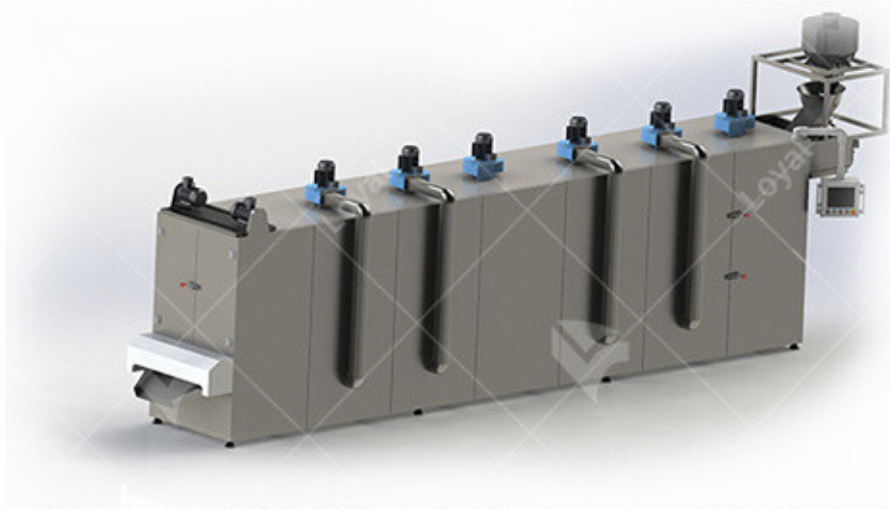


What Is Soya Meat Protein Line Technology?

Detail Introduction :

Introduction of Soya Meat Protein Making Machine:

Soya meat protein making machine is a food processing equipment that produces meat-like protein products from soybean meal. The machine is designed to mimic the taste and texture of real meat, making it a popular choice for vegetarians and people who want to reduce their meat consumption. The machine uses extrusion technology to transform soybean meal into meat-like products with high protein content and low-fat content. The machine can be used to produce different shapes and sizes of soya meat, including nuggets, burgers, sausages, and more. It is a useful tool for food processing plants, catering businesses, and even households, looking for healthy and eco-friendly alternatives to meat products.



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. Fully automated operation:** The machine is fully automated, allowing for easy operation with minimal human intervention.
- 2. High efficiency:** The machine's auto-processing technology allows for efficient production of soya meat, reducing processing time and labor intensity.
- 3. High protein yield:** The extrusion technology used in the machine results in high protein yield and low-fat content in the final product.
- 4. Easy cleaning and maintenance:** The machine's design allows for easy cleaning and maintenance, ensuring proper hygiene and longer lifespan.
- 5. Energy-saving technology:** Soya meat protein machines come with advanced energy-saving

technology, making them cost-effective and environmentally friendly.



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. **Food industry:** The primary application of Soya Meat Protein Production Line is in the food industry. It is used to produce various meat substitutes, such as nuggets, burgers, sausages, and more.
 - 2. **Health and wellness:** Soya meat is an excellent source of plant-based protein and is ideal for people following vegetarian and vegan diets.
 - 3. **Animal feed:** The byproduct of soya protein manufacturing process is used to produce animal feed and pet food, adding extra nutritional value.
 - 4. **Industrial applications:** Soya protein is used as an emulsifier and binding agent in various industrial applications, such as paper and textile manufacturing.
- In summary, the Soya Meat Protein Production Line is highly versatile and is used in several industries to produce protein-rich food products that are beneficial for human health and wellness while also being environmentally friendly and cost-effective.

