

How is soy meat manufactured?

Detail Introduction :

Beans refers to a vegetarian with a flavor and tissue similar to meat. It usually takes plant protein (soybean protein, peanut protein, wheat gluten, etc.) as the main raw material. It has low fat content and unique taste. It can be cold, burned and fried. It tastes delicious. Long term consumption can enhance physique and be beneficial to health.

How is soy meat manufactured?

Soybean meat is a kind of green and safe food, which takes high-quality soybean as raw material and makes soybean protein powder into lean meat flake plant protein with different sizes and shapes through heating, extrusion, noise spraying and other processes. Its protein content is much higher than that of ordinary animal meat, and its food taste, structure, color and toughness are similar to that of animal meat.



The technological process of soybean vegetarian meat is as follows:

Bean cake ? crushing ? mixing ? extrusion ? drying and packaging.

Technical points:

1. Bean cake: bean cake after oil extraction.
2. Crushing: the soybean cake is mechanically ground into soybean powder.
3. Mixing: mix the raw and auxiliary materials according to the proportion of 25kg soybean powder, 20g edible caustic soda, 20g salt and 1kg boiled water.
4. Extrusion: put the mixed raw materials into the extruder and heat them under pressure to make the bean flour mature. The artificial meat strip is 4 cm wide and 0.5 cm thick. The quality of the product mainly depends on the mechanical control temperature. According to the requirements of raw materials, the meat slices should not be raw, scorched, continuous and broken.
5. Drying: expose the meat slices to dry, or dry them in an electric oven.
6. Packaging: use plastic bags to package, seal, store or sell the finished products.

Soya meat making machine uses soybean powder or peanut powder to break spherical protein molecules to form chain protein molecules, and forms flake fiber structure through grinding, stirring, high temperature, high pressure and high shear. The product is rich in nutrition and does not contain cholesterol or animal fat, but its appearance and taste are like meat. It has the quality of absorbing soil, water and taste. The processing line can be widely used in meat products industry, fast food industry and instant food industry.

Features of soya meat making machine:

1. The gearbox has automatic lubrication function to prolong the service life of the gear.
2. The feeding system, extrusion system and cutting system all adopt speed regulating frequency converter.
3. It has good self-cleaning ability, and there is no need to remove the barrel and screw during cleaning.
4. It adopts European advanced technology and is specially designed for the production of high protein soybean protein and fibrin.

5. The equipment is made of stainless steel, and the screw is made of alloy steel and special technology to ensure longer service time.



Equipment list of soybean meat production line:

Mixer ? screw conveyor ? twin screw extruder ? air conveyor ? dryer ? cooling Packaging machine ? packaging machine

Establishment of soybean meat production line:

1. Mixer: there are many models to choose from, which can be selected according to the production capacity.
2. Conveyor: conveying raw materials to extruder.
3. Extruder: according to the requirements of production capacity, from 200 kg per hour to 550 kg per hour, the raw materials include soybean flakes, soybean flour, corn flour and other grains. The shape of the particles depends on the mold.
4. Elevator: transport food to the dryer. The height of the elevator depends on the dryer.
5. Multilayer dryer: electric dryer, controlled by the control box, with a temperature range of 0-200 ° C. The interior is stainless steel double-layer mesh. The drying time can be adjusted according to the speed.
6. Cooling conveyor belt: reduce the product temperature to facilitate packaging.
7. Packaging machine: manual and automatic packaging machine.

Soybean meat is rich in vegetable protein, cholesterol free and low fat. It is an ideal food for high blood pressure, coronary heart disease and diabetes. **Soya Meat Making Machine** has superior performance and reliable quality. It is an excellent equipment for making soybean meat. Its application is also very extensive, and is very popular in food and processing plants.