The principle of Soya Nuggets Making Machine

Textured Soybean protein food processing line is developed and manufactured on base of our experience combined with the advanced machine from foreign countries.

This line takes soybean dreg and peanut dregs as main raw materials. After milling, mixing extruding and cutting, the dregs become layer fiber structure. The finished products has high nutrition; looks and tastes like meat; easy to absorbing oil, water and smell; without cholesterol and animal fat, so it is used in meat products industry, fast food production, deepfreeze food production, and all kinds of maigre snacks and food.

Soya Nuggets Making Machine can be used to produce soya nuggets, TVP/TSP, soya chunks by adjusting the moulds from extruder; meanwhile it can produce cereal, snacks by adjusting the screws from extruder.