

Product Name :
Soya Chunks Manufacturing Machines

Product Code :
EQMH-CHINA-MY3005004



Description :

Soya Chunks Manufacturing Machines

Technical Specification :

The Soya Chunks Manufacturing Machines utilize high-moisture extrusion technology to transform soy protein into nutritious, meat-like textured chunks. This system enables high-volume production of vegetarian protein with customizable texture, taste, and nutritional profiles-meeting global demand for plant-based protein alternatives.

Raw Material Preparation Unit
Soy Flour Blending System
Mixes defatted soy flour (50-70% protein) with water (30-50%)
Precision additive dosing ($\pm 0.5\%$ accuracy):
Binders (methylcellulose)
Minerals (iron, zinc)
Flavor masks (yeast extract)

Twin-Screw Extruder (Core Component)
High-Moisture Extrusion Zones
Special Fibrous Die
Anisotropic fiber structure

Post-Extrusion Processing
Cutting System
Rotary blade cutter (adjustable length)

Flavor Infusion Drum
Vacuum tumbling for marinade penetration
Drying & Stabilization
Multi-Stage Dryer
Reduces moisture from 50% to 8-10%
Step-down temperature (90°C?60°C)

Zone	Temperature	Function
Feeding	30-50°C	Material intake
Hydration	60-80°C	Protein swelling
Cooking	130-160°C	Fiber alignment
Texturization	100-120°C	Meat-like structure formation
Die	80-100°C	Shape setting



Equip Machines China

Email us at: sales@equipmentsmachines.com