing</b>	<b>Paper bag with plastic inner bag</b>		
<b>Packing size (L x W x H)</b>	<b>63x39x12</b>		
<b>Packing/layer</b>	<b>5</b>	<b>Layers/pallet</b>	<b>10</b>

Shelflife	
Storage conditions	Keep it sealed as it absorbs moisture; will spoil if left unsealed.
Maximum shelflife	36 months after production

Analytical properties	
MgCl <sub>2</sub> · 6 H <sub>2</sub> O	> 95%
Arsenic (As <sub>2</sub> O <sub>3</sub> )	< 4 ppm
Lead (Pb)	< 20 ppm
Zinc (Zn)	< 70 ppm

Microbiological Properties	
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates )	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No

Use	<p><b>Highest quality food grade magnesium chloride used as a coagulant in tofu-making. In flake form so easy to dilute.</b></p> <p><b>A natural tofu solidifier derived from sea salt.</b></p> <p><b>Nigari is the best coagulant for sweetness, softness, creaminess and being full of flavour. But this is the most difficult coagulant for making tofu. Nigari reacts to soymilk very very fast, others are so slow in comparison to nigari.</b></p> <p><b>The point is to spread or mix nigari with whole of soymilk in a very short time. There are so little persons who can make nigari silk tofu even in Japan, if we use solid or frake nigari. Solid nigari takes some time to be liquefied in the soy milk.</b></p> <p><b>On the other hand original or liquefied nigari reacts to soymilk in so short a time. It is the most difficult skill in making tofu. Making hard or momen (ie it means cotton in Japanese) tofu is easy.</b></p> <p><b>To add the nigari more easily you could solve 20 gram of nigari in 20 ml of water for 1 litre of soymilk.</b></p>
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