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Soy Protein Concentrate

What is it?

[Soy protein](#) is a high-quality plant-based protein derived from soybeans. It is unique among plant proteins because it is considered a complete protein, containing all the essential amino acids your body needs. Soy protein is available in various forms, including soy concentrate (70% protein), soy isolate (90% protein), and textured soy concentrate (70% protein). They are derived from defatted soy flour, with most of the non-protein components, fats, and carbohydrates removed. This leaves behind a product that is rich in protein and has a minimal amount of other macronutrients.

Looking for a lower protein concentration? Blendtek also offers a range of soy flour and textured vegetable proteins.

Where is it used?

Soy protein concentrate and isolate are typically used in:

Meat and poultry products: as a functional ingredient to maximize yield, control costs and optimize processing. Soy protein binds water and fat, and can have gelling and emulsifying properties.

Meat alternatives: As with meat and poultry products, soy protein has binding, gelling and emulsifying properties.

Dairy alternatives: It is used in non-dairy beverages, yogurts, and cheeses for its emulsifying properties and to increase the protein content.

Nutritional bars and cereals: to boost the protein content and improve the texture.

Beverages: to increase the protein content of both ready-to-drink and powdered beverages.

Textured soy protein concentrate has a unique texture that mimics that of meat. It is typically used in:

Meat and poultry products: in burgers, sausages and crumbled meats, textured soy protein concentrate maximizes cook and processing yields, optimizes juiciness and chewiness and lowers overall formulation cost.

Meat alternatives: as a core component of plant-based meat analogs, textured soy concentrate creates structure and provides a texture similar to meat.

Variations and Selection Criteria

Blendtek's team can help you select from the variety of soy protein options available. Protein concentration and functionality are key considerations. Solubility and dispersibility are important for some applications; gel strength and emulsification properties are important for others. For textured soy protein concentrate, they are available in various shapes and sizes such as granules and flakes, and can also be plain or coloured depending if you need something that looks more like poultry or like beef. Products are available in conventional, non-GMO and organic formats depending on your requirements.

Conclusion

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