

SOYMILK SYSTEMS

ProSoya offers soymilk systems producing from 30 L/h of base product to over 4000 L/h. Most systems can include a number of options, depending on the type of end product, and the level of automation desired. ProSoya can provide most system components as well as "turn-key" plants, conduct feasibility studies, aid in the development of business plans, and provide personnel training and commissioning services.*

The following is a brief description of soymilk production systems. Please refer to technical specifications overleaf.

VS 30/40

30-40 L/h of soymilk base @ 3.5 protein

This basic system is ideal for small organizations or entrepreneurs. It is typically used by schools, NGOs, hospitals, government agencies and small businesses to economically produce soymilk base for a wide array of soya beverages and soyfoods. It is capable of feeding up to 500 people a day.



VS 200C

200 L/h of soymilk base @ 4% protein

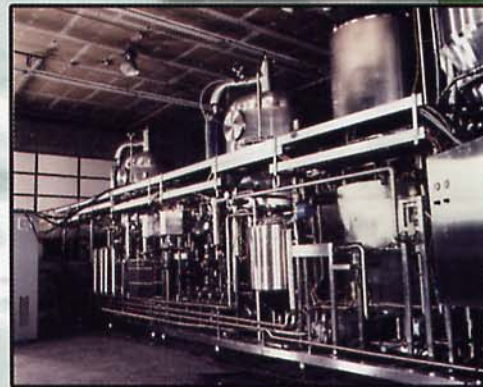
This is the smallest continuous system. It includes vacuum deodorization for improved flavor of the soymilk base, as well as a single-stage continuous centrifuge. Mounted on a compact base, this system is ideal for entry level commercial production.



VS 1000 - VS 4000

1000 to 4000 L/h of soymilk base @ 5% protein

These continuous systems, capable of producing 2500 to 10,000 L/h of soy beverage, are for companies who wish to produce soymilk in large volumes independently, or to complement or replace under-utilized dairy plants.



*Production Volumes

Rated production capacities are indicated in "L/h". To be meaningful, this volume rate must always be qualified by the "solids" or protein level. For example, many soymilk beverages have a total soy solids level of 3-5%, although the soymilk base used to make it may have solids as high as 10-11%. For this reason, one must always compare equivalent capacities at a given solids or protein level. The protein percentage of a soymilk is approximately 50% of its listed "solids" content.

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SYSTEMS TO CHOOSE FROM

	VS30/40	VS200C	VS1000 - 4000
Soy milk Base: (L/h) -3.5 – 5% Protein -beverage (std 1.75% protein) ¹	30 – 40 60 – 80	200 450	1000 – 4000 2500 – 10000
Soybean Consumption (Dry), (Kg/h)	4 – 6	30	200 – 800
Okara Produced (kg/h)	7 – 11	60	350 – 1400
Electrical Loading (kW)	1	5	50 – 80
Water Requirements: -process (L/h) -cleaning, other (L)	60 100	300 500	2500 - 10000 4000 – 10000
Steam Requirements (kg/h@kg/cm²)	6 – 10 @ 1.5	50 @ 4-5	250 – 1000 @ 8 - 10
Foot Print (m²)	3	7	15 - 35
Liquid Extraction Method	Batch	Continuous	Continuous
Deodorization	Atmospheric	Vacuum	Vacuum
Labor Requirements: - processing	1 per 2 systems	1	1 – 2
-Bean soaking & Okara Removal	1 per 2 systems	1	1 – 2
-Cleaning ²	1	1	2
-Maintenance ²	1 periodic	1 periodic	1 regular
Additional Equipment: -Boiler, Chiller, Compressor	Boiler Standard	Optional	Optional
-CIP	N/A	Included	Included
-Moist Okara Conveying System	N/A	N/A	Optional
-Dry Bean conveying System	N/A	N/A	Included
-Packaging Options	Optional	Optional	Optional
Powder Production Equipment	N/A	N/A	Optional
Tofu Production Equipment	Standard	Optional	Optional
-Yogurt Production Equipment	Optional	Optional	Optional
-Full Automation	N/A	N/A	Optional
-Cooling Tower	N/A	N/A	Optional

¹ THE SOYMILK BASE PRODUCED BY THE SYSTEM IS HIGHER IN PROTEIN THAN ONE WOULD USUALLY FIND IN A BEVERAGE. IT MAY BE DILUTED WITH WATER AS REQUIRED.

² THIS CAN BE PRODUCTION STAFF.