

ZHONGXIAN FERMENTED BEAN CURD (忠县豆腐乳)

Country of origin: China

Type of product: Tofu

Geographical Area: Chongqing Zhongxian Zhongzhou Town

Specificity of the Product: Zhongxian Doufu Ru is rich in protein, carbohydrates, unsaturated fatty acids, and minerals (calcium, phosphorus, and iron). It is sometimes known as "Oriental cheese." The product is prepared by taking Chungju fermented bean curd (made with high-quality soybeans as raw materials), adding white wine, salt, and dozens of valuable Chinese herbal medicines and spices, then letting the product ferment. It is made using traditional and unique production technology and then fermented in a sealed container. It is believed to have a positive effect on hypertension, arteriosclerosis, and rheumatism.



Source:

General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) - China Protected Geographical Indications Products (<http://www.cqi.gov.cn/Home/>). Product information translated and adapted through <https://translate.google.ch/>.