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Subject: **Soya milk high pressure homogenisation**

Soy milk contains protein, oil and fiber and has been used as a substitute for cow's milk for infants and young children, especially those allergic to cow's milk.

Animal studies have found that soy milk has a nutritive value anywhere from 60% to 90% of cow's milk, and studies with humans indicate a nutritive equivalency between cow's milk and soy milk.

The nutritive value of soy milk will depend on the method of preparation and the resulting level of protein, oil, vitamins and minerals.

Plain soy milk can be used as a base for cream soups or sauces, or as a substitute for dairy milk in most baked goods.

Made from ground soybeans, filtered water, and a small amount of brown rice sweetener, soy milk has a richer flavour and texture than other dairy-free milk and substitutes well for low-fat or whole milk.

Soy milk is 100% percent lactose-free and is suitable for those with dairy sensitivities.



The soya milk homogenisation process

The homogenization of soy milk is usually requested for stabilize the product form a physical point of view.

Fine and reduced size particles are stable over the time.

The nutritive value of the milk increases.

The conditions of homogenization depend on the process.

The pressure used may vary from 180 bar to 350 bar; double homogenisation valve is advisable.

Emulsifiers, gums and vegetable oils have been added to soy milk in different processes to improve stability and to eliminate separation of solids.

After the homogenization add flavouring, sugar, salt, etc., if necessary.