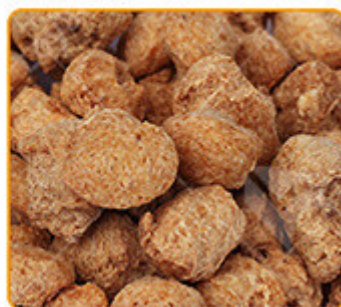
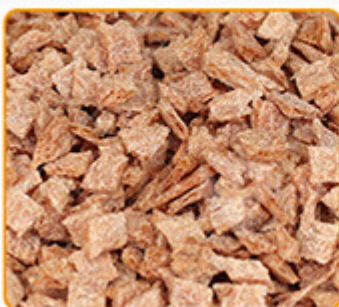
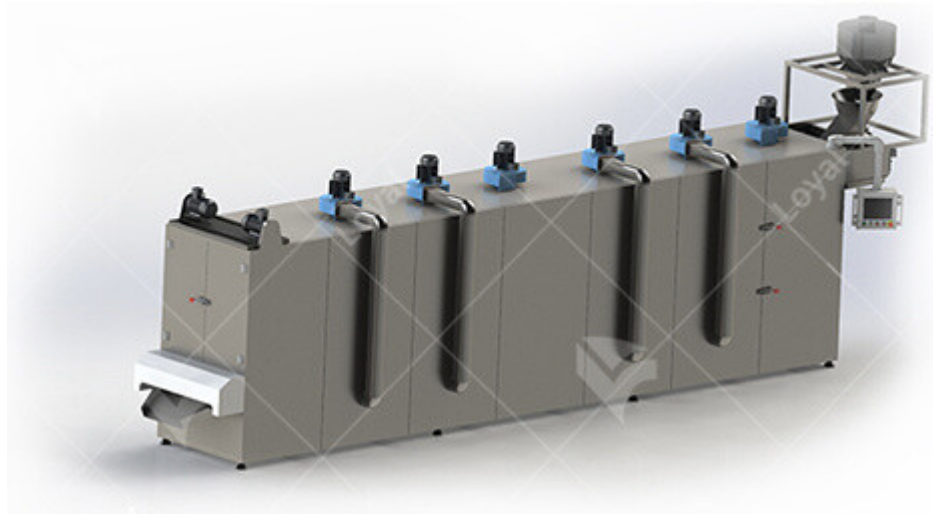


What Is Soya Meat Protein Line Technology?

Detail Introduction :

Introduction of Soya Meat Protein Making Machine:

Soya meat protein making machine is a food processing equipment that produces meat-like protein products from soybean meal. The machine is designed to mimic the taste and texture of real meat, making it a popular choice for vegetarians and people who want to reduce their meat consumption. The machine uses extrusion technology to transform soybean meal into meat-like products with high protein content and low-fat content. The machine can be used to produce different shapes and sizes of soya meat, including nuggets, burgers, sausages, and more. It is a useful tool for food processing plants, catering businesses, and even households looking for healthy and eco-friendly alternatives to meat products.



Flow Chart of Soya Meat Protein Processing Line:

1.Mixing --- 2. Screw Conveyor --- 3. Extruding --- 4. Air Conveyor --- 5. Drying --- 6. Cooling Conveyor

The Equipment Using In The Soya Meat Protein Making Machine:

Mixer---Extruder---Cutter---Dryer---Packaging Equipment

Feature Of Automatically Soya Meat Protein Machines:

1. Fully automated operation: The machine is fully automated, allowing for easy operation with minimal human intervention.

- 2. High efficiency: The machine's auto-processing technology allows for efficient production of soya meat, reducing processing time and labor intensity.
- 3. High protein yield: The extrusion technology used in the machine results in high protein yield and high protein content in the final product.
- 4. Easy cleaning and maintenance: The machine's design allows for easy cleaning and maintenance, ensuring proper hygiene and longer lifespan.
- 5. Energy-saving technology: Soya meat protein machines come with advanced energy-saving technology, making them cost-effective and environmentally friendly.



The Parameter Of Soya Meat Protein Process Line

Model	Installed Power (Kw)	Power Consumption (Kw)	Output (Kg/h)	Size(L*W*H) (Mm)
LY65	100kw	80kw	180-220kg/h	19000*1200*1800mm
LY70	109kw	93kw	250-300kg/h	20000*1200*2200mm
LY85	156kw	125kw	300-500kg/h	21000*1200*2200mm

Applications Of Automatic Soya Meat Protein Production Line:

- 1. Food industry: The primary application of Soya Meat Protein Production Line is in the food industry, used to produce various meat substitutes, such as nuggets, burgers, sausages, and more.
- 2. Health and wellness: Soya meat is an excellent source of plant-based protein and is ideal for people following vegetarian and vegan diets.

3. Animal feed: The byproduct of soya protein manufacturing process is used to produce animal feed food, adding extra nutritional value.

4. Industrial applications: Soya protein is used as an emulsifier and binding agent in various industrial applications, such as paper and textile manufacturing.

In summary, the Soya Meat Protein Production Line is highly versatile and is used in several industries to produce protein-rich food products that are beneficial for human health and wellness while also being environmentally friendly and cost-effective.

