

soyAUSTRIA[®]
NATURAL **soy**LUTIONS



soyTEXTURE
soyPRO



SOYTEXTURE

Within our **SOYTEXTURE** product line, we have attained new heights in terms of creating 100% natural soy texturates on the basis of our gently pressed, semi-defatted soy flours. 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
- 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 wash out or to mask
- Great water binding capacity
- Gluten free
- Organic quality on request available
- High protein content: 52% & 57%*
- High in natural dietary fibre
- Polyunsaturated fatty acids
- No added sugar
- Contains all 9 essential amino acids, high in PDCAAS**
- Low in sodium
- Low fat content: 7,8%– 11%
- Naturally suitable for vegans
- Low carbon footprint

* Average values in dry substance

** Protein Digestibility Corrected Amino Acid Score

100% Natural Minimal Processing



■ Mechanical Process

■ Heating Process



SOYTEXTURE Mince

Textured soy mince in different sizes and in dark colour

Fields of application

Meat alternatives: ideal for burger patties, meat balls, meat dishes, sauce Bolognese and more

Confectionery: crunchy chocolates, protein bars and more

Offered NATURAL SOYLUTIONS:

SOYTEXTURE Mince,

SOYTEXTURE Mince S, L, Dark, HP



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, HP



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 chopping to achieve a desired size or optimal malleability for further processing.

Offered NATURAL SOYLUTIONS:

SOYTEXTURE Slices,

SOYTEXTURE Slices S, HP





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 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 using natural and gentle pressing technology

Fields of application

Bakery: bread, bread mixes, low-fat bakery goods, binding agent, egg replacement and more

Dairy alternatives: soy drinks, soy specialities, protein fortification and more

Meat alternatives: meat extension, binding agent, extrusion, starting material for hydrolysates (enzymatic hydrolysis) and more

Offered NATURAL SOYLUTIONS:

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



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

* Average values in dry substance



Electricity from 100% sustainable sources

