



**COMPANY**  
**INFORMATION**

# HISTORICAL DEVELOPMENTS

- 1752 The mill was founded
- 1964 The Bamberger family business began
- 1989 The full-fat soy production facility was inaugurated
- 1995 Soja Austria was founded as the commercial entity in Vienna, Austria.
- 2003 The end of grain processing to focus on 100% soy-based ingredients
- 2016 Focusing on food ingredients production. Discontinuation of feed production
- 2017 Inauguration of second plant producing textured soy protein and semi-defatted soy flour; focus on producing a natural alternative to existing solvent-extracted products
- 2021 Commitment to use 100% sustainable energy in our goal to become CO<sub>2</sub> neutral and offer our customers ingredients that are natural and produced as sustainably as possible
- 2021 Brand relaunch from Soja Austria to Soy Austria® to sharpen our international company profile as a global acting food ingredient house
- 2023 Opening of a modern Development & Soylutions Center in Vienna, Austria
- 2023 Establishment of a legal entity in the USA



# WELCOME TO OUR WORLD

*“Competence is the combination of expertise and experience. More than 250 years of company history, the ongoing innovation of our processes and products as well as our curiosity to create something new – this forms our ‘history of knowledge’ and creates added value for our customers.”*

Our company produces natural, sustainable, non-GMO soy-based ingredients for the global food industry. The production is based on quality standards according to the highest European standards, and we only use soybeans of EU origin, with the vast majority coming from Austria. We pride ourselves on making natural products based on the highest quality soybeans. This creates the highest value for our customers and supports our customers' need to produce sustainable food for consumers around the world.

Our claim to leadership in terms of quality is defined by continually driving improvements through constant innovation, the development of our products and, most importantly, our employees. Simultaneously, we can look back on many years of tradition and the experience of a centuries-old company – our history of knowledge. In addition to product quality, we strive to provide excellent customer service for great and long-term partnership.

*“Knowledge of the products, their processing and the market is in our family’s blood.”*

*Josef Bamberger*  
Josef Bamberger

*Georg Bamberger*  
Georg Bamberger

# SOY AS A VALUABLE FOOD INGREDIENT

For thousands of years, mankind has understood the great value of using soy as a valuable **source of protein and energy**. Starting in Asia, where soy has an important traditional role within the everyday diet, soybeans gradually became more and more popular all around the world. Nowadays, as we are challenged by a **rising global population** and the upcoming necessity to provide sustainable, plant-based sources of protein, we understood the potential of soy as one of the answers to the **global challenges of tomorrow**.

By having a **unique nutritional profile** of 20% fat and around 40% high-value protein, soybeans are of high value when it comes to satisfying the nutritional and multifunctional needs of modern food. Due to its high amount of fat and lecithin, soy acts as a natural emulsifier, contributing to the development of functional and natural bakery and confectionary products. The soybean's protein fraction is well known as having one of the **highest biological values** within the range of plant-based protein sources, containing all essential amino acids and resulting in the highest protein availability in terms of digestion and resorption within the human body (PDCAAS).

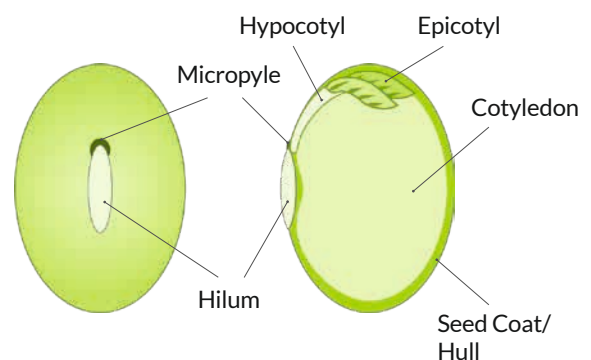
European soybeans grown for human consumption are an **environmentally friendly** protein source that requires less water and land than other animal and plant protein sources.

## SOYBEAN SEED

### Full bean

#### **SOYPAN, SOYSAN, SOYGRAN, SOYFLAKES:**

full-fat soybean products like soy flours, flakes or soy grits unify the advantages of all soybean fractions, resulting in high nutritional value, high emulsifiability and multifunctional uses within food products. Depending on the roasting grade, full-fat soy flours cover a wide range of sensory properties, from its native sweet beany taste to mimicking nutty flavours like hazelnut or peanut.

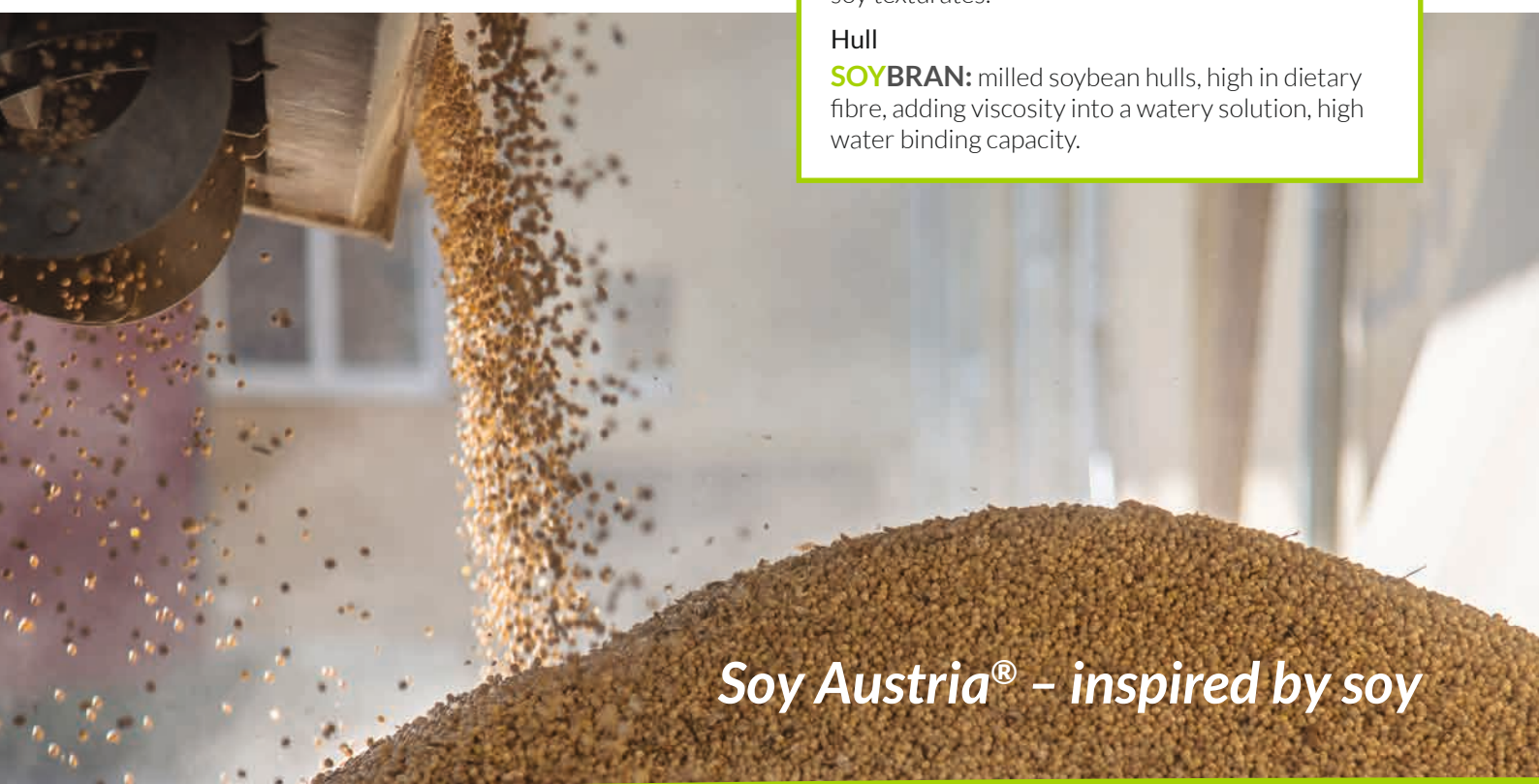


### Soy protein

**SOYTEXTURE, SOYPRO:** by gently pressing off the soy oil, we end up with a 100% natural soy flour that contains 52% native soy protein; this semi-defatted flour is the starting point of our unique soy texturates.

### Hull

**SOYBRAN:** milled soybean hulls, high in dietary fibre, adding viscosity into a watery solution, high water binding capacity.



*Soy Austria® – inspired by soy*

# WHY CHOOSE SOY AUSTRIA® AS YOUR NATURAL **SOYLUTION** PARTNER?

Sustainability and natural ingredients are the core values of our business, so if that is important to you, Soy Austria® is your **SOYLUTION**.

We fully commit to our claim of producing 100% natural ingredients, as we see it as our responsibility towards our customers and the whole environment.

## MODERN DEVELOPMENT & **SOYLUTIONS** CENTER

**NATURAL SOYLUTION** is a core part of our work, as it means we will help and support our customers to find or create the right solution for their application needs. In our modern **DEVELOPMENT & SOYLUTIONS CENTER** located in Vienna, our **R&D experts** develop customized recipes and innovative new product concepts. We identify the latest market trends and needs to deliver the perfect **SOYLUTION** for our customers and finally for the end consumer.



Soy Austria® creates added value for you and your individual application by offering the optimised **NATURAL SOYLUTION**: finding the perfect match from our extended product portfolio or by creating the right ingredient, designed to serve your specific application needs.



**SOYLUTION** is a  
core part of our work.



*Keep your standards high  
and your CO<sub>2</sub> footprint low.*

## SUSTAINABILITY

Sustainability within the soy business starts with **growing the beans**. Soy as a legume has the unique capability to fixate nitrogen from the air. This is managed by establishing a symbiosis with rhizobia, allowing the plant to be independent from an external input of nitrogen via fertilisers. We see the soy plant as a role model and proof that **sustainability is in harmony with the global economy**.

Soy Austria® has committed itself to purchasing only soybeans grown in fields in **Austria** and surrounding **EU countries**, making sure that our beans are grown in the most sustainable way. We do not purchase soybeans grown in huge monocultures overseas, and we only accept **NON-GMO** beans according to the strictest standard of <0.1%. Our quality promise is based on local contract farming that meets the

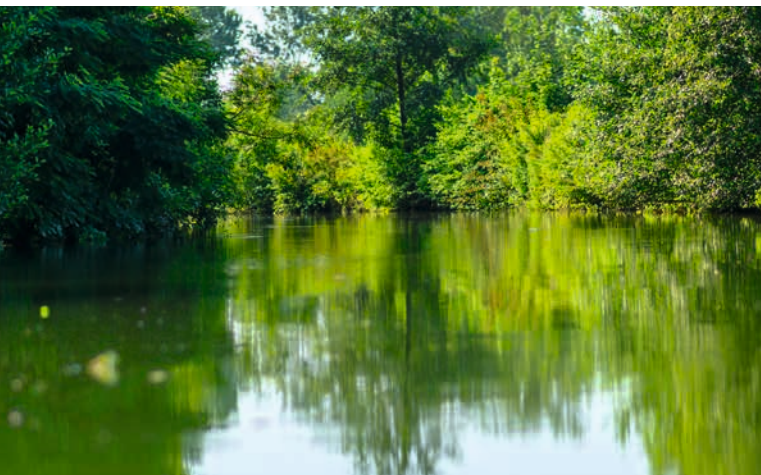
highest quality standards. We support local, small-structured farmers who grow beans by following our Soy Austria® agricultural standards. We are proud of the fact that we are able to offer the majority of our products in **organic quality**.

When it comes to processing our soybeans, we follow the principle of **minimal processing**. We do not use chemicals; therefore we do not stress the environment with chemical residues. This our contribution to preserving our earth for upcoming generations.

For historical reasons, our mill is located next to a river. Since then, Soy Austria® has always used the **energy of water** for processing agricultural products. Today, our energy comes from our own modern hydroelectrical power plant, and it is supplemented by energy purchased from **100% sustainable sources**.

In order to claim sustainability, you need to prove that you have as little waste material as possible and that you leave the smallest possible CO<sub>2</sub> footprint.

**SIMPLY PUT: WE LEAVE THE LOWEST POSSIBLE CO<sub>2</sub> FOOTPRINT.**





## QUALITY AND SAFETY

Soy Austria® has committed itself to the strictest quality regime in soy business, aiming for long-term relationships with our customers. Our production is under constant and strict quality control in order to guarantee the highest possible product safety for our customers. Supported by a computer-assisted control system and state-of-the-art food safety equipment like IR technology, X-ray technology and metal detection Soy Austria® provides safe food ingredients for the global market.

Emergency plans and a dedicated team of mechanics who are available 24/7 ensure uninterrupted production.



### OUR PRODUCTS COMPLY WITH THE FOLLOWING STANDARDS

- IFS Food certificate at the higher level
- Organic Certificate acc. EC regulation 2018/848
- Halal Certificate
- HACCP Standard
- Food Chain ID – Non-GMO Global Standard
- Proterra (Social Responsibility and Environmental Sustainability)
- Kosher Certificate



Electricity  
from 100%  
sustainable  
sources



## 8 PRODUCT GROUPS, ONE PROMISE

The highest standards for every application

### soyBEANS

Whole and halved  
soybeans

### soyPAN

Enzyme-active  
full-fat soy flour

### soySAN

Roasted enzyme-  
inactive full-fat  
soy flour

### soyGRAN

Roasted full-fat  
soybean grits

### soyBRAN

High-quality  
heat-treated  
soy bran

### soyFLAKES

Premium full-fat  
soy flakes

### soyTEXTURE

Textured soy protein  
in different sizes  
and shapes

### soyPRO

Semi-defatted  
natural  
soy concentrate



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### KEY MARKET SEGMENTS



BAKERY



CONFECTIONARY



DAIRY FREE



SAVORY