



Tofu Moo

Stock #1703-0 (25.4 oz.)

Tofu Moo is a non-allergic, non-mucus-forming milk substitute designed for individuals who are lactose intolerant or for anyone desiring an alternative to dairy products. Tofu Moo is made using powdered tofu, derived from high-protein soybeans. Although Tofu Moo tastes similar to milk, it contains no lactose and is cholesterol-free, fat-free and low in sodium.

Tofu is the Japanese word for soybean curd. Tofu is a source of easily-digested vegetable protein, as well as B vitamins, calcium, iron, phosphorus, potassium, and sodium. According to Chinese medicine, tofu has a cooling nature and benefits the lungs and large intestine. Tofu moistens dry conditions in the body and relieves stomach inflammation. Tofu also neutralizes toxins and is often used in cases of alcoholism, chronic amoebic dysentery, etc.

Each 8-ounce serving of Tofu Moo provides 50% of the USRDA for calcium. Tofu Moo also provides important B vitamins, vitamin C, iron, phosphorus, potassium, and linoleic and oleic acids (essential fatty acids).

Tofu Moo contains Maltodextrin, Tofu powder, Fructose, Colored with titanium dioxide, Dicalcium phosphate, Sea salt, Dipotassium phosphate, Lecithin, Carrageenan, Cellulose gum, Xanthan gum, and Natural flavor.

Lecithin protects cells from damage by oxidation, rebuilds brain cells and increases brain function, assists in nerve transmission and neuro-transmitter production, and acts as a fat emulsifier, breaking down cholesterol and fat and helping to prevent these substances from sticking to the walls of arteries and vital organs.