



TRUSOY Information 03

Sugar Confectionery



◆ Heat Treated Soya Flour

Trusoy is an enzyme inactive full fat soya flour. It can be used as an ingredient in fudge, chocolate centres and nut paste centres.

◆ Non GM

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

◆ Emulsification

Trusoy contains lecithin, a natural emulsifier which allows uniform mixtures of fats and moisture holding ingredients to be produced.

◆ Fat Absorption

Trusoy's fat absorption properties help to prevent the weeping of fats and oils.

◆ Antioxidant

Trusoy contains natural antioxidants and therefore helps to prevent oxidative rancidity of fats and oils. This has a beneficial effect particularly when retailers store confections for long periods.

◆ Flavour

Trusoy accentuates and retains the original flavour of the product. It increases yield and results in cost savings.

◆ 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.

◆ Labelling

Trusoy is an entirely natural product and contains no additives or preservatives. It is declared simply as "soya flour".

USAGE

We recommend that Trusoy is used at 3% if the total weight or 10% of the fat content.