

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 supersede the necessity to formulate with 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
- Fast hydration time, instant rehydration without precooking
- Can be directly hydrated in the wet seasoning mix
- Designed for direct human consumption
- Pleasant neutral taste, no off-taste to wash and centrifuge out
- Great water binding capacity
- Gluten free
- Also available in organic quality
- High protein content
- High in **natural** dietary fibre
- Polyunsaturated fatty acids
- No added sugar
- Contains all essential amino acids, high in PDCAAS
- Low in sodium
- Naturally suitable for vegans

soyTEXTURE Mince

Texturised soy mince

Texturised soy granules in different sizes and in dark beef colour. Ideal for making burger patties, Bolognese and other dishes containing minced meat and more. With great advantages **SOYTEXTURE Mince** can also be added to confectionary products adding a natural, clean label crunch.

Offered **NATURAL SOYLUTIONS**:

SOYTEXTURE Mince, **SOYTEXTURE Mince S**, **SOYTEXTURE Mince L** and further **NATURAL SOYLUTIONS** in other different sizes and dark types





soyTEXTURE Chunks

Texturised soy chunks

Ideal for use in stews, goulash, ragouts, fried dishes and more

Offered **NATURAL SOYLUTIONS**:

SOYTEXTURE Chunks,
SOYTEXTURE Chunks S,
SOYTEXTURE Chunks XS,
SOYTEXTURE Chunks XXS,
SOYTEXTURE Chunks L,
SOYTEXTURE Chunks XL



soyTEXTURE Slices

Texturised soy slices

Ideal for use in wok dishes, wraps, shawarmas, fried sticks, fried dishes and more

Offered **NATURAL SOYLUTIONS**:

SOYTEXTURE Slices, **SOYTEXTURE Slices S**



soyTEXTURE Flour

Texturised soy flour

Fields of application

Gluten free breadcrumb/coating, meat extension, dumplings, filling material, moisture absorption, water binding, confectionary and more

Advantages

- High water binding capacity
- High in protein and natural fibres
- Low fat
- Resistance against fat migration
- Adds texture

Offered **NATURAL SOYLUTIONS**:

SOYTEXTURE Flour, **SOYTEXTURE Flour Fine**



soyPRO

We started the gentle processing of our **SOYPRO 50 Natural Concentrates** 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

Protein fortifications, binding agent for meat alternatives, extrusion, meat extension, starting material for protein hydrolysates (enzymatic hydrolysis), soy specialties 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