



# TRUSOY Information 09

## Pancakes, Scones and Batters



### ◆ Heat Treated Soya Flour

Trusoy is enzyme inactive full fat soya flour. It can be used to advantage in most chemically aerated products such as hot plate goods, syrup goods and in batters.

### ◆ Non GM

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

### ◆ Premium Product Quality

Trusoy gives a brighter bloom and richer colour to baked goods.

### ◆ Increased Shelf Life

Trusoy reduces the staling rate of hot plate goods and thereby increases shelf life.

### ◆ Economical In Use

Trusoy gives improved quality at reduced cost.

### ◆ 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

All quantities are percentage of flour weight.

	Trusoy	Milk or Water*
Batters	5%-10%	10%-20%
Chemically Aerated Products	5%	5%
Hot Plate Goods	6.25%	12%-18%
Syrup Goods	10%	10%-12.5%

\* Depending on batter consistency.