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ONLINE ISSN : 1881-3984

PRINT ISSN : 1344-6606

Food Science and Technology Research

Vol. 9 (2003) , No. 4 pp.332-337


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Effects of Weakly Electrolyzed Water on Properties of Tofu (Soybean Curd)

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(Received: February 11, 2003)

(Accepted: September 4, 2003)

The properties of tofu prepared with weakly electrolyzed waters (anode and cathode waters) obtained by electrolysis of tap water were investigated. The use of cathode water increased the protein content of the tofu. The texture of tofu prepared with cathode and anode waters was softer than that of tofu prepared with tap water. No significant difference in the free sugar content was seen between the tofu prepared with electrolyzed and non-electrolyzed waters. However, tofu prepared with cathode water was evaluated as sweeter than that prepared with tap water in a sensory test. The content of total carbonyl compounds, which is related to the substantial taste of tofu, was higher in the tofu prepared with cathode and anode waters than in that prepared with tap water. These results show that the eating quality of tofu can be modified by using electrolyzed water (especially cathode water) for its preparation.

Keywords: [weakly electrolyzed water](#), [tofu](#), [soy protein](#), [texture](#), [substantial taste](#), [total carbonyl compounds](#)


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To cite this article:

Effects of Weakly Electrolyzed Water on Properties of Tofu (Soybean Curd) Yasuo HARA, Hideyuki MATSUDA and Eiko ARAI, *FSTR*. Vol. **9**, 332-337. (2003) .

doi:10.3136/fstr.9.332

JOI JST.JSTAGE/fstr/9.332

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