System Capabilities

Capacities are measured dry after cooling prior to topical coatings. Bulk density shown is measured dry after cooling.

Description	Protein	Internal Fat	Bulk Density	Notes	Extruder Capacity	Dryer Capacity
	%	%	g/l		kg/h	kg/h
Textured Soy Protein Blown	> 52	< 1	175-225		700-925	1200
Textured Soy Protein Chunk (5-15 mm) (Concentrate)	68-72	< 1	275-325	14	1200-1600	1600
Textured Soy Protein Chunk (5-15 mm) (Flour)	>52	< 1	275-325	13	1200-1600	2200
Textured Soy Protein Flaked (10 mm) (Concentrate)	68-72	< 1	275-325	14, 45	1200-1600	2000
Textured Soy Protein Flaked (10 mm) (Flour)	>52	< 1	275-325	13, 45	1200-1600	2000
Textured Soy Protein Flaked (6 mm) (Concentrate)	68-72	< 1	275-325	14, 45	1200-1600	2000
Textured Soy Protein Flaked (6 mm) (Flour)	>52	< 1	275-325	13, 45	1200-1600	2200
Textured Soy Protein Mince (10 mm) (Concentrate)	68-72	< 1	275-325	14, 44	1200-1600	2000
Textured Soy Protein Mince (10 mm) (Flour)	>52	< 1	275-325	13, 44	1200-1600	2200
Textured Soy Protein Mince (13 mm) (Concentrate)	68-72	< 1	275-325	14, 44	1200-1600	2100
Textured Soy Protein Mince (13 mm) (Flour)	>52	< 1	275-325	13, 44	1200-1600	2200
Textured Soy Protein Mince (2.3 mm) (Concentrate)	68-72	< 1	275-325	14, 44	1200-1600	2000
Textured Soy Protein Mince (2.3 mm) (Flour)	>52	< 1	275-325	13, 44	1200-1600	2200
Textured Soy Protein Mince (5.3 mm) (Concentrate)	68-72	< 1	275-325	14, 44	1200-1600	2000
Textured Soy Protein Mince (5.3 mm) (Flour)	>52	< 1	275-325	13, 44	1200-1600	2200

Note 13 – Made from defatted soy flour having protein content no less than 52%, crude fiber content no greater than 3%, oil content no greater than 1%, and protein dispensability index (PDI) between 50 and 70%, and particle size 100% passing US 80 mesh standard sieve.