



# TRUSOY Information 05

## Pickles and Sauces



### ◆ Heat Treated Soya Flour

Trusoy is an enzyme inactive full fat soya flour. It can be used in a wide variety of pickles and sauces.

### ◆ Non GM

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

### ◆ Premium Product Quality

Trusoy increases shelf life and increases eye appeal. The finely divided nature of Trusoy results in a smoother, creamier sauce.

### ◆ Nutritional Benefits

Trusoy acts as an emulsifier, stabilising agent and antioxidant and can be used as an alternative to chemical substances of no nutritive value. Trusoy can also provide both fat and protein for dried sauce mixes.

### ◆ No Starch

Starched based thickening agents can lose their thickening properties with age due to the hydrolysis of starchy material by acids, such as vinegar or lactic acid. Trusoy does not depend on starch for its thickening power but upon its protein/lipid complex.

### ◆ Acid Preserved Goods

In acid preserved goods, the use of Trusoy permits the high acidity required to be maintained, while softening the sharp taste of the acid.

### ◆ Free Flowing

Trusoy is a free flowing powder, easy to handle and weigh.

### ◆ Packaging

25kg Multi-ply, valve packed paper sacks.

### ◆ Storage & Shelf Life

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

### USAGE

Trusoy should be added at the rate of 5% of the weight of the finished sauce. This level of addition will vary slightly with product composition.