## Soya Meat Protein Production Line

## **Detail Introduction:**

The plant tissue protein production line/ soya meat protein production line is a new type of puffing equipment developed by our company based on years of experience in order to meet the needs of the commodity market. This equipment uses low-temperature soybean meal or peanut meal as raw mat produce lean and chewy new foods, which can be widely used in ham, sausage, canned food, fast food frozen food and other industries. A soya meat protein production line typically involves several steps transform soybeans into a meat-like product. A soya meat protein production line involves a combinate mechanical and chemical processes to transform soybeans into a meat-like product. The exact processary depending on the specific equipment and ingredients used by the manufacturer.



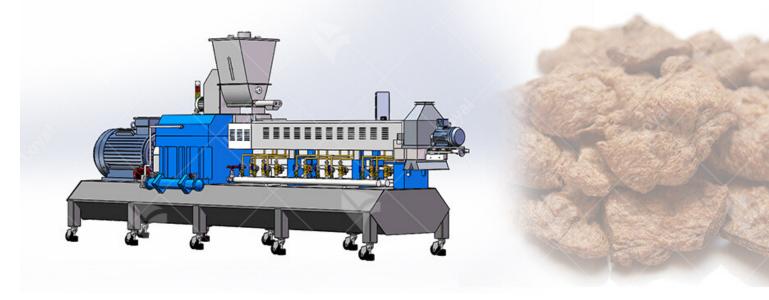
The Flowchart Of Soya Meat Protein Process Line

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



## The Function Of Soya Meat Protein Process Line

- 1.Soybean cleaning and selection: The first step is to clean and select the soybeans to remove any impurities and that only high-quality beans are used.
- 2.Soaking and dehulling: The soybeans are then soaked in water to soften them, after which they are dehulled to router layer of the beans.
- 3. Grinding: The dehulled soybeans are ground into a fine powder using a grinder or mill.
- 4.Mixing: The soybean powder is mixed with water and other ingredients such as flavorings and binders to form a domixture.
- 5.Extrusion: The dough-like mixture is then extruded through a machine to form the desired meat-like shape and texture is then extruded through a machine to form the desired meat-like shape and texture is the extruded through a machine to form the desired meat-like shape and texture is the extruded through a machine to form the desired meat-like shape and texture is the extruded through a machine to form the desired meat-like shape and texture is the extruded through a machine to form the desired meat-like shape and texture is the extruded through a machine to form the desired meat-like shape and texture is the extruded through a machine to form the desired meat-like shape and texture is the extruded through a machine to form the desired meat-like shape and texture is the extruded through a machine to form the desired meat-like shape and texture is the extruded through a machine to form the desired meat-like shape and the extruded through t
- 6.Drying: The extruded product is then dried to remove any remaining moisture and increase shelf life.
- 7.Packaging: Finally, the dried product is packaged and labeled for distribution to customers.











## 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





The Advantage Of Soya Meat Protein Process Line

Improved Efficiency	A large pet feed process line is designed to handle a larger amount of ingredients, which can help streamline the production process and reduce the amount of time it takes to produce each batch of pet food.
Increased	Large pet feed process lines can produce a higher volume of pet food per unit of time, which can be beneficial for businesses that need to
Production	meet high demand or have a large customer base.
Capacity	
Consistent	Large pet feed process lines often use automated systems to measure
Quality	and mix ingredients, which can help ensure that each batch of pet food is consistent in terms of nutritional content and taste.
Flexibility	A large pet feed process line can be designed to produce different types of pet food products, including dry kibble, wet food, and treats. This can help businesses expand their product offerings and appeal to a wider range of customers.
Cost Savings	A large pet feed process line can help reduce production costs by increasing efficiency and reducing waste. This can help businesses improve their profit margins and stay competitive in the market.

