

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

De-oiled soya Flour with a Low Protein Dispersibility Index (PDI) stands out as a cost-effective and versatile ingredient, offering essential binding and texturizing capabilities for a range of food applications. This flour serves as a budget-friendly, plant-based protein source, catering to the financial considerations of food manufacturers. Its effectiveness as a binding agent ensures the maintenance of product structure, contributing to specific textures or mouthfeel in various food products. Beyond its functional qualities, it plays a crucial role in extending shelf life by preventing moisture loss. With diverse applications in baked goods, vegetarian products, and extenders, it provides a suitable allergen-free alternative for individuals with common food allergies. De-oiled soya Flour with a Low POI emerges as an attractive choice for food manufacturers striving to strike a harmonious balance between quality and cost.

Proven Benefits:

- Cost-effective plant-based protein source for budget-conscious food manufacturers.
- Functions as an effective binding agent, maintaining product structure.
- Contributes to specific textures or mouthfeel in certain food products.
- Assists in extending shelf life by preventing moisture loss.
- Suitable as an allergen-free alternative for individuals with common food allergies.
- Diverse applications in baked goods, vegetarian products, and extenders.
- An attractive choice for food manufacturers balancing quality and cost.