

De-oiled soya Flour with a High Protein Dispersibility Index (PDI).

De-oiled soya Flour with a High Protein Dispersibility Index (PDI) – a versatile and nutritious ingredient that enhances protein, texture, and quality across a spectrum of foods. Rich in plant-based protein for various culinary applications, its High PDI ensures easy absorption while being nutrient-rich with essential vitamins, minerals, and dietary fibre. This flour not only improves texture, mouthfeel, and moisture retention but also serves as an allergen-friendly substitute for dairy or gluten. Contributing to extended shelf life by preventing moisture loss, it finds diverse usage in baked goods, meat analogues, sauces, and dairy alternatives, meeting the rising demand for plant-based, protein-rich foods among health-conscious consumers.

Proven Benefits:

- Rich in plant-based protein for various food applications.
- High Protein Dispersibility Index (PDI) ensures easy absorption.
- Nutrient-rich with essential vitamins, minerals, and dietary fibre.
- Enhances texture, mouthfeel, and moisture retention in foods.
- Allergen-friendly substitute for dairy or gluten.
- Contributes to extended shelf life by preventing moisture loss.
- Versatile usage in baked goods, meat analogs, sauces, and dairy alternatives.
- Meets the demand for plant-based, protein-rich foods for health-conscious consumers.