

Soya milk base with cereal-like taste

Prosoya Inc., Ottawa, Canada, has developed new systems to produce a “non-beany” soya milk base exhibiting cereal-like taste. In the Prosoya process of airless cold grinding of soya beans in water, lipoxygenase enzyme responsible for the beany flavour is kept dormant during the grinding phase to extract maximum soya solids in water. The enzyme is eventually inactivated along with the trypsin inhibitor while cooking the soya water slurry. In this technique, denaturing of soya protein and other solids is prevented. Any residual off-flavours are stripped by vacuum deodorization equipment, which is provided with most systems.

The range of systems offered have a capacity to produce a minimum of 30-40 l/h and a maximum of 8,000 l/h. Some benefits of this technique include:

- Easy to operate, clean and maintain;
- Produces non-beany soya milk base with smooth mouthfeel, excellent protein yield and high functionality;
- Does not leave a chalky mouthfeel or bitter aftertaste, sometimes associated with other processing methods;
- The base can also be concentrated and spray-dried to produce a soya milk powder with high solubility and dispersibility in water;
- Chemical treatment or additives are not used;
- Makes excellent beverages, yoghurt, tofu, ice cream, etc.; and
- Okara, the fibrous by-product, is a good dietary source for human foods or animal feed.

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