



[www.soya-protein.com](http://www.soya-protein.com)

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*Raw materials + Technical services + Business support*



**山东御馨生物科技股份有限公司**  
**SHANDONG YUXIN BIO-TECH CO., LTD.**



## OVERVIEW

Shandong Yuxin Bio-Tech Co., Ltd. was established in 2003, and is a modern large-scale soybean deep-processing enterprise integrating scientific research, production and sales. The company has established a complete industry chain from soybean planting base, soybean purchase to low temperature leaching and the production of soy protein products. The company has complete supporting facilities, including power plant and wastewater treatment center. In addition, it is ranked top in China in terms of industrial scale and automatic control. All of its key facilities and devices are imported from Germany, Italy, Switzerland, the UK and Sweden. The main products of the company include food grade soy flake, NON-GMO soybean oil, isolated soy protein, concentrated soy protein, textured soybean textured soy protein, defatted soy flour and soy fiber. Its industrial scale and quality managements rank top in soy protein industry.

Its products are popular in China and more than 90 foreign countries and regions. Shandong Yuxin Bio-Tech Co., Ltd. has been a high-quality supplier in food industry in China and abroad, such as meat applications, flour applications, dairy, beverage, health&nutrition products and baby foods, etc., Shandong Yuxin Bio-Tech Co., Ltd. has been important partner of many big food companies in China and abroad. With a world-advanced soybean deep-processing technologies and uses NON-GMO soybean from Northeast China as the raw material to make its products according to the requirements of the food safety and quality management system to ensure the high quality, safety and stability of the products. The company has obtained various certificates such as ISO9001 Quality Management System, ISO22000 Food Safety Management System.





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## ISOLATED SOY PROTEIN

THE NON-GMO SOYBEANS OF NORTHEAST CHINA ARE SELECTED, WITH A COMPLETE RANGE OF PRODUCT MODELS, TOTAL 7 SERIES AND MORE THAN 60 SUB-CATEGORIES, COVERING FIELDS OF HIGH AND LOW TEMPERATURE MEAT PRODUCTS, FISH PASTE PRODUCTS, FROZEN FOOD, SNACK FOOD, HEALTH FOOD, BEVERAGE, ICE CREAM PRODUCT, INFANT FOOD, SPECIAL MEDICAL FOOD, FERMENTED YOGURT AND PET FOOD.



Please contact the product manager for product selection, who will recommend product models according to specific application scenarios. Also, the customized development services for raw materials of special needs are available.



YX2000 SERIES

PRODUCT CHARACTERISTICS:

- Good gel property: improving the texture and slicing performance of the processed products.
- Good emulsibility: promoting the formation of oil-water latex solution, stabilizing characteristics of emulsification status, improving yield rate and reducing product cost. The water and oil retention capacity could reach 1:5:5.
- Good water binding retention : maintaining the water in food, reducing shrinkage and prolonging warranty period.
- Good liquidity and high water binding ability and high viscosity.

APPLICATION:

High-temperature meat products, meat paste ham sausages, emulsifying sausages, minced fillets, quick-frozen conditioning products, and rolling food products.

Sensory	Light yellow or cream powder	GB 20371
Water,%	≤7.0	GB 5009.3
Protein (Dry Basis),%	≥90.0	GB 5009.5
Ash (Dry Basis),%	≤6.5	GB 5009.4
Fat,%	≤1.0	GB 5009.6
CFU/g	n=5,c=2,m=5000,M=20000	GB 4789.2



YX3000 SERIES

PRODUCT CHARACTERISTICS:

Protein solution has low viscosity, which can minimize the impact on the final application and puffing process in food, and the subdivided products have different features, such as good sugar solubility, moisture retention, foaming, emulsification and solubility, which are suitable for different products such as bakery, solid brewing, nutritious meal replacement, and liquid beverages, etc., to provide different characteristics and rich proteins and to equalize the nutritional value of the products.

APPLICATION:

- Nutrition bars, high satiety baked goods, chiffon cake and other baked and nutritional meal replacement products.
- soy crisp and other products with high protein content.
- Functional powdered fats and oils.
- Solid and liquid drinks and other high-protein beverages.



Sensory	Light yellow or cream powder	GB 20371
Water,%	≤7.0	GB 5009.3
pH Value	7.0±0.5	AOAC 943.02
Protein (Dry Basis),%	≥90.0	GB 5009.5
Ash (Dry Basis),%	≤6.5	GB 5009.4
CFU/g	n=5,c=1,m=5000,M=10000	GB 4789.2



YX4000 SERIES

PRODUCT CHARACTERISTICS:

- Excellent dispersibility and dispersion stability.
- Excellent solubility.
- Excellent water solubility and dissolvability without raising powder.

APPLICATION:

Drinking powders for health care to strengthen nutrition, stabilize product quality and balance nutrients.

Sensory	Light yellow or cream powder	GB 20371
Water,%	≤7.0	GB 5009.3
pH Value	7.0±0.5	AOAC 943.02
Protein (Dry Basis),%	≥90.0	GB 5009.5
Ash (Dry Basis),%	≤6.5	GB 5009.4
CFU/g	n=5,c=1,m=5000,M=10000	GB 4789.2



YX5000 SERIES

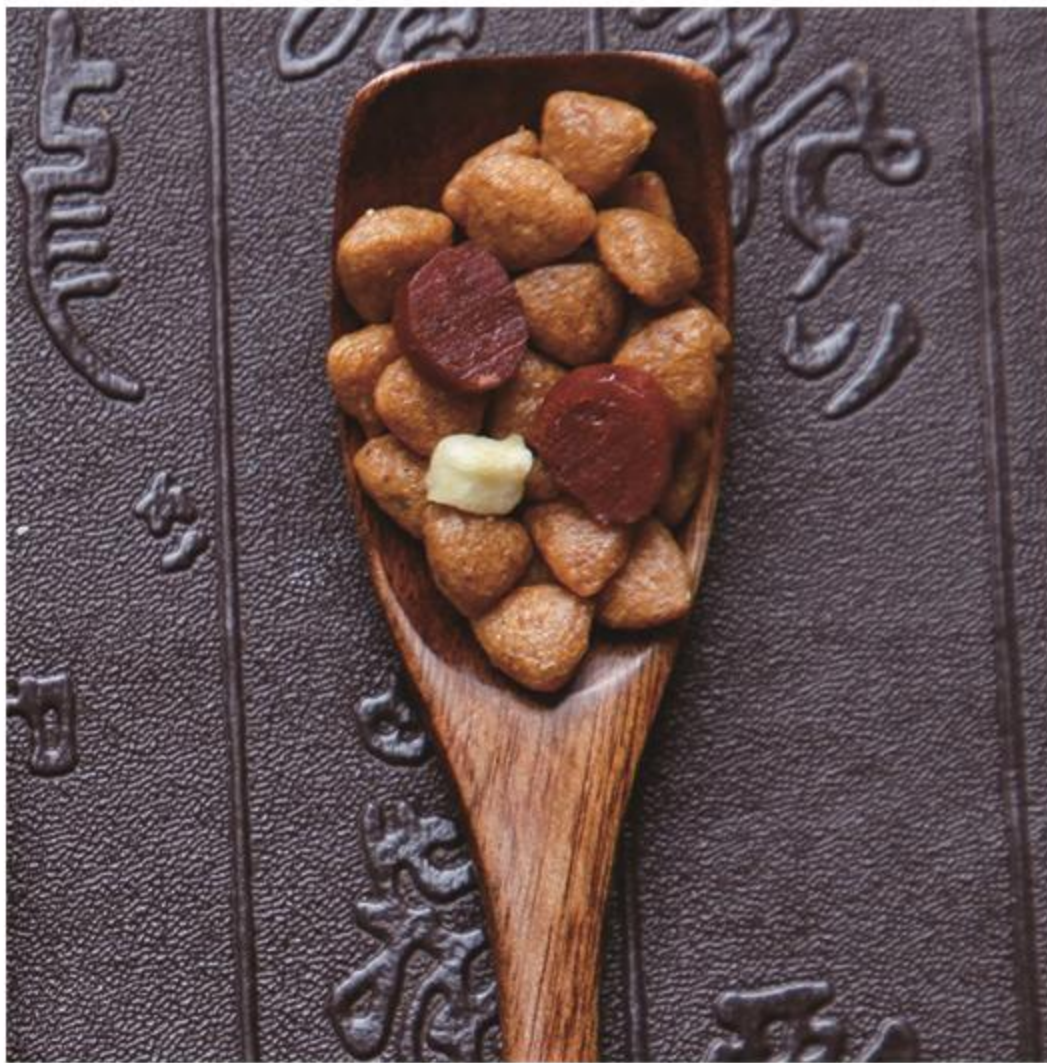
PRODUCT CHARACTERISTICS:

It employs special modification process, so that the product powder is fine and smooth and therefore easy to be processed into various shapes, and simultaneously retains maximal bioactivity, providing high nutritional value.



APPLICATION:

Dog food, cat food, pet snacks, pet nutritional supplements.



Sensory	Light yellow or cream powder	GB 20371
Water,%	≤7.0	GB 5009.3
Protein (Dry Basis),%	≥90.0	GB 5009.5
Ash (Dry Basis),%	≤6.5	GB 5009.4
CFU/g	n=5,c=2,m=10000,M=30000	GB 4789.2



YX6000 SERIES

PRODUCT CHARACTERISTICS:

- Gel property: improving the texture and slicing performance of the meat products.
- Excellent dispersion stability and permeability.
- Good instant solubility: could be used to make injection.
- Good hydrophilicity: the excellent solubility could make it absorb more water and fat and be distributed in meat products more uniformly.

APPLICATION:

Low-temperature meat products such as hams and bacon.

Sensory	Light yellow or cream powder	GB 20371
Water,%	≤7.0	GB 5009.3
Protein (Dry Basis),%	≥90.0	GB 5009.5
Ash (Dry Basis),%	≤6.5	GB 5009.4
Fat,%	≤1.0	GB 5009.6
CFU/g	n=5,c=2,m=5000,M=10000	GB 4789.2



YX8000 SERIES

PRODUCT CHARACTERISTICS:

- Good solubility.
- Good dispersibility, the resulting dispersion system keep stable.

APPLICATION:

The health care areas such as protein powder ,soy milk powder, High-end plant-based protein drinks, solid protein powder, high-protein dietary supplements and other nutrition and health care fields.



Sensory	Milky White Powder, very good flavor	GB 20371
Water,%	≤7.0	GB 5009.3
pH Value	7.0±0.5	AOAC 943.02
Protein (Dry Basis),%	≥90.0	GB 5009.5
Ash (Dry Basis),%	≤5.0	GB 5009.4
CFU/g	n=5,c=1,m=5000,M=10000	GB 4789.2



# CONCENTRATED SOY PROTEIN

## PRODUCT CHARACTERISTICS:

IT IS PRODUCED FROM NON-GMO SOYBEAN. ITS PROTEIN CONTENT RANGES 70±5%. WITH FEATURES OF HIGH PROTEIN, RICH DIETARY FIBER, AND SOUND EMULSIFYING PROPERTY, WATER ABSORPTION AND GELLING FUNCTION, IT IS ABLE TO IMPROVE THE TASTE IN A FOOD SYSTEM WHILE INTENSIFYING PROTEIN CONTENT AND NUTRITIONAL VALUE.

## APPLICATION:

BAKED FOOD, VEGETARIAN PRODUCTS, THOUSAND-LAYER TOFU, AND MEAT PRODUCTS SUCH AS HOT DOGS, SAUSAGES AND HAM.



# TEXTURED SOY PROTEIN

TEXTURED SOY PROTEIN IS PRODUCED FROM TRACEABLE NON-GMO SOYBEAN. INCLUDING TEXTURED SOY PROTEIN, TEXTURED SOY PROTEIN CONCENTRATE, SOY CRISP, ETC, TOTAL 8 SERIES, MORE THAN 50 SUB-CATEGORIES. PROTEIN CONTENT RANGES FROM 50%-80%. WITH GOOD WATER AND OIL RETENTION FEATURES, IT PROVIDES JUICY CHEWING MOUTHFEEL. IT IS BEING USED IN DUMPLINGS, SAUSAGES, MEAT BALL, READY-TO COOK FOODS, STUFFINGS, SAUCES, VEGAN MEATLESS FOODS, PLANT-BASED FOODS, ETC. COLOR, MOUTHFEEL, SIZE AND SHAPE COULD BE CUSTOMIZED BASED ON APPLICATION DEMAND, SO THAT COULD MEET CUSTOMERS' DEMANDS MAXIMUMLY.



Please contact the product manager for product selection, who will recommend product models according to specific application scenarios. Also, the customized development services for raw materials of special needs are available.



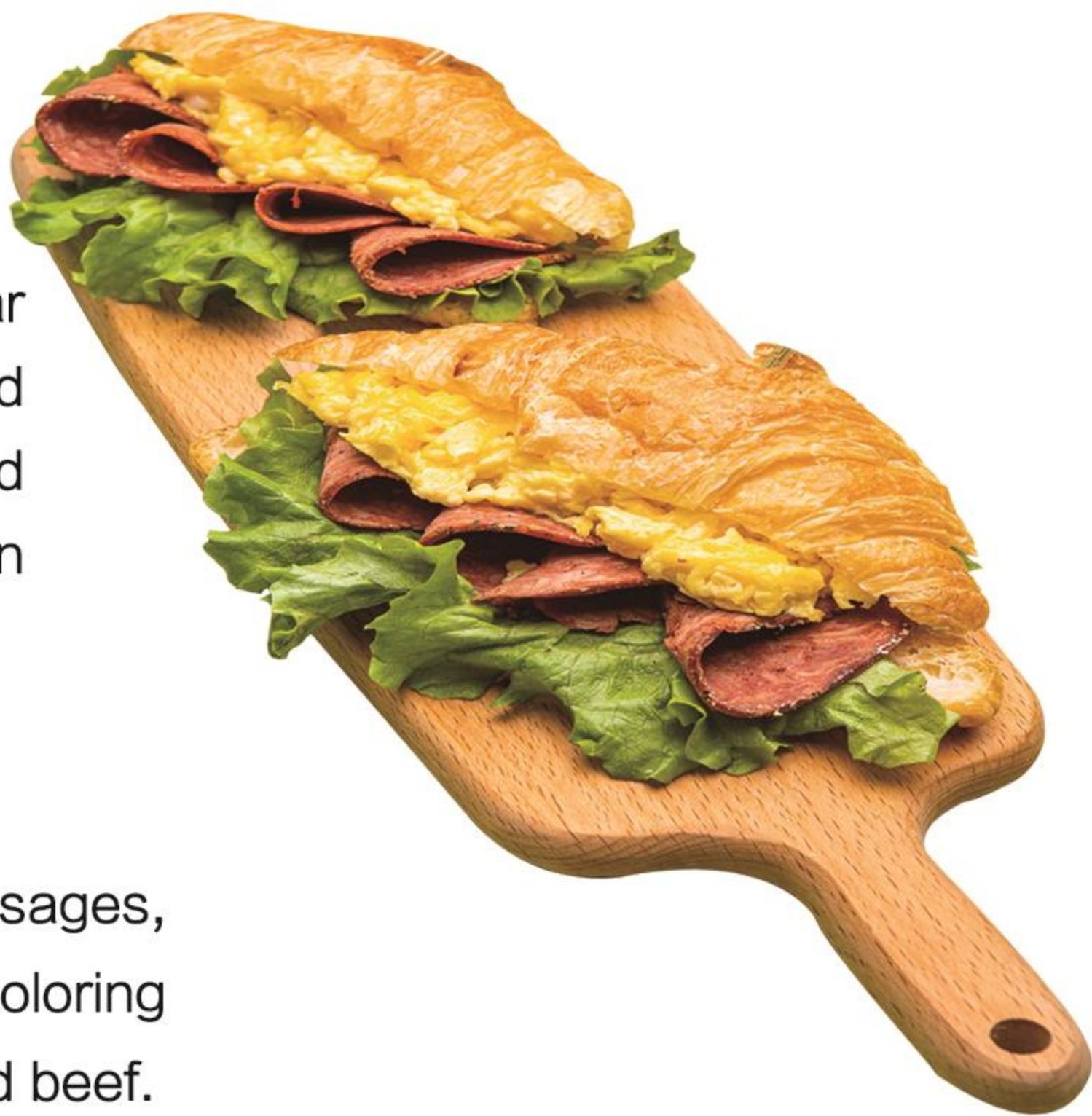
TEXTURED SOY PROTEIN

PRODUCT CHARACTERISTICS:

It features certain tissue structure, in granular form and in rounded granular form, and has sound water and oil retention ability. SHM can be provided with three colors including original, red and brown pursuant to application requirements.

APPLICATION:

Dumpling stuffing, cured sausages, meat sausages, meatballs, sauces, plant-based meat, etc. The coloring product can be applied to products such as simulated beef.



Product Model	Protein Content(Dry Basis)	Size	Appearance
SHM01	≥50%	7~8 mm	Original Color
SHM02	≥50%	7~8 mm	Red Color
SHM03	≥50%	4~5 mm	Brown Color
YL01	≥50%	3*3 mm	Mini-size Granule
YL02	≥50%	4~7 mm	Medium-size Granule
YL03	≥50%	10~13 mm	Corn-size Granule

TEXTURED SOY PROTEIN CONCENTRATE

PRODUCT CHARACTERISTICS:

Features remarkable fibrous structure, meat texture; has very good water and oil retention capacity; good choice to replace meat.

APPLICATION:

Dumpling stuffing, cured sausages, meat sausages, meatballs, sauces, plant-based meat, snacks, vegan foods,etc.

Product Model	Protein Content(Dry Basis)	Size	Appearance
YXZ101	≥50%	Length: 40~60 mm Diameter:20~25 mm	Yellowish Uniform Cylinder
YXZ201	≥50%	Length:40~45 mm Diameter:20~25 mm	Yellowish Uniform Cylinder
YXZ202	≥50%	Length:40~45 mm Diameter:20~25 mm	Yellowish Uniform Cylinder
YXZ203	≥50%	Length: 40 mm Diameter:20 mm	Yellowish Uniform Cylinder
YXP201	60~70%	4*4 mm	Yellowish Uniform Flake
YXP202	60~70%	5*2 mm	Beef-color Uniform Half-moon Flake
YXP203	60~70%	4*8 mm	Yellowish Uniform Flake
YXP204	60~65%	6*3.5 mm	Yellowish Uniform Flake
YXP205	65~70%	5*3 mm	Yellowish Uniform Flake
LYQ	50~65%	Diameter: 30 mm	Ball



TEXTURED SOY PROTEIN CONCENTRATE

PRODUCT CHARACTERISTICS:

Features remarkable fibrous structure, meat texture; has very good water and oil retention capacity; good choice to replace meat.

APPLICATION:

Dumpling stuffing, cured sausages, meat sausages, meatballs, sauces, plant-based meat, snacks, vegan foods,etc.



Product Model	Protein Content(Dry Basis)	Size	Appearance
YXS101	50~60%	4~5 mm	Yellowish Uniform Sheet
YXS102	50~60%	7~8 mm	Yellowish Uniform Sheet
YXS104	50~60%	5~15 mm	Yellowish Uniform Fragment
YXS105	50~60%	20 mm	Yellowish Uniform Filament
YXS203	65~70%	5~15 mm	Yellowish Uniform Flake
YXS301	≥70%	3~7 mm	Yellowish Uniform Chip
YXS302	≥70%	7~8 mm	Yellowish Uniform Filament

SOY CRISP

PRODUCT CHARACTERISTICS:

Crispy mouthfeel.  
High protein content ranges from 60% to 90%.  
Rice or cylinder shape options.  
Gluten free.

APPLICATION:

Nutrition bars, cereals, snacks, etc.



Product Model	Protein Content(Dry Basis)	Size	Appearance
YXKL201	≥60%	5~6 mm	Cylinder
YXKL202	≥60%	4~5 mm	Cylinder
YXKL401	≥80%	5~6 mm	Cylinder
YXKL402	≥80%	4~5 mm	Granule



## CUSTOMIZED PRODUCTS

Yuxin Bio-Tech has many years of product development experience in textured protein processing industry. Not only has complete types of products, but also has strong research and development strength, can provide special functional customization development services based on specific application scenarios. After the purchase of the product, Yuxin Bio-Tech provides customers with professional application technical support, to achieves high-end products, complete services, and continues to contribute to the innovative and efficient development of customers.



## SOY FIBER

### PRODUCT CHARACTERISTICS:

ACCORDING TO THE END APPLICATIONS OF THE PRODUCT, IT CAN BE DIVIDED INTO A NUMBER OF SERIES, WHICH ARE RICH IN INSOLUBLE DIETARY FIBER AND THUS SIGNIFICANT WATER RETENTION CHARACTERISTICS, DENSE BUT NOT STICKY. IT PLAYS THE ROLE OF STABILIZING TEXTURE, ENHANCING WATER RETENTION AND FREEZE-THAW STABILITY IN THE FOOD SYSTEM, AND HAS BEEN WIDELY APPLIED.

### APPLICATION:

RAW MATERIAL FOR EXTRACTING THE SOYBEAN POLYSACCHARIDE.

JAM, MEAT SAUCE AND OTHER SAUCE PRODUCTS.

RAW MATERIAL FOR FOOD COATING.

HIGH-FIBER FOOD.





## DEFATTED SOY FLOUR

### PRODUCT CHARACTERISTICS:

IT ORIGINATES FROM THE COMPANY'S SELF-OWNED SOYBEAN PLANTING BASE IN NORTHEAST CHINA. ITS NON-GMO IDENTITY IS TRACEABLE AND GUARANTEED, WITH EXCELLENT FUNCTIONAL CHARACTERISTICS SUCH AS WATER HOLDING CAPACITY, FOAMABILITY, EMULSIBILITY AND COHESIVENESS. IT CAN BE USED IN A VARIETY OF FOOD SYSTEMS; FURTHERMORE, IT IS A NATURAL FOOD WHITENING AGENT BECAUSE OF ITS BIOLOGICAL ACTIVITY.

### APPLICATION:

FLOUR PRODUCTS, HIGH PROTEIN CANDIES, HYDROLYSIS MATERIAL OF VEGETABLE PROTEIN.

## LOW-TEMPERATURE SOY FLAKES

### PRODUCT CHARACTERISTICS:

IT IS OBTAINED BY LOW-TEMPERATURE EXTRACTION OF TRACEABLE NON-GMO SOYBEANS, WITH HIGHER PROTEIN CONTENT AND LESS PROTEIN DENATURATION, ENSURING THAT PROTEIN CAN BE EASILY DIGESTED AND ABSORBED BY HUMAN BODY. IT ALSO BOASTS HIGHER WATER-SOLUBLE NITROGEN INDEX AND NUTRITIONAL VALUE.

### APPLICATION:

IT CAN BE USED AS A PROCESSING MATERIAL FOR SOYBEAN PROTEIN OR HYDROLYZED SOYBEAN PEPTIDE.

## SOY LECITHIN

### PRODUCT CHARACTERISTICS:

PRODUCED FROM NON-GMO SOYBEAN.  
TRANSPARENT BROWN LIQUID.  
LOW VISCOSITY.  
HIGH BIOACTIVITY.



### APPLICATION:

CONFECTIONARY, CHOCOLATE, BAKERY, PHARMACEUTICAL, HEALTH PRODUCTS, MAKEUPS, ETC.

## SOYBEAN OIL

### PRODUCT CHARACTERISTICS:

RAW MATERIALS ARE NON-GMO SOYBEAN.  
HIGH CONTENTS OF NUTRIENT ACCOMPANIMENTS, SUCH AS VITAMIN E AND PHYTOSTEROL.  
VERY LOW CONTENT OF TRANS-FATTY ACIDS.  
FOOD GRADE PROCESSING SUCH AS LOW TEMPERATURE EXTRACTION AND MODERATE REFINING ENSURES THE ESSENCE OF SOYBEANS.  
INNOVATIVE PROCESSES ENSURE CLEANLINESS, NUTRITION AND LESS COOKING SMOKE.

### APPLICATION:

CATERING, NON-GMO FOOD PROCESSING, OIL BLENDS, ETC.





## PROFESSIONAL TECHNICAL SERVICES »

Adhering to the mission of "Nature to me, health to you", Yuxin Bio-Tech employs the "whole-industry-chain circular economy model from field to table", which features not only a complete range of products but also recommendation of product models in line with the clients' application scenarios based on years of our technical accumulation in the vegetable protein industry; besides, the R&D team is able to provide "product customization + application development + technical support" according to clients' needs, contributing to the innovative and efficient development of clients.

*Nature to me*

*Health to you*

