

How do you make vegetable protein chunks?

Detail Introduction :

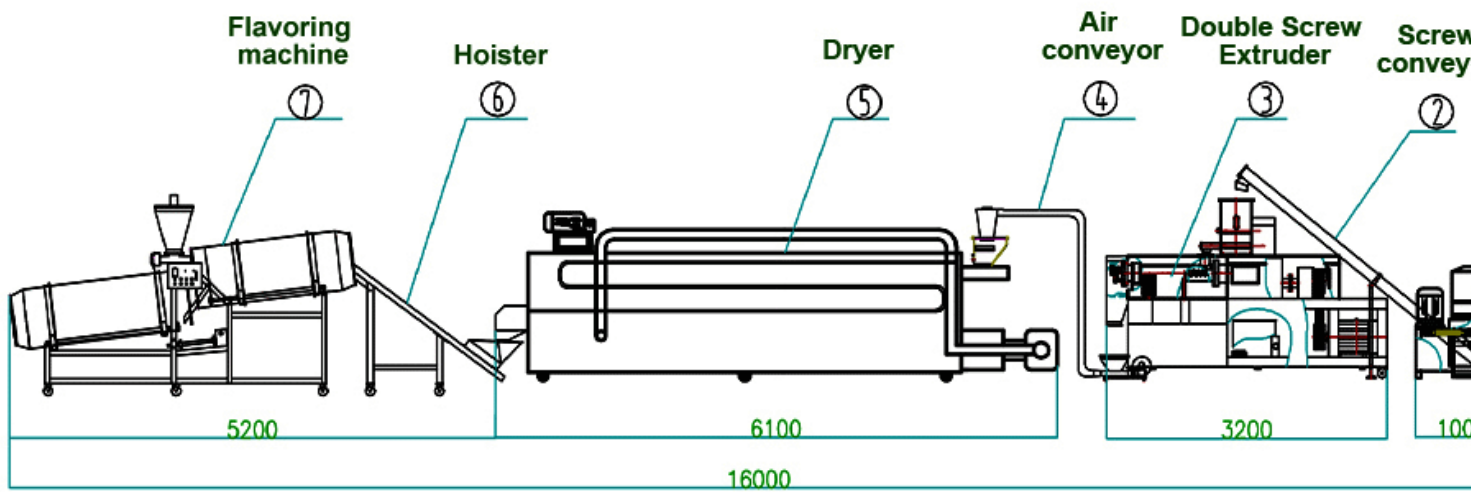
Silky protein has a good fiber filamentous structure, high protein, low fat, zero cholesterol, and fragrant drawn protein. It is a nutritious and healthy food that can not only replace part of animal meat, but also be directly processed into casual vegetarian food. It has a wide range of uses. It can reduce the finished products and thus can also improve the taste of the product.



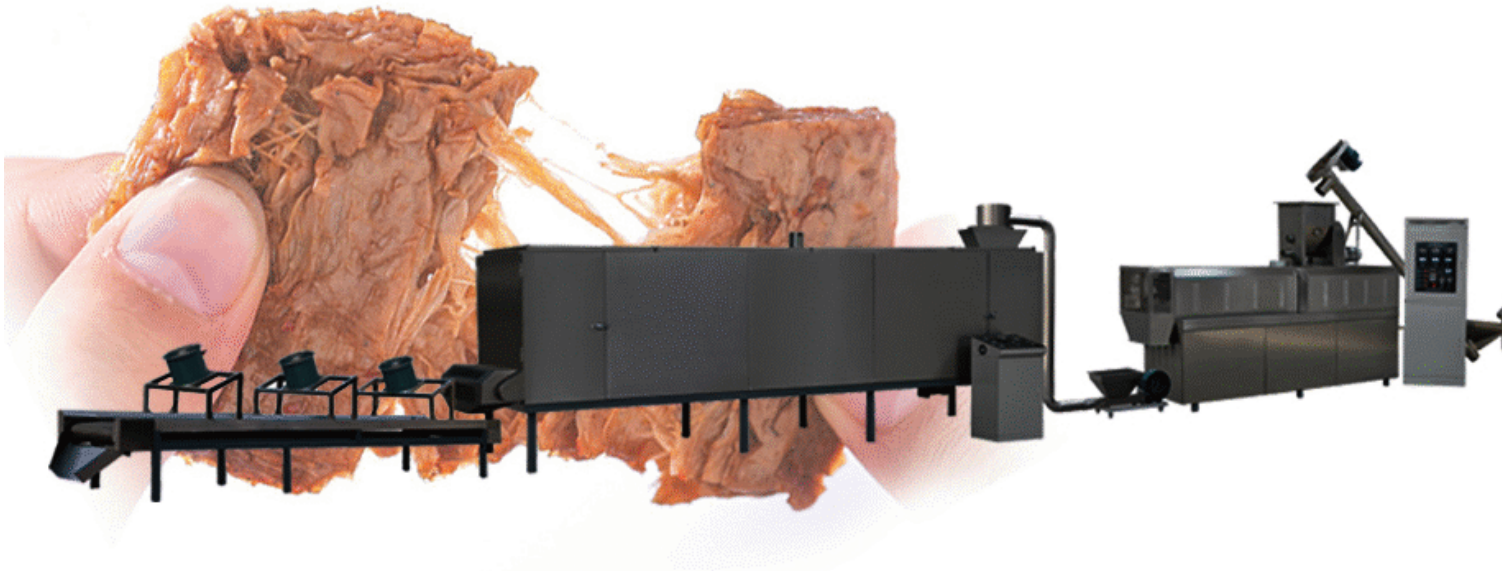
Soya nuggets machine can be used to produce all kinds of protein products, through adjusting the die to extrude, there are cylindrical, square, chunk, flake, shredded meat, diced meat, crumbs, etc. Soy protein is the main raw material for vegetarian meat, vegetarian roast duck, vegetarian balls, instant noodle seasoning, quick-frozen dumplings, and ham sausage. It can also produce casual ready-to-eat snacks, shredded vegetarian meat/vegetarian steak, quick burger patties, etc., as well as hot pot and spicy hot pot applications.

Configuration of soya nuggets machine :

1. Mixer (mixing powder) 2. Screw conveyor 3. Twin screw extruder (extrusion, cutting and forming) 4. Cooling conveyor (conveying) 5. Oven (baking) 6. Cooling conveyor



Soya nuggets machine includes vegetarian meat soy protein equipment, drawing protein equipment, vegetarian meat equipment, protein meat equipment, vegetarian meat processing equipment, protein meat processing equipment, vegetarian meat production equipment, soy vegetarian meat processing equipment.



In terms of technology, Soya nuggets machine uses low-fat and low-temperature soybean meal as the raw material. After extrusion, puffing and curing, the starch tissue in the powdered raw material is dehydrated and gelatinized, which has a more homogenizing effect and is easier to digest absorb. Moreover, the product has a better granular tissue structure and mesh-like filamentary flake effect. Therefore, the final vegetarian meat product processed by this protein production line has the advantages of high nutritional value.

content, tasty and chewy, diverse taste and easy to absorb.



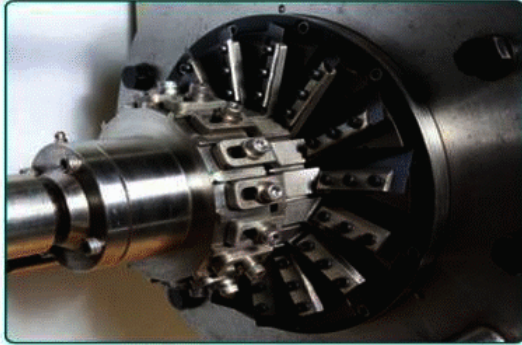
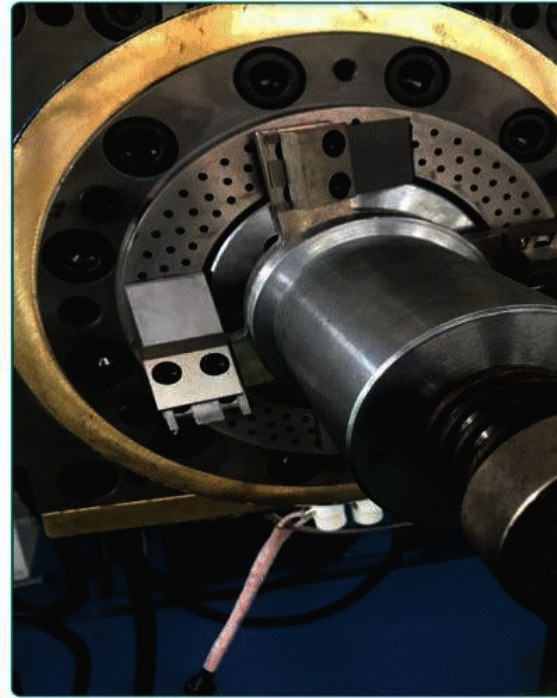
In terms of process, protein meat equipment, vegetarian meat processing equipment, protein vegetable meat production equipment, soy protein meat processing equipment, vegetarian meat soy protein equipment, silk-drawing protein equipment, and protein meat equipment production line are free of pollution such as noise and dust.

Parameters of soya nuggets machine :

	LY65	LY70	LY100
Input Voltage	380V/50Hz	380V/50Hz	380V/50Hz
Installed capacity	90KW	110KW	120KW
Power Consumption	75KW	95KW	115KW
Output	100-150kg/h	200-300kg/h	400-500kg/h
Length	19m	20m	21m

Technical Support:

1. Answer related consultations on equipment, technology, packaging, and standardized layout of factory buildings before the project;
2. Experiments and demonstrations can be carried out in our workshop for your products and processes to choose the process equipment suitable for you;
3. According to your requirements, provide you with efficient production system solutions.



After-sales service:

1. Provide production line installation, commissioning services and training for operators;
2. The equipment has a one-year warranty period, and spare parts and services are provided at cost beyond the warranty period;
3. Assist you in upgrading and transforming existing product production lines.