

soyAUSTRIA[®]
NATURAL **soy**LUTIONS



soyTEXTURE
soyPRO



soyPRO

We started the gentle processing of our **soyPRO** product range of semi-defatted soy flour in 2017.

We use only non-GMO soybeans sourced in Austria and the surrounding EU-countries for our 100 % natural product portfolio. We mechanically press our soy instead of using hexane solvent extraction for defatting – a process used by many other suppliers of plant protein ingredients.

Our **soyPRO** Natural Concentrate and its wide range of functionalities can be used for various applications, from dairy alternatives to baked goods and meat alternatives.

soyPRO “Natural Soy Concentrate”

Semi-defatted soy flour produced using natural and gentle pressing technology

Fields of application

Bakery: bread, bread mixes, low-fat baked goods, egg replacement, protein fortification and more

Dairy alternatives: soy specialties, protein fortification and more

Savoury: meat extension, binding agent, starting material for extrusion and more

Offered NATURAL **soy**LUTIONS:

soyPRO 50

soyPRO 50 Fine

soyPRO 50 Coarse



Advantages

- Low fat content: 11%*
- High protein content: 52%*
- 100% natural by gentle pressing technology instead of solvent extraction
- Gluten free (EU regulation)
- Available in organic quality
- Enzyme active soy flour

* Average values in dry matter



soyTEXTURE

Within our **soyTEXTURE** product line, we have attained new heights in terms of creating 100% natural textured soy protein made of our gently pressed, semi-defatted soy flour. Produced without any additives and auxiliaries **soyTEXTURE** represents the highest grade of naturality within the globally available range of soy/plant-based texturates. Thanks to its unique pleasant taste, without any off-taste, and a fast rehydration behaviour, **soyTEXTURE** will speed up your production processes and requires no use of masking flavours. Soy Austria® offers **soyTEXTURE** in different sizes and shapes, providing you with the best **NATURAL soyLUTION** for your product development needs.

Advantages

- Natural – never from solvent extraction
- Made from NON-GMO soybeans of EU origin
- No pre-washing steps or additional cooking steps required to soften the structure
- Can be hydrated directly in the wet seasoning mix
- Time and cost efficient in the production process
- Pleasant neutral taste, no off-taste to mask
- Great water binding capacity
- Gluten free
- Organic quality available
- High protein content: 52%*
- High in natural dietary fibre
- Polyunsaturated fatty acids
- Contains all 9 essential amino acids, high in PDCAAS**
- Low fat content: 11%
- Low carbon footprint

* Average values in dry matter

** Protein Digestibility Corrected Amino Acid Score

100% natural and minimally processed



Soy Austria®
soyTEXTURE

■ Mechanical Process

■ Heating Process



soyTEXTURE Mince

Textured soy mince in different sizes and in dark colour

Fields of application

Savoury: ideal for plant-based minced meat dishes, vegan burger patties and meat balls, hybrid products and more

Confectionery: crunchy chocolates, crispy protein bars, sweet protein snacks and more

Offered NATURAL SOYLUTIONS:

SOYTEXTURE Mince,

SOYTEXTURE Mince S, L, Dark



soyTEXTURE Chunks

Textured soy chunks

Fields of application

Meat alternatives: ideal for stews, goulash, ragouts, fried dishes, savoury snacks and more

Offered NATURAL SOYLUTIONS:

SOYTEXTURE Chunks,

SOYTEXTURE Chunks S, XS, XXS, L, XL



soyTEXTURE Slices

Textured soy slices

Fields of application

Meat & fish alternatives: ideal for wok dishes, wraps, fried dishes, fish fingers, savoury snacks and more. Ideal for shredding to achieve the best fibrous texture or optimal formability for further processing.

Offered NATURAL SOYLUTIONS:

SOYTEXTURE Slices,

SOYTEXTURE Slices S



Electricity from 100% sustainable sources

