



**Product Name :**  
Soymilk Processing Plant

**Product Code :**  
EQUP-MC20135-0002

**Description :**

Soymilk Processing Plant

**Technical Specification :**

Plant and equipment especially designed for the production and aseptic filling of soymilk according to the highest quality international standards. The soymilk production process line is composed of the following phases: reception of soy beans, dehulling, rehydration, grinding, solubilization, separation, clarification, inhibition, standardization/formulation, homogenization, cooling and storage, sterilization and aseptic filling section. Soymilk can also be kept for further processing in order to obtain, for example, flavoured soymilk, soy drinks, beverages etc.

The separation phase allows to obtain a by product called "Okara" and generally used as animal food.

Opportunity to realize products with customized recipes.

Opportunity to produce more than one product with the same processing line.

Very short holding times at pasteurizing temperature.

Accurate dosing of mixing and additional aromas.

High quality of the final product keeping an elevated nutritional value.

Wide customization of the final product.

Extended shelf life of the product.

Maximum yield, minimum production waste.

Highest energy savings thanks to the most advanced technologies.

Complete line supervision system through monitoring of every process phase.

Recording, visualization and printing of all daily production data.

Product higher quality with respect to traditional soy extracts.

Accurate bean cleaning during soaking, removal of all colouring substances released by soy during the rehydration phase.

Very fine grinding, dimensional reduction of particles.

Complete extraction of soluble components such as proteins, fats and carbohydrates.

Full inactivation of the oxidation process due to lipxygenase, no unpleasant taste.

No product browning during the enzyme inactivation phase.

Non bean tast.



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