

2 minutes application break



Soy proteins

Facts

Origin East Asia

Dates back Ancient times

Ingredients Soybeans and water

Soya proteins are used as a protein supplement or as an ingredient in food products

MixSing Vacuum



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Soy proteins are a group of proteins derived from soybeans, a legume native to East Asia. Soy proteins have been used for centuries in traditional Asian cuisines and have recently gained popularity as a source of protein in the Western world.

The history of soy proteins can be traced back to ancient China, where soybeans were first cultivated and used as a food source. Soybeans were known as “the meat of the field” due to their high protein content, and they were used to make a variety of traditional foods such as tofu, tempeh, and soy sauce. Soybeans were also used to make a fermented bean paste,

a staple ingredient in many Chinese and Japanese dishes.

In the early 20th century, scientists began to study the nutritional properties of soybeans and their potential uses as a food source. In the 1930s, scientists at the USDA and other research institutions discovered a method for isolating soy protein from soybeans, which led to the commercial production of soy protein products.

Soy protein is widely used in the food industry as a source of protein, and it can be used to make a variety of products, such as soy milk, tofu, and meat alternatives. Soy

protein isolate, a highly purified form of soy protein, is used in many products, including protein bars, protein powders and fortified foods.

Soy protein is also used in the pharmaceutical and cosmetic industries as a source of protein. It can be used in the production of capsules, tablets, and creams, as well as in hair and skin care products.

Soy protein is typically obtained from soybeans, cleaned, dehulled, and then processed to remove the oil. The remaining soy meal is processed to remove the carbohydrates and fibres, leaving a protein-rich powder.



The power of simplicity

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