



# TRUSOY Information 06

## Wafers



### ◆ Heat Treated Soya Flour

Trusoy is an enzyme inactive full fat soya flour. It can be used in the production of wafer biscuits of any type.

### ◆ Non GM

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

### ◆ Premium Product Quality

Trusoy results in a better, brighter bloom. It improves snap and lengthens wafer life. Trusoy reduces expansion and thus prevents cracking of chocolate covering. Trusoy delays the absorption of fat from the coating, which affects bloom and keeping qualities.

### ◆ Easier Release

Trusoy eases release from moulds and plates.

### ◆ Increased Yield

Trusoy is used with extra water, which increases yield and so reduces overall costs.

### ◆ 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 as an extra with sufficient water to bring the batter to normal consistency.

Consistency is important. It may be considered under two headings:

- 1) Consistency during pumping and,
- 2) The effect of rising temperature on viscosity while the batter is in contact with the plates.

The right consistency for pumping is when the batter flows freely through the system and leaves the discharge nozzles clean, so that drips are minimised. The batter should be free - without stringing from the nozzles. However, there must be enough solids in the batter to give a biscuit of the desired character after baking - not too thin or fragile, crisp but not flinty.

Too low a flour content in the batter will lead to weak wafers with a high breakage rate. Too high a content may cause stringing from the nozzles due to the development of gluten strands.

When the batter comes in contact with the hot plates the rise of temperature causes the starch to gelatinise and viscosity increase.

If the viscosity gets too high, before the batter has filled all the details of the mould, a lack of clarity of design is seen in delicately patterned wafers. It is not unusual to see wafers where whole areas are 'blind' or lacking pattern from this cause.