

Cargill Texturizing Solutions (CTS)



Textured Soy Flour

Are you paying too much for soy protein?

Switch from soy concentrate to Prosante® textured soy flour and cut soy costs in half.

Prosante® textured soy flour is the most economical source of lean meat replacement available. With Prosante®, you'll see significant savings on your soy expenses, while delivering a better tasting product to consumers – all without sacrificing functionality or yield. Equally important, it's hassle-free. In most applications, it's a simple 1:1 replacement, with no changes needed to the production line.

Applications

Available in both minced and flaked forms, with options to meet your color, size and fortification needs, we have the right Prosante® textured soy product for all your ground and formed meat applications, including:

- Nuggets
- Taco Filling
- Patties
- Chili
- Pizza Toppings
- Salisbury Steak
- Retort/Soups
- And more

Textured Soy Flour (TSF) vs. Textured Soy Concentrate (TSC)

	TSF	TSC
Cost	\$	\$\$
Taste	Preferred*	
Ease of Use	1:1 replacement	
Functionality	Same	
Hydration	Same	
Appearance (dry and end product)	Same	
Yield	Higher	
Protein	Minimum 50%	Minimum 65%

**In sensory panel testing, products made with Prosante® textured soy flour consistently score higher in flavor and overall liking as compared to those made with textured soy concentrate.*

Textured Soy Flour



Frequently Asked Questions (FAQs)

I'm already reducing ingredient costs with textured soy concentrate. How much more can I save with textured soy flour?

Prosante® textured soy flour is typically **HALF** the cost of expensive concentrate, savings that can quickly add up. If you're producing 50 million lbs. of 30% soy-extended meat annually, that could translate into a savings of **\$1.875 million**.

We don't have time to change formulations. Is it easy to switch?

In most applications, it's a simple 1:1 replacement, with no changes needed to the production line. Our formulation experts have experience using textured soy flour in all types of meat applications, and they're ready to discuss your specific needs.

Will using textured soy flour change my product's appearance?

Prosante® textured soy flour is available in a variety of sizes, shapes and colors, just like textured soy concentrate. The change won't affect product appearance.

How will it impact the taste and texture of my products?

Consumers consistently prefer products made with Prosante® textured soy flour. In sensory panel testing, products made with textured soy flour consistently score higher in flavor and overall liking as compared to those made with textured soy concentrate.

Will it work in my application?

Whether you're producing ground meat, tacos, pizza topping, nuggets, patties or soup, we have experience successfully replacing textured soy concentrate with textured soy flour. Our formulation team is ready to help you make the switch today.

Does textured soy flour hydrate as well as concentrate?

Hydration capabilities are determined by the structure of the extruded product. Our Prosante® textured soy flour comes in a variety of shapes and sizes, and our experts can help determine which of our offerings will meet your hydration needs.

Textured soy flour has lower protein levels than concentrate. How will that impact protein levels for my end product?

Moving to textured soy flour can decrease the protein in the final product by a small amount, often as little as one percent or less.

Won't I need to change my product labels?

Eventually, but temporary approvals can be granted for a period of up to 180 days. Cargill can help you navigate this process.

Cargill has the expertise that can help you deliver on your goals. For more information, [contact us at 1-877-650-7080](tel:1-877-650-7080).

For more information about our ingredient offerings, please visit our website: www.cargillfoods.com

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