

THE NON-GMO
SOYA TVP, THAT'S GOING
THE DISTANCE

**55 COUNTRIES
AT A TIME**



For further information, please contact our Research & Application Development Centre.

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A WELL-TRAVELLED TVP BEGINS WITH TAKING THE FIRST STEP RIGHT

Today, when we look back at why our TVP pans across 55 countries of the globe, we reckon it's our trusted old-school approach to quality, that has helped us go the distance. Being aware of the responsibility of playing an indispensable part in the world's food chain, it was imperative for us to do the right things and more importantly, do things right. Our Non-GMO policy stems from this very belief. A belief that has helped us win over the trust of millions across the globe.



2nd LARGEST RANGE OF SOYA INGREDIENTS IN THE WORLD



SONIC BIOCHEM, NOT JUST A COMPANY BUT AN IDEA!

A leading global player in speciality Soya Proteins and Soya / Sunflower Lecithins, Sonic Biochem was established with the vision of innovation by Late S. K. Matlani in the year 1997.

It was his belief that led the company to manufacture various innovative Non-GMO soya ingredients for the first time in India, which were nutritionally beneficial, economical for society and viable for manufacturers. Since then, Sonic has been providing solutions to various international processed foods, processed meat, healthcare and nutraceutical product manufacturers. The company makes sure that its innovative soya ingredients deliver an excellent combination of functional, nutritional properties and higher value to the customers.

Today, the company stands proud as a leading manufacturer of soya ingredients having a presence in more than 55 countries.

OUR VISION

To be a global player for Non-GMO Soya Functional Proteins, Soya-Sunflower Lecithins & Phospholipids for Food & Nutritional Supplements. To provide value for money by leveraging research and development.

OUR VALUES

CREATE & SHARE WEALTH

ENTREPRENEURSHIP

CREATIVE & INNOVATIVE

CUSTOMER DELIGHT IS OUR PURPOSE

BEST-IN-CLASS QUALITY

OWNERSHIP & TEAMWORK



A QUICK VIEW OF THE TEAM

Our people are our strength. Our team comprises of the best and most experienced professionals. We are committed towards providing 100% customer satisfaction. We are also passionate about innovating beneficial and economical solutions to meet our customers' requirements.

PROUD PIONEERS IN INDIA FOR

De-oiled Soya Lecithin

Soya Phosphatidyl Choline 35

Soya Phosphatidyl Choline 50

Soya Protein Concentrate - NUTRIMAX

Twin RDC Technology to produce Soya and Sunflower Lecithin Powder

THE INNOVATION EDGE

We take pride in being a company which introduced several soya products for the first time in India with indigenously developed technology.

Our passion for innovation has helped us acquire several patents for developing healthier soya products. We continuously add newer, healthier products to our product range; we have an advanced R&D facility, equipped with sophisticated instruments for conducting researches along with an advisory panel of renowned national and international experts on protein and lecithin, which adds to our strength to innovate.



WHAT IS SOYA TVP?

Textured Vegetable Protein (TVP), also known as Textured Soya Protein (TSP), soya mince, soya meat or soya chunks is usually made from high PDI defatted soya flour (56% Protein on mfb). It is extruded into various shapes like mince, flakes, granules, chunks, nuggets, steaks and in various sizes. High PDI defatted soya flour is heated to 125–150°C, at high pressure, which transforms them into a fibrous, insoluble, porous network that can soak up, as much as more than three times of its weight in liquids. As the pressurized molten protein mixture exits the extruder, the sudden drop in pressure causes rapid expansion into a puffy solid that is then dried.

A NON-GMO SOYA TVP BY CHOICE

The burgeoning demand of urbanisation has led science to seek refuge in non-ethical practices, Genetically Modifying Organisms being one of the most vociferously advocated initiatives. While scientists do a cover-up by advocating GMO as an extension of traditional cross-breeding techniques, the fact of the matter is, this smart gene-meddling technique breaks down nature's genetic barriers by allowing transfers of genes from bacteria, viruses and even animals with repercussions unknown. It's like a Frankenstein gone out of control.

Being a company that has since inception, followed ethical practices, Sonic Biochem has always led the Non-GMO cause by choice. Non-GMO means non-genetically modified. Our JEM Non-GMO Soya Textured Vegetable Protein (SOYA TVP) is made from clean and healthy Indian Non-GMO Soyabeans. In our endeavour to be a world leader-producer of Non-GMO soya ingredients, we strive to find the right balance within our ecosystem where nature and business can sustainably co-exist. We strive for producing world-class Non-GMO Soya TVP, that is guilt-free, honest and matches the best in the world.

FUNCTIONAL AND NUTRITIONAL PROPERTIES

High protein and dietary fibres

Higher water absorption power (350±25%)

Bland taste and odour

Low total and saturated fats

Lactose & casein free

Lowers breakage of finished product

Lowers cook shrinkage

Delaying of fat and water separation

Retention of meat juices



MEET THE OTHER GEM JEM NON-GMO SPC TVP

At Sonic Biochem we are a part of a culture, that incubates excellence. We always aspire to improve, improvise and out-think ourselves in a bid to be better everyday. So it was not a surprise that our research and development team developed a Non-GMO SPC TVP made from Non-GMO Soya Protein Concentrate with 65-70% protein on mfb. The manufacturing process of SPC TVP involves technical finesse at every stage be it extraction, extrusion, cooking or granulation; finally yielding a clean tasting textured soya protein concentrate.

Our Non-GMO SPC TVP provides discreet, particulate pieces giving a more open texture, clean flavour and improved functionality. When hydrated, Non-GMO Textured Soya Protein Concentrates mimic the texture and appearance of meat fibres and can be used to extend or replace chicken, meat, beef or fish. Textured SPC is offered in a wide range of sizes, shapes and colours suiting a range of applications. They are suitable for use in ground processed meats, beef, poultry, pork and seafood, and can also be used to add protein content to ready-to-eat cereals and nutrition bars.

THE HIGHLIGHTS OF OUR NON-GMO SPC TVP

Provides meat-like particulate texture in processed meat products and processed meat analogue

Higher inclusion rates do not compromise with taste or flavour

Enhances succulence and increases cook yields

Reduces shrinkage and improves shape retention in ground meat applications

Reduces formulation costs while improving quality

High in nutrients, protein and dietary fibres

Excellent water absorption power (450±25%)



JEM NON-GMO SOYA TVP AND SPC TVP, AN ESSENTIAL INGREDIENT FOR MEAT PROCESSING

- Canned Meat & Beef
- Burgers & Hamburgers
- Beef & Chicken Patties
- Sausages & Frankfurters
- Dumplings & Mortadella
- Meat Balls, Meat Rolls,
Salisbury Steak & Taco Fillings
- Ground Kebabs & Tortillas
- Meat Alternatives, Mock Meats
- Pizza Toppings, Veg. Patties



SOYA TVPs AND SPC TVPs COLOURS AVAILABLE

- Natural Colour
- Natural Light Colour
- Caramel Light Colour
- Red Colour



TYPES AVAILABLE

- Mince, Flakes,
- Granules, Steaks,
- Round Balls,
- Nuggets & Chunks

SONIC BIOCHEM OFFERS A WIDE RANGE OF PRODUCTS

- | | |
|------------------------------------|-------------------------------|
| Soya Proteins | Soya Textured Proteins |
| Soya Protein Concentrates | Speciality Food Ingredients |
| Soya Proteins – Feed | Soya Lecithin & Phospholipids |
| Sunflower Lecithin & Phospholipids | |