



Prolia® and
Prosanté®
textured soy flour

Meat analogs

Improving texture and offering constantly great products

ALL THE INGREDIENTS FOR YOUR SUCCESS!

In this rapidly changing industry we find ways to help customers reduce cost and improve speed to market. From design through development to manufacturing, we are committed to helping you make the most of your resources and optimize your products and processes. We believe that the only way we can grow our business, is by helping our customers to grow theirs.

Benefits that go beyond the bottom line

In today's meat market, processors are faced with volatile ingredient costs. One way to attack costs in formulations is to incorporate textured soy flour and vegetable proteins

into your products. Not only will they provide immediate input savings, but they also function better in systems than other protein sources.

For instance, in meat and meat analogue applications, they provide: meat extension, juiciness improvement, higher processing throughput and reduced re-thawing loss. Depending on your application, whether it be ground meat, tacos, pizza topping, nuggets, patties or soup, these products can address your functionality needs in either flake or minced particle size varieties.

Soy has gained a prominent place in a healthy diet as a valuable alternative for animal protein. Adding soy to meat entrees will boost the nutritional value of meals.

TEXTURED SOY FUNCTIONALITY

- Mimics meat's natural structure, texture and chewing properties
- Functionality is comparable to textured soy concentrate, yet more economical
- Water absorption and holding
- Fat/oil absorption and holding
- Flavor binding

- **Minced** requires longer hydration, typically used in retort, high heat applications (soup, taco filling, chili)
- **Flaked** products hydrates faster than minced in cold water. Typically used in ground meat systems (patties, nuggets, pizza topping).

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CONTACT

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PROSANTE® PRODUCT OFFERINGS

- Textured Soy Flour & Textured Vegetable Protein
- Minced and Flaked
- Competes against textured soy concentrates
- Available colored to match cooked beef color or plain
- Typically used to replace a portion of ground meat
- Can be used to mimic meat in vegetarian applications

PROLIA® PRODUCT OFFERINGS

- Defatted Soy Flour
- Re-lecithinated Defatted Soy Flour
- Given the multifunctional properties of soy proteins, Prolia® is an excellent offering to compliment meat entrees targeting child nutrition protein and fat targets.

Products	Standard offerings
Prolia® Defatted Soy Flour	200/70: 200 mesh particle size, 50% protein, 70 PDI, white color
Prolia® Relecithinated Soy Flour	200/70+15%: 200 mesh particle size, 42% protein, 70 PDI, creamy white colored

Products - Minced	Standard offerings
Prosante® Textured Soy Flour (EXTM) (Minced Textured Soy)	5P: 1/8" particle size, 50% protein, plain color 7P : 3/16" particle size, 50% protein, plain color 10P:1/4" particle size, 50% protein, plain color
Prosante® Textured Vegetable Protein (EXTM) (Minced Textured Soy)	3B: 1/16" particle size, 50% protein, caramel colored 5B: 1/8" particle size, 50% protein, caramel colored 7B: 3/16" particle size, 50% protein, caramel colored 10B: 1/4" particle size, 50% protein, caramel colored 12B: >1/4" particle size, 50% protein, caramel colored

Products - Flaked	Standard offerings
Prosante® Textured Soy Flour (EXTF-SRH) (Flaked Textured Soy)	3014P: 1/4" particle size, 50% protein, plain color 3018P: 1/8" particle size, 50% protein, plain color 3038P: 3/8" particle size, 50% protein, plain color
Prosante® Textured Vegetable Protein (EXTF-SRH) (Flaked Textured Soy)	3014B: 1/4" particle size, 50% protein, caramel colored 3018B: 1/8" particle size, 50% protein, caramel colored 3038B: 3/8" particle size, 50% protein, caramel colored

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