



# TRUSOY Information 07

## Biscuits



### ◆ Heat Treated Soya Flour

Trusoy is an enzyme inactive full fat soya flour. It can be used in all types of biscuit to improve the processing of the dough and the quality of the finished product.

### ◆ Non GM

Trusoy is manufactured from Non Genetically Modified Identity Preserved Soya beans with full traceability.

### ◆ Benefits

Trusoy will improve the machinability of a dough and increase yield and so reduces overall costs.

### ◆ Improved Biscuit Strength

Trusoy gives strength to the biscuit without impairing the short eating characteristics. It will help to prevent the damage biscuits can suffer during stacking, packing and transport.

### ◆ Premium Product Quality

Biscuits containing Trusoy have a better bloom and enhanced appearance.

### ◆ Increased Shelf Life

Trusoy contains natural antioxidants, which help to increase shelf life.

### ◆ Premium Product Quality

Trusoy results in a better, brighter bloom. It improves snap and lengthens wafer life. Trusoy reduces expansion and thus prevents cracking of chocolate covering. Trusoy delays the absorption of fat from the coating, which affects bloom and keeping qualities.

### ◆ Easier Release

Trusoy eases release from moulds and plates.

### ◆ Packaging

25kg Multi-ply, valve packed paper sacks.

### ◆ Storage & Shelf Life

Nine months when stored in cool, clean, dry conditions.

### USAGE

Use Trusoy at between 2.5% and 5% of the flour weight.

Extra water will be required as follows, based on each 1kg of Trusoy used:

Rotary Moulded Doughs	0.5kg
Sheeting and Stamped Doughs	1.0kg
Hard Doughs	1.0kg
Crackers, Puff etc.	1.25kg

### METHOD OF ADDITION

When possible Trusoy should be creamed with the fat.

If this is not practicable, then add Trusoy with the fat and other minor ingredients at the first mixing stage.

No further changes in processing conditions.