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

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Soy Flour and Textured Soy Flour

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

<table>
<thead>
<tr>
<th>Key Properties</th>
<th>Functional Benefits</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Prolia® Defatted Soy Flour / Re-lecithinated Defatted Soy Flour</strong>&lt;br&gt;Non-GMO** options available</td>
<td>• 50% protein content&lt;br&gt;• 100-200 mesh particle size&lt;br&gt;• White in color</td>
</tr>
<tr>
<td><strong>Prosante® Textured Soy Flour / Textured Vegetable Protein</strong></td>
<td>• 50% protein content&lt;br&gt;• Available in minced or flaked, in range of particle sizes&lt;br&gt;• Plain to caramel-colored to match animal protein source</td>
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APPLICATIONS

Bakery
Bars
Convenience Foods
Meat/Meat Substitutes
Snacks
Soups/Sauces

Partner with Cargill for consumer-pleasing products.
Contact your sales representative, call us at 1-877-SOLUTIONS (765-8867) or visit www.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.

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