

## Advanced Soymilk Technology

VS 200C continuous system produces an excellent soymilk base economically. It incorporates a number of features usually associated with larger soymilk systems. Designed and fabricated with high-quality food grade sanitary components and superior workmanship, the VS 200C requires little maintenance. The simplicity of the design makes operation and training very easy.

### FEATURES

- ▶ The smallest continuous system for commercial production of soymilk
- ▶ Uses ProSoya's patented "airless cold grinding" technology
- ▶ All stainless steel skid-mounted construction for quick installation and commissioning

### BENEFITS

- ▶ Easy to install, operate, clean and maintain
- ▶ Produces a non-beany soymilk base with smooth mouthfeel, excellent protein yield and high functionality
- ▶ ProSoya soymilk does not leave a chalky after-taste present with most other processing methods
- ▶ The soymilk base makes excellent beverages, yogurt, ice cream, tofu, etc.
- ▶ The soymilk base can also be concentrated and spray-dried to produce a soymilk powder with high solubility and dispersibility in water
- ▶ No chemical treatment or additives
- ▶ Uses any average quality of soybean without de-hulling and still makes an excellent soymilk base
- ▶ Okara, the fibrous by-product, is a good source of dietary fibre in human foods and animal feeds



## SPECIFICATIONS TABLE

### OPERATION

1. Place dry soybeans in the soaking vessel for the appropriate time.
2. Drain the soaking water and rinse the soaked beans.
3. Start water flow into the feed hopper and maintain it at a constant level, then charge the feed hopper with the rinsed beans.
4. In the balanced running mode set the back pressure valve at the outlet of the holding coil to approx. 20 PSI, and adjust the steam flow to the injector so as to achieve a cooking temp of 120° c.  
NOTE: Bolier main line pressure should be atleast 50 PSI.
5. After exiting the back pressure valve the soya slurry enters the flash deodorization tank. Volatile off-flavors are flashed and condensed in a heat exchanger resulting in a more neutral soya slurry. Flashing also reduces the product temp and makes extraction of soymilk easier.
6. The okara in the soya slurry is separated automatically in the centrifugal extractor.
7. The soymilk base is then ready for further formulation, processing and packaging. The okara can be used for a number of food and feed applications.

<b>Production Volume (L/h)</b>	
-@ 4% protein	200
-beverage (std. 1.75% protein)	450
<b>Soybean Consumption (Dry), (kg/h)</b>	30
<b>Okara Produced (kg/h)</b>	60
<b>Electrical Loading (kW)</b>	6
<b>Water Requirements</b>	
-process	300
-cleaning, other	500
<b>Steam Requirements (kg/h @ kg/cm<sup>2</sup>)</b>	50 @ 4-5
<b>Process Space Requirements (m<sup>2</sup>)</b>	7
<b>Extraction Method</b>	Continuous
<b>Deodorization</b>	Vacuum
<b>Labour Requirements:</b>	
-Processing	1
-Bean Soaking & Okara Removal	1
-Cleaning	1 (can be production staff)
-Maintenance	1 periodic
<b>Additional Equipment:</b>	
-Boiler, Chiller, Compressor	Optional
-CIP	Included
-Packaging	Optional
-Tofu Production Equipment	Optional
-Yogurt Production Equipment	Optional
<b>Fabrication Materials</b>	Stainless steel and other food-grade materials