

Product Name :
TVP Textured Vegetable Protein Machine

Product Code :
EQMH-CHINA-MY3005001



Description :

TVP Textured Vegetable Protein Machine

Technical Specification :

- Multi-Texture Output – Produces chunks, flakes, or granules
- Nutrient Retention – Low-temperature drying preserves protein quality
- Automated Control – PLC system for consistent results
- Hygienic Design – Food-grade stainless steel construction
- Scalable Capacity – 100-5000kg/h production

Textured Vegetable Protein (TVP) Machine – High-Protein Meat Alternative Production

The TVP Extrusion Machine is an advanced system designed to transform plant-based proteins (soy, pea, wheat) into fibrous, meat-like textures through high-temperature extrusion. Ideal for vegetarian/vegan food manufacturers, it creates versatile TVP products with adjustable chewiness and structure.

Installed Power (KW)	Real Consumption (KW)	Output (kg/h)
110	80	250-300
200	160	300-500
220	155	400-600

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