



TRUSOY Information 11

Cakes



◆ Heat Treated Soya Flour

Trusoy is enzyme inactive full fat soya flour. It can be used to advantage in most chemically aerated products such as hot plate goods, syrup goods and in batters.

◆ Non GM

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

◆ Lower Batter Costs

The addition of Trusoy lowers batter costs without decreasing quality.

◆ Premium Product Quality

Baked goods containing Trusoy have a finer texture, richer looking appearance and increased shelf life.

◆ Increased Nutritional Value

Trusoy increases the nutritional value of cakes and gives improved quality at reduced cost.

◆ Easier Release

Trusoy eases release from moulds and plates.

◆ Packaging

25kg Multi-ply, valve packed paper sacks.

◆ Storage & Shelf Life

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

USAGE

As a guide Trusoy should be used at 10% of the flour weight i.e. 1kg Trusoy for every 10kg

flour. The use of Trusoy requires the addition of extra water, the quantity depending on the type of cake:

	Trusoy	Extra Water
Slab & Large Unit	10%	12.5%- 15.0%
Unit Cake (under 1kg)	10%	15.0%
Genoese, Fairy & Cup Cakes	10%	15.0%-17.5%

All usage levels are % of the flour weight.

In order to maintain the ERH and extend shelf life as well as giving mellow crumb, a sugar rebalance is necessary. The amount required is approximately equal to the amount of Trusoy used i.e. 10%. E.g. to every 100 parts of flour add 10 parts Trusoy, 10 parts sugar and 15 parts extra water.

METHODS OF ADDITION:

1. Blending and All-in Methods

Add Trusoy at first stage, add extra sugar with bulk sugar, add extra liquid to bulk liquid.

2. Flour Batter

Add Trusoy to fat in first stage, reducing the wheat flour by weight of Trusoy added. Add the replaced flour with the bulk flour.

Add extra sugar with bulk sugar, add extra liquid to bulk liquid.

3. Sugar Batter

Add Trusoy, extra sugar and extra liquid at the first creaming stage.

4. High Ratio Cakes

We recommend an addition level of 5%, adding the Trusoy at the rubbing in stage. Extra sugar and liquid are added with the bulk amounts.