

Rosen TSP50

TEXTURED SOY PROTEIN

Textured soy protein is 100% of vegetable origin, and it is obtained from defatted soy flour.

Characterized by its high protein content, its low fat content, and its ability to absorb water by increasing its volume, textured soy protein improves the yield of food preparations, minimizing production costs.

During the manufacturing process, from the reception of the raw material to the collection and storage of the end product, controls are carried out to guarantee its quality.

QUALITY CERTIFICATIONS



NUTRITION FACTS

COMPONENTS	AMOUNT per 100 g
Carbohydrates	35 g
Proteins	
Total Fat	1,6 g
Saturated fats	
Trans fats	0 g
Fiber	

USES AND APPLICATIONS

In the vegetarian food industry, textured soy protein is used to make empanadas, meatballs, pasta fillings and meat analogues, which resemble conventional foods in color, texture and flavor.

In the baking industry, it is used in low-carb breads and baked products, in cereal bars and breakfast cereals, as well as in confectionery products.

In addition, due to its ability to emulsify, it is used in dairy products, in powdered beverages, in infant formulas, in some varieties of liquid soy drinks and in bottled fruit drinks, as well as in soups and sauces as a thickener.

Thanks to its nutritional quality, the in the fitness industry uses it as an ingredient in liquid nutritional meals and energy bars, as well as in products to gain weight and muscles.

In the meat industry, it is used to enhance protein functionality, to obtain more flexible and economical preparations, to reduce shrinkage during cooking, to

improve water retention, the slicing characteristics and the nutritional value of meat products.

In emulsified meat products, textured soy protein improves binding and structure, and increases yields by reducing fat and moisture losses during the cooking process.

In addition, it can be used as an ingredient for batter mixes and batters.

GRANULOMETRIES

The granulometry to be used in the preparation of the various foods is related to the final texture that you want to achieve in the product.

USAGES	RECOMMENDED GRANULOMETRY					
	<1,5 mm	>1,5 mm	<3 mm	>3 mm	<5 mm	>5 mm
Pork Products	X	X	X	X	X	X
Sausages	X	X	X	X	X	X
Cold Meats	X		X			
Batters and batter mixes	X		X			
Cereal Bars						
Cereals/ Snacks/ Granolas		X		X		X
Vegetarian Food		X		X	X	X
Baked Products	X	X				
Diary Products	X					
Soups and sauces	X					X
Nutritional supplements	X					
Beverages	X					

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