

What Is Soya Meat Protein Line Including?

Introduction Of Soya Meat Protein Making Machine:

The Soya Meat Protein Making Machine is a specialized equipment used to produce soya meat. It is an innovative technology that uses the extrusion process to produce high quality and nutritious soya meat protein. The machine is designed to extract protein and fiber from soya beans and other grains. The process involves blending and cooking soya flour, water and other ingredients to create a dough-like mixture which is then sliced, dried and packaged as soya meat protein. The machine is fully automated, reducing the need for manual intervention during the production process. It is easy to operate, with low maintenance costs and a high output capacity. The final product is a versatile and healthy source of protein that can be used in a variety of dishes such as vegetarian burgers, sausages, and meatballs.



Flow Chart Of Soya Meat Protein Processing Line:

1. Mixing --- 2. Screw Conveyor --- 3. Extruding --- 4. Air Conveyor --- 5. Drying --- 6. Cooling Conveyor

The Equipment Using In The Soya Meat Protein Making Machine:

Mixer---Extruder---Cutter---Dryer---Packaging Equipment

Feature Of Automatically Soya Meat Protein Machines:

- 1. Automatic operation: The machine is fully automated, reducing the need for manual intervention during the production process.
- 2. High output capacity: The machine has a high output capacity, allowing for large-scale production of soya meat protein.
- 3. Versatility: The final product is a versatile source of protein that can be used in a variety of dishes such as vegetarian burgers, sausages, and meatballs.
- 4. Energy-efficient: The machine is designed to reduce energy consumption, making it an eco-friendly and cost-effective option for food manufacturers.



The Parameter Of Soya Meat Protein Process Line?

Model	Installed Power (Kw)	Power Consumption (Kw)	Output (Kg/h)	Size(L*W*H) (Mm)

LY65	100kw	80kw	180-220kg/h	19000*1200*1800mm
LY70	109kw	93kw	250-300kg/h	20000*1200*2200mm
LY85	156kw	125kw	300-500kg/h	21000*1200*2200mm

Applications Of Automatic Soya Meat Protein Production Line:

1	Meat alternatives	Soya meat protein is a popular alternative to meat for vegetarians, vegans, and health-conscious consumers.
2	Snacks	Soya meat protein can be used in the production of healthy snacks such as protein bars and jerky.
3	Pet food	Soya meat protein can be used as an ingredient in pet food to provide a source of protein for pets.
4	Industrial ingredients	Soya meat protein can be used in the production of industrial ingredients such as emulsifiers and thickeners.
5	Ready-to-eat meals	Soya meat protein can be used in the production of ready-to-eat meals such as vegetarian lasagna and meat-free meatballs.
6	Food service	Soya meat protein can be used in the food service industry as an ingredient in dishes such as stir-fries, curries, and stews.

