

soyAUSTRIA[®]
NATURAL **soy**LUTIONS



soyFULLFAT
soyBEANS
soyPRO



soyFULLFAT

*The **soyFULLFAT** product range represents the historical core of our product portfolio and has been continuously developed further for decades, allowing us to export our products globally. The products are processed under the strictest quality regime and by using state-of-the-art technology in order to meet the growing demands of the bakery and food industry. We at Soy Austria® pride ourselves on having been pioneers within this product market and on finding our ingredients again in many important food products all over the world.*

soyPAN

Enzyme-active full-fat soy flour

Fields of application

Baked goods, toast, white bread, buns, rolls, bread mixes, baking agents and more

Advantages

- High lipoxygenase level
- Whiter crumb through enzymatic bleaching
- Softer and finer crumb
- Increases water binding capacity
- Provides excellent bread volume
- Better dough plasticity
- Naturally prolongs product freshness
- Naturally contains lecithin, acting as emulsifying agent

Recommended dosage: 0,50% – 2% in dough,
5% – 20% in baking mixes calculated on the flour

Offered NATURAL **soyLUTIONS**:

soyPAN, **soyPAN** Low germ





soyGRAN

Roasted full-fat soybean grits

Fields of application

Bread, whole-grain bread, bread mixes, cereal bars, biscuits, baking agents and more

Advantages

- Great impact on the texture
- Pleasant nutty taste
- Available gluten free (EU regulation) and organic
- Great nutritional profile
- Naturally contains lecithin
- Naturally prolongs product freshness

Recommended dosage: 5% – 10% in baked goods

Offered NATURAL SOYLUTIONS:

soyGRAN, **soyGRAN** Small, **soyGRAN** Fine, **soyGRAN** Superfine, **soyGRAN** Dark





soySAN

Roasted enzyme-inactive full-fat soy flour

Fields of application

Sweet baked goods, waffles, wafers, biscuits, cream/fat fillings, snack bars, chocolate confectionery, sweet bread spreads, nut substitution and more

Advantages

- Improves mixing tolerance
- Pleasant sweet nutty taste
- Reduces wafer breakage and stickiness
- Improves distribution of water/fat
- Prolongs moisture and freshness
- Improves texture and volume
- Due to roasting **soySAN** is ready to use without further heat treatment
- Naturally contains lecithin, acting as emulsifying agent
- Available gluten free (EU regulation) and organic

Recommended dosage: 3% – 6% in fat fillings, 6% – 10% in dough calculated on the flour

Offered NATURAL **soyLUTIONS**:

soySAN, **soySAN** Semi, **soySAN** Extrabright, **soySAN** Dark

soySAN Fine

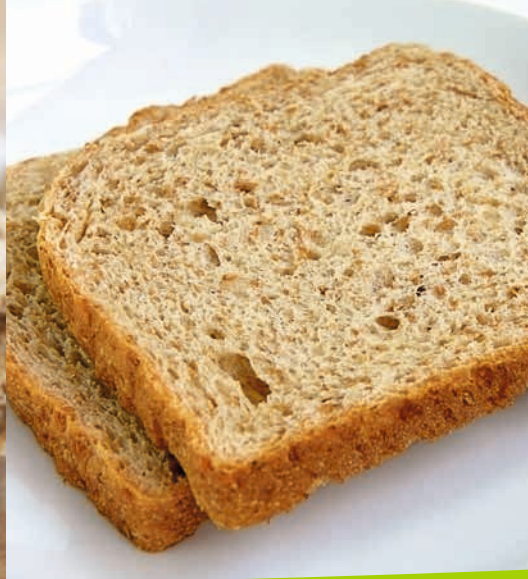
Micronized soy flour made from 100% dehulled and heat-treated soybeans

Advantages

- Can be dispersed in water
- Acts as a natural emulsifier
- Fine granulation
- Pleasant sweet nutty taste profile
- Vegan
- No soaking time and waste material (okara) of soybeans in dairy production

NATURAL **soyLUTION** for dairy alternative drinks and fine confectionery!





soyBRAN

High-quality heat-treated soy bran

Fields of application

Bread, high-fiber bread, bread mixes, extruded breakfast products, sports and nutrition products, cereal bars, yoghurt, top cup mixes, instant porridge, fiber fortification, thickening agent and more

Advantages

- Natural dietary fiber
- High fiber content of >60%
- Free of bitter notes
- High water absorption, up to 4x
- Contributes to calorie reduction in the final product
- Adds viscosity
- Available gluten free (EU regulation)

Recommended dosage: +/- 5% in baked goods

Offered NATURAL SOYLUTIONS:
SOYBRAN, SOYBRAN Fine





soyFLAKES

Roasted full-fat soy flakes

Fields of application

Breakfast cereals, muesli, cereal bars, baking mixes, baking decoration

Advantages

- Natural high protein content
- Pleasant nutty taste
- **soyFLAKES** are ready to consume without further heat treatment
- Naturally contains lecithin
- Creates unique texture
- Available gluten free (EU regulation)
- Increases the content of natural nutrients

Recommended dosage: +/- 20% in cereals,
+/- 10% in baked goods

Offered NATURAL **soyLUTIONS:**
soyFLAKES S, **soyFLAKES XS**





soyBEANS

100% of our selected quality soybeans are of EU origin, with the vast majority coming from Austria. Soy Austria® carefully selects the beans that best suit the professional food industry. Furthermore, we deliver beans in various qualities that match your requirements.

soyBEANS Halved

Cleaned, dehulled and halved soybeans

soyBEANS Halved Selected

Cleaned, dehulled and halved selected premium soybeans

Advantage

- Halved beans with approx. 95% bright hilum

soyBEANS Halved HP

Cleaned, dehulled and halved high protein soybeans

Advantage

- High protein content of 49%

Advantages

- EU origin
- NON-GMO IP <0.1%
- Available gluten free (EU regulation) and organic
- Optimised for accelerated extraction and maximised protein yield
- Reduced soaking time
- Reduced waste material (okara)
- Contributes to the reduction of the enzyme-related beany off-notes

soyBEANS Selected

Cleaned whole Sortex®-selected premium soybeans

Advantages

- Approx. 95% beans with bright hilum
- Optically selected using Sortex® technology
- EU origin
- NON-GMO IP <0.1%
- Available gluten free (EU regulation) and organic



Fields of application

Soy drinks, plant-based cheese, tofu, tempeh and more



soyPRO

We use only non-GMO soybeans sourced in Austria and other 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 by a natural and minimal process

Fields of application

Bakery: bread mixes, low-fat bakery goods, protein bars, plant-based baked goods, egg replacement and more

Dairy alternatives: soy drinks, protein fortification and more

Meat alternatives: meat extension, plant-based sausages, binding agent, extrusion and more

Advantages

- Low fat content: 7,8% – 11%*
- High protein content: 52% & 57%*
- 100% natural by gentle pressing technology instead of solvent extraction
- Available gluten free (EU regulation) and organic
- Enzyme active soy flour
- Full protein functionality including binding effect
- **soyLUTION** for egg replacement



Offered NATURAL **soyLUTIONS**:

- soyPRO 50**
- soyPRO 50 Fine**
- soyPRO 50 Coarse**
- soyPRO HP**

* Average values in dry substance



Electricity from 100% sustainable sources

