

How is soya meat made?

Soybean meat, also known as protein meat or artificial meat. It is an imitation of animal meat. It is very similar to animal meat in terms of taste and chewiness. It is also rich in protein. And its protein content is much higher than that of general animal meat. And it does not contain fat, it is a non-toxic, harmless, green, safe and healthy food. Therefore, soybean meat has now become a kind of food that is universally loved by the public. And it has a very broad market prospect.

Soybean meat is made from high-quality soybean protein, soybean meal, etc. as the main raw materials through heating, extrusion, puffing and other processes. The equipment used is mainly [soybean meat machine](#). The specific production process is as follows:



The first step is to transport soy protein, soy flour and other raw materials to the mixer. The mixer will mix these raw materials evenly. And then the conveyor will transport the mixed raw materials to the extruder. At this time, the extruder will play a very big role. The extruder will expand the raw materials under high temperature and high pressure and extrude them according to a certain shape. At this time, the

bean meat is basically formed. In this process, the manufacturer only needs to change the mold of the equipment to produce different shapes of bean meat. .

For beans that need to be dipped, they can be immersed in the concentrated seasoning liquid for about 2.5 hours. So that the soybeans can be made into different flavors. So that the soybeans are made. And the packaging machine can be used for packaging later.

Although the production process of soybean meat is complicated. The engineers of [Shandong Loyal Industrial Co., Ltd.](#) have gone through all aspects of research and development, making the final operation very simple. Using our company's bean meat machine, the manufacturer does not need to hire professional labor. One person can easily produce, the operation is simple and efficient, making the manufacturer's production more convenient.

In addition to simple operation and high production efficiency, our soybean meat machine can also effectively avoid protein damage. And the nutrient content and delicious taste of the soybean meat produced are guaranteed. It is made of high-quality stainless steel material, which ensures the quality of the bean meat machine and the service life of the equipment, and reduces the investment cost. At the same time, it is made of high-quality materials that meet the national food hygiene standards, which effectively guarantees the cleanness and brightness of the bean meat machine and is easy to clean.



We can provide perfect after-sales service. Our engineers will solve any problems that arise in the future. The most important thing is that we can also provide customized services. Tell us your production needs, and we will customize the most suitable for you. Your equipment, looking forward to cooperating with you!

Soybean meat has been gradually accepted and recognized by the public. The future market prospects are broad, and the demand will continue to increase. I believe that with the joint efforts of all of us, the food processing industry will surely develop faster!