

soyAUSTRIA[®]
NATURAL **soy**LUTIONS



soyFULLFAT
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 throughout whole Europe and overseas. 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

Toast, white bread, rolls, buns, bread mixes, baking agents and more

Advantages

- High lipoxigenase level
- Whiter crumb through enzymatic bleaching
- Softer and finer crumb
- Increases water binding capacity
- Increases baking volume
- Better dough plasticity
- Prolongs product freshness
- **Naturally** contains lecithin, acting as emulsifying agent

Recommended dosage: 0.5 - 0.7%, for dough and 5 - 20% for baking mixes calculated on the flour

Offered **NATURAL SOYLUTIONS**:

soyPAN, **soyPAN** Low germ





soyGRAN

Roasted full-fat soybean grains

Fields of application

Healthy bread, bread mixes, baking agents, ready meals and more

Advantages

- Free of bitter notes
- Great impact on the texture
- Pleasant nutty taste
- Available gluten free (EU regulation) and organic
- Great nutritional profile
- Increases water binding capacity
- Naturally contains lecithin
- Prolongs product freshness
- High in natural fibre

Recommended dosage: 5-20% calculated on the flour

Offered NATURAL SOYLUTIONS:

SOYGRAN, SOYGRAN Small, SOYGRAN Fine, SOYGRAN Superfine, SOYGRAN Dark





soySAN

Roasted enzyme-inactive full-fat soy flour

Fields of application

Waffles, fat fillings, nut substitution, sweet bakery goods, fine confectionary, extruded breakfast solutions, nutrition bars and biscuits, therapeutic foods and more

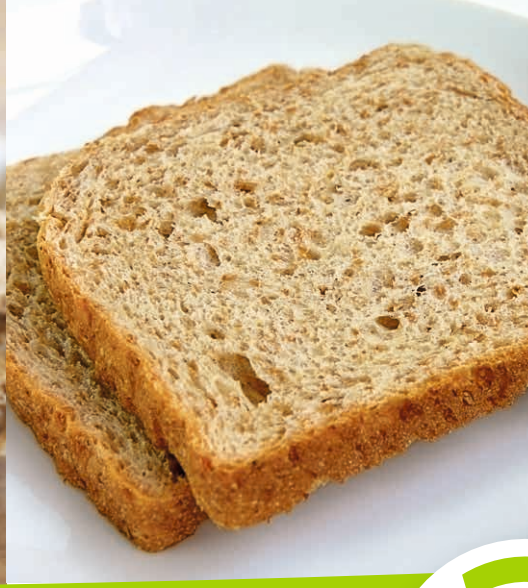
Advantages

- Improves mixing tolerance
- Pleasant nutty taste
- Reduces wafer breakage and stickiness
- Improves distribution of water/fat
- Prolongs moisture and freshness
- Improves texture and yield
- 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

Offered **NATURAL** **soyLUTIONS**:

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





soyBRAN

High-quality debittered soy brans

Fields of application

Bread, high-fibre bread, bread mixes, fibre fortification, thickening agent, extruded breakfast solutions, sport and nutrition, health and beauty products and more

Advantages

- Pure **natural** dietary fibre
- High water absorption, more than 4x
- Contributes to calorie reduction in the final product
- Adds viscosity
- Available gluten free (EU regulation)
- **Natural** ingredient for scrubs and peeling products

Recommended dosage: 5-20% calculated on the flour

Offered **NATURAL SOYLUTIONS**:

SOYBRAN, **SOYBRAN** Fine, **SOYBRAN** Small





soyFLAKES

Premium full-fat soy flakes

Fields of application

Baking, baking mixes, baking decorations, muesli bars, breakfast cereals, confectionary, starting material for protein extraction and more

Advantages

- **Natural** high fibre content
- **Natural** high protein content
- Pleasant nutty taste
- Due to heat treatment **soyFLAKES** are ready to use without further heat treatment
- **Naturally** contains lecithin
- Creates unique texture
- Available gluten free (EU regulation) and organic
- Increased availability of **natural** nutrients

Recommended dosage: 5-20% calculated on the flour for baking applications

Offered **NATURAL soyLUTIONS**:

soyFLAKES, **soyFLAKES S**, **soyFLAKES XS**





soyPRO

We started the gentle processing of our **SOYPRO 50 Natural Concentrate** range of semi-defatted soy a few years ago. Remaining true to our core philosophy, we focus on delivering a **natural** product that satisfies the needs of our customers around the world.

Only 100% **natural** soy originating from the EU is used in our product range. Moreover, we mechanically press our soy instead of using hexane solvent extraction for defatting – a process used by many of our competitors.

Our **SOYPRO 50 Natural Concentrates** and their wide range of functionalities can be used for various applications, from soy milk production to meat alternatives.

soyPRO 50 Natural Concentrate

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

Fields of application

Bread, bread mixes, low-fat bakery goods, dietary goods, protein fortifications, binding agent and more

Offered **NATURAL SOYLUTIONS**:
SOYPRO 50, **SOYPRO 50 Fine**



Advantages

- Low fat content – max. 9%
- High protein content – approx. 50%
- 100% **natural** by gentle pressing technology instead of solvent extraction
- Available gluten free (EU regulation) and organic
- **SOYPRO 50**: full protein functionality including binding effect, water solubility and extrudability





Electricity
from 100%
sustainable
sources

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NATURAL SOYLUTIONS

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