



Soy Flour and Textured Soy Flour

Smart soy protein solutions



LABEL-FRIENDLY



**PLANT-BASED
PROTEIN**



**VEGAN/
VEGETARIAN***



**NON-GMO
AVAILABLE****

Soy continues to play an important role in modern consumers' healthy diets. Adding soy to baked goods, meat products, prepared meals and other foods not only enhances their nutritional value, but also delivers a great sensory experience.

Textured soy flour can also help meat processors mitigate volatile ingredient costs by providing a cost-effective meat extender and replacement for textured soy concentrate.

Versatile functionality

- **Improves foods' nutritional profile** with an excellent source of quality protein
- **Enhances flavor** in reduced-fat applications
- **Adds sensory appeal** with extra juiciness in meat products, softer crumb in bakery and more

Soy protein experts

Cargill's soy protein expertise helps customers optimize formulations while increasing speed-to-market. From design, through development to manufacturing, we are committed to helping you make the most of your resources and create the best products to meet your goals.

CARGILL PRODUCTS

	Key Properties	Functional Benefits
Prolia® Defatted Soy Flour / Re-lecithinated Defatted Soy Flour <i>Non-GMO** options available</i>	<ul style="list-style-type: none"> • 50% protein content • 100-200 mesh particle size • White in color 	<ul style="list-style-type: none"> • High-quality protein enrichment • Improves dispersion & emulsification • Improves yields & texture with enhanced water / oil absorption & retention • Offers partial egg replacement • Economical cost-in-use
Prosante® Textured Soy Flour / Textured Vegetable Protein	<ul style="list-style-type: none"> • 50% protein content • Available in minced or flaked, in range of particle sizes • Plain to caramel-colored to match animal protein source 	<ul style="list-style-type: none"> • High-quality protein fortification • Offers similar structure, texture & chewing properties to meat • Adds crunch to bars and snacks • Supports formulations for fat & sodium reduction • Improves yields & texture with enhanced water / oil absorption & retention • Binds flavors • Cost-effective alternative to textured soy concentrates • Economical cost-in-use

APPLICATIONS



Bakery



Bars



Convenience Foods



Meat/Meat Substitutes



Snacks



Soups/Sauces

Partner with Cargill for consumer-pleasing products.

To learn more, contact us at 1-800-932-0544, customerservice@cargill.com or visit cargill.com.

*The USA FDA has not defined vegetarian or vegan. The soy ingredients are made from plant-based materials, and have not been produced from animal (including fish), dairy, or egg products, nor have those products been added to the soy ingredients.

** There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.