

# How is soy meat manufactured?

Soy is a kind of food with very high nutritional value. It is rich in plant protein, high-quality unsaturated fatty acids, multiple vitamins, inorganic salts and soy isoflavones. At the same time, regular consumption of soy can bring many benefits to the human body.

It is precisely because of the high nutritional value of soybeans that they are widely used in the production of infant cereals, feeds, and soybean meat. Its application range is very wide. Although soybean meat is an instant product, it has a meaty taste when eaten. So how is soy meat made?

Soy meat, also known as vegetarian meat, is mainly made from soybeans through an extrusion cooking process. During this production process, the protein will undergo structural changes to form a fibrous network. When it is soaked in water, it will absorb water, forming a meat-like texture and chewy characteristics.

The protein content of soy meat can reach up to 50%, and because they do not contain cholesterol, they are often used as meat substitutes and are very popular in the market. The specific production process is as follows:

In industrial production, the production of soybean meat usually uses professional equipment-soybean block extruder, which can quickly and efficiently produce high-quality soybean meat.

First choose fresh and clean soybeans to clean them, and then grind them into soybean flour. Of course, the raw materials can also be directly used soy flour, corn flour and other grains. These raw materials are mixed and extruded from the extruder. The desired shape can be selected, such as pellets,

flakes, blocks and some other shapes.

Then put it in a dryer for drying to remove excess water, which can effectively extend the shelf life. If you are making some instant foods, you can also add some seasonings after this to make it into chicken flavor or beef flavor, etc. Wait.

So the soybean meat is finished, and then it can be cooled and packaged. Soy meat is rich in nutrients and is easily absorbed by the human body. As a vegetarian food, it is rich in meat flavor. Therefore, it is very suitable for some people who want to lose weight, and it is always in short supply in the market.

For factories, using a [soy block extruder](#) to make soy meat will achieve unexpected results. The equipment adopts a fully automated production method, only needs to set up the program in advance, without excessive manual intervention, can produce delicious soybean meat, clean and hygienic cost is very low, is a low investment and high return equipment.

In addition, the instant noodle production line, industrial dryer and other equipment produced by our company have good after-sales feedback. And have always been in the leading position in the industry. Choosing us will bring you more high-quality business opportunities.

If you want to show your skills in this industry, please contact us as soon as possible, we will definitely make your trip worthwhile!