

Automatic Protein Production Line Helps Protein Development

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Compared with traditional meat, protein artificial meat made by textured soy protein machine has obvious advantages. From a nutritional point of view, using soybeans, wheat and other grains as raw materials for "artificial meat", the nutritional content is not much worse than the protein of meat. Therefore, from a nutritional point of view, eating tissue protein can still supplement protein to a certain extent.



The tissue protein making production line produced by our company is developed based on years of experience in extrusion equipment production and combined with advanced equipment at home and abroad. The soya bari manufacturing production line uses defatted soybean meal and peanut meal as the main raw materials. And soya bari manufacturing process are stirred, squeezed and sheared to form a layered fibrous structure. The product has high protein content, has a meaty state and taste, and has the characteristics of oil absorption, water absorption and taste absorption. Cholesterol and animal fat. It can be widely used in meat products, fast food, quick-frozen food. And it can also be made into various vegetarian snack foods and vegetarian dishes.

