



TRUSOY Information 10

Pastry



◆ Heat Treated Soya Flour

Trusoy is enzyme inactive full fat soya flour. It can be used in various types of pastry.

◆ Non GM

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

◆ Improved Machinability

Using Trusoy improves the machine performance of a paste, giving better definition in blocking and better release from the block.

◆ Premium Product Quality

Trusoy gives the pastry a rich golden bloom. The pastry is crisper and firmer without losing shortness. Handling and transportation breakages are reduced.

◆ Antioxidant

The natural antioxidants in Trusoy protect other fatty material against oxidative rancidity.

◆ Improved Puff Pastry

Trusoy will assist in the processing of puff pastry, giving more even layering and enhancing the colour and eating quality of the pastry.

◆ Packaging

25kg Multi-ply, valve packed paper sacks.

◆ Storage & Shelf Life

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

USAGE

Trusoy is used at up to 5% of flour weight, with an addition of approximately its own weight of water.

In sweet paste the sugar content may be proportionately increased to cater for Trusoy and extra water added.

METHOD OF ADDITION

Trusoy should be blended with the fat wherever possible, though this will vary with the method of manufacture.

Creaming Method: Cream Trusoy with the fat before adding other ingredients.

Crumb Method: Blend Trusoy with the fat before adding the flour and bringing to a crumb.

High Speed Method: Add Trusoy with the fat and other minor ingredients. No alterations of mixing times should be necessary.

Boiled Paste Method 1: When part of the fat is rubbed in and the other fat boiled with the water, Trusoy should be added after rubbing in is complete. The extra water should be added to the bulk water and fat.

Boiled Paste Method 2: Trusoy should be mixed well with the dry flour and the extra water boiled with the fat.

Puff Pastry: Add Trusoy to the flour.

EXTRA WATER: Always add the extra water to the normal liquid content, then add to the mixing all at once.