

# **Soya Protein Making Machine Extruded Soy Nuggets Production Line 55-110kw**

Extruded soya nuggets production line is a new kind of inflating processing line, which is produced and developed according to rich experiences and the requirement of food market. Soya protein making machine adopts low-temperature soyabean powder as main material to produce new foods which looks like muscle and has the sense of mastication. This kind of food has highly nutrition and can be widely applied in many in industries: ham, can, fast -food, instant-cool food etc. Texture soya protein food making machinery is including including mixer, extruder, dryer, the cutting machine, the cooling machine. Soya protein food processing line can produce the snack food by automatically.



**DETAIL DESCRIPTION OF AUTOMATICALLY TEXTURED VEGETABLE PROTEIN  
TVP LINE**



### Extruded Soy Nuggets Production Line

Raw materials	Soya flour, defatted soya flour, peanut meal and so on.
Voltage	Three phases: 380V/50Hz; Single phase: 220V/50Hz; and also we can make it according to customers' local voltage according to different countries.
Energy Source	Electricity, gas, steam
Machine material	All the machines are made by stainless steel and this line is with a reasonable design and with high automation; The screws are made by alloy steel, with building block system structure and self-cleaning function.

### THE PARAMETER OF THE TSP LINE TEXTURED SOY PROTEIN MAKING MACHINE

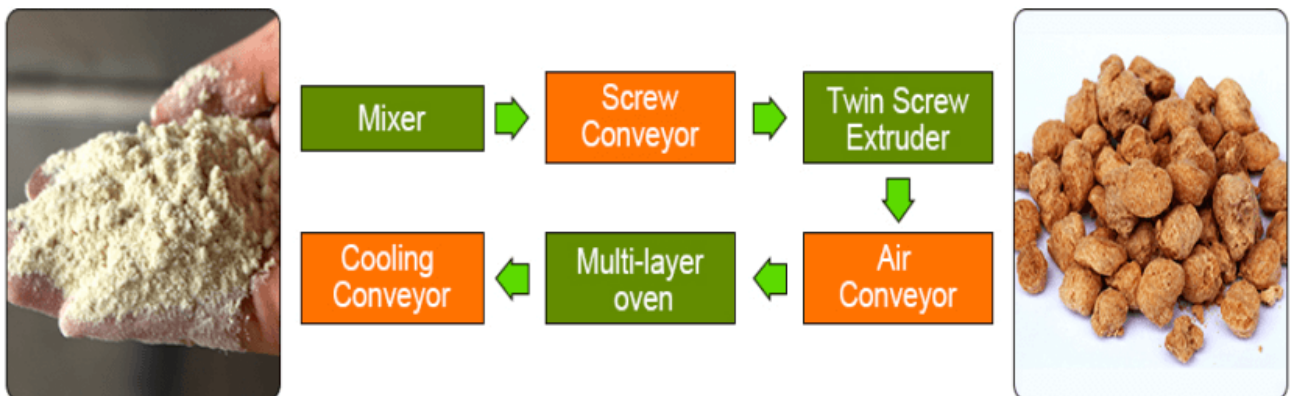


## Soya Protein Making Machine

Model Parameter	LY65	LY85	LY90	LY95
Installed power	55-110kw	75-132kw	132-200kw	160-450kw
Consumption	70KW/H	120KW/H	160KW/H	240KW/H
Output	150-300kg/h	200-500kg/h	600-1000kg/h	800-2000kg/h

### HOW TO MAKE TEXTURED SOY PROTEIN FOOD?

Mixer--- Screw conveyor--- Twin screw extruder --- Air conveyor--- Dryer--- Cooling machine

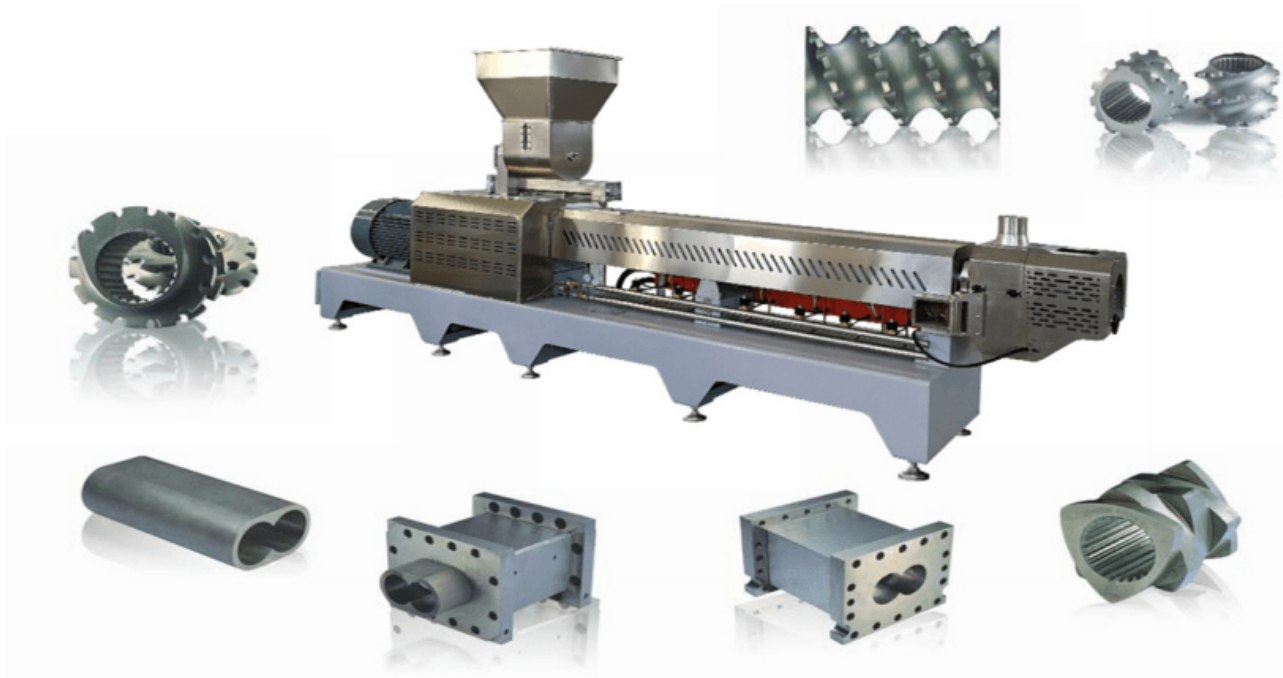


### DETAIL DISPLAY OF TEXTURE SOYA PROTEIN FOOD MAKING MACHINERY

Machine	Function
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Mixer	Used for mixing all raw materials and adding appropriate water (don't need to add water into dry powder type mixer), to make the raw materials uniform.
Screw conveyor	Conveying the material into the double screw extruder.
Twin-screw extruder	Used for extruding and shaping.
Air conveyor	Conveying the small size product.
Dryer	Removing the surface water, drying the product.
Cooling machine	Cooling the product; To prevent adhesion.

**FEATURES OF THE SOYA NUGGETS MAKING MACHINE**

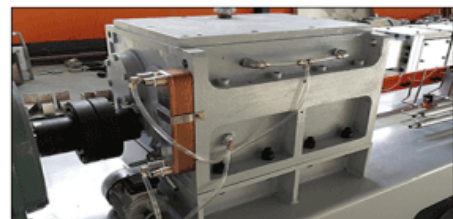
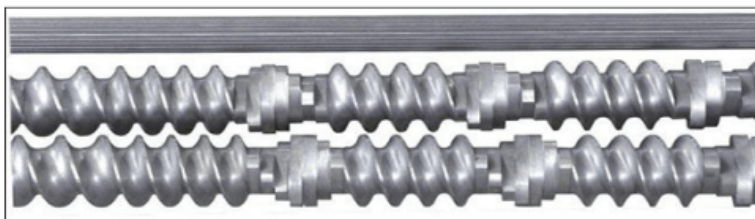


Item No.	<a href="#">LOYAL</a> Features of soya chunk production line
1.	Screw made by nitriding process, high strength and wear-resting. Self-cleaning ability, no need to discharge or clean the barrel and screw when roasting or replacing of materials.



2.	Adopting speed-adjusted converter on feeding system, extrusion system and cutting system. Food grade stainless steel twin-screw feeding machine, stable materials feeding in the whole food process.
3.	Gearbox with automatic lubrication function, extending gear life.
4.	Increased radiator on driving part for forced cooling effect, ensuring double screw extruder operates safely.
5.	Barrel with water-cooled circulation. Different moisture-extrusion temperature ratio, whole-expanded and half-expanded as different type of products.
6.	Different type and capacity of extruder for your choice.

### TWIN SCREW EXTRUDER FOR TSP TVP PROTEIN MEAT FOOD



1. Soya nugget machine
2. Twin screw extruder
3. Soya protein making machine
4. Textured vegetable protein processing line
5. Vegetarian food making machine

### APPLICATIONS OF PROFESSIONAL SOYA PROTEIN FOOD PROCESSING LINE

The soya protein making machine can make various of shapes and

types, according to your requirements.

Such as: Soya chunks, slices, flakes, soya nuggets, protino soybean badi, soya burgers and so on.

All of them are high protein, meaty and tasty.



## SOY PROTEIN VS. MEAT PROTEIN



Soya protein	Meat protein
Nutritional Advantages of Soy Protein	Nutritional Advantages of Meat Protein

Getting your protein from soy foods can provide some vitamins and micro-nutrients that meat doesn't offer. It does not contain cholesterol and has very low fat content, which helps to improve blood lipids. Prevent cardiovascular disease.

High-quality protein content; high saturated fat and cholesterol content. Excessive intake can increase the risk of cardiovascular and cerebrovascular diseases.