



TRUSOY Information 01

Meat and Sausage Products



◆ Heat Treated Soya Flour

Trusoy is an enzyme inactive full fat soya flour. It can be used in comminuted meat products, where the natural lecithin, protein and fat act as a valuable emulsifier and binding agent.

◆ Non GM

Trusoy is manufactured from Non Genetically Modified Identity Preserved Soya beans with full traceability.

◆ Sausage Manufacture

Trusoy appreciably reduces cooking loss in fresh sausage and minimises the bursting of skins. It is a natural preservative and retards discoloration. Trusoy prolongs the freshness of the sausage owing to its antioxidant properties. In slicing sausage, Trusoy improves the slicing quality and helps retain moisture thereby reducing the curling of slices.

◆ Pie Manufacture

Trusoy helps to retain meat juices, improving the eating characteristics of pork pie and sausage roll filling. It reduces cooking loss and shrinkage and assists in preventing fat separation in steak pie filling.

◆ Pie Pastry

Trusoy enhances crispness and shortness in all types of pie paste when used at 5% of flour weight.

◆ Packaging

25kg Multi-ply, valve packed paper sacks, one ply of which is poly spray coated.

◆ Storage & Shelf Life

Nine months when stored in cool, clean, dry conditions.

USAGE

% addition of Trusoy based on total mix

Pork Sausage	2%
Beef Sausage, Sausage Roll Filling	3%
Steak Pie Filling (gravy type)	4%
Luncheon Meat, Pork Pie Filling, Faggots or Savoury Ducks, Black Puddings, Liver Sausage, Potted Meats, Pates and Meat Pastes	5%-10%

Add extra water equal to the weight of Trusoy used.

Sausage and comminuted products: Chop Trusoy with the meat, adding the extra water for Trusoy at the same time.

Gravies: Suspend Trusoy in three times its own weight of water, two thirds of the liquid being taken from the existing bulk liquid.