

Soyabean Products



Whole soyabean

Soybeans mature in the pod, they ripen into a hard, dry bean, similar to other legumes.



Soy Milk

Soybeans are soaked, ground fine and strained to produce fluid called soybean milk.



Tofu

Prepared by curdling fresh, hot soymilk with coagulant.



Edamame

Boiling green soya in slightly salted water for 15 to 20 minutes



Fermented Products

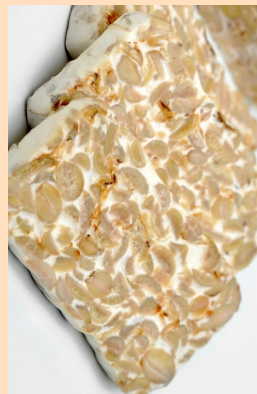
Soya sauce

Dark brown liquid made from soybeans that have undergone a fermenting process



Tempeh

Whole soybeans mixed with another grain, are fermented and pressed into a cake or bar

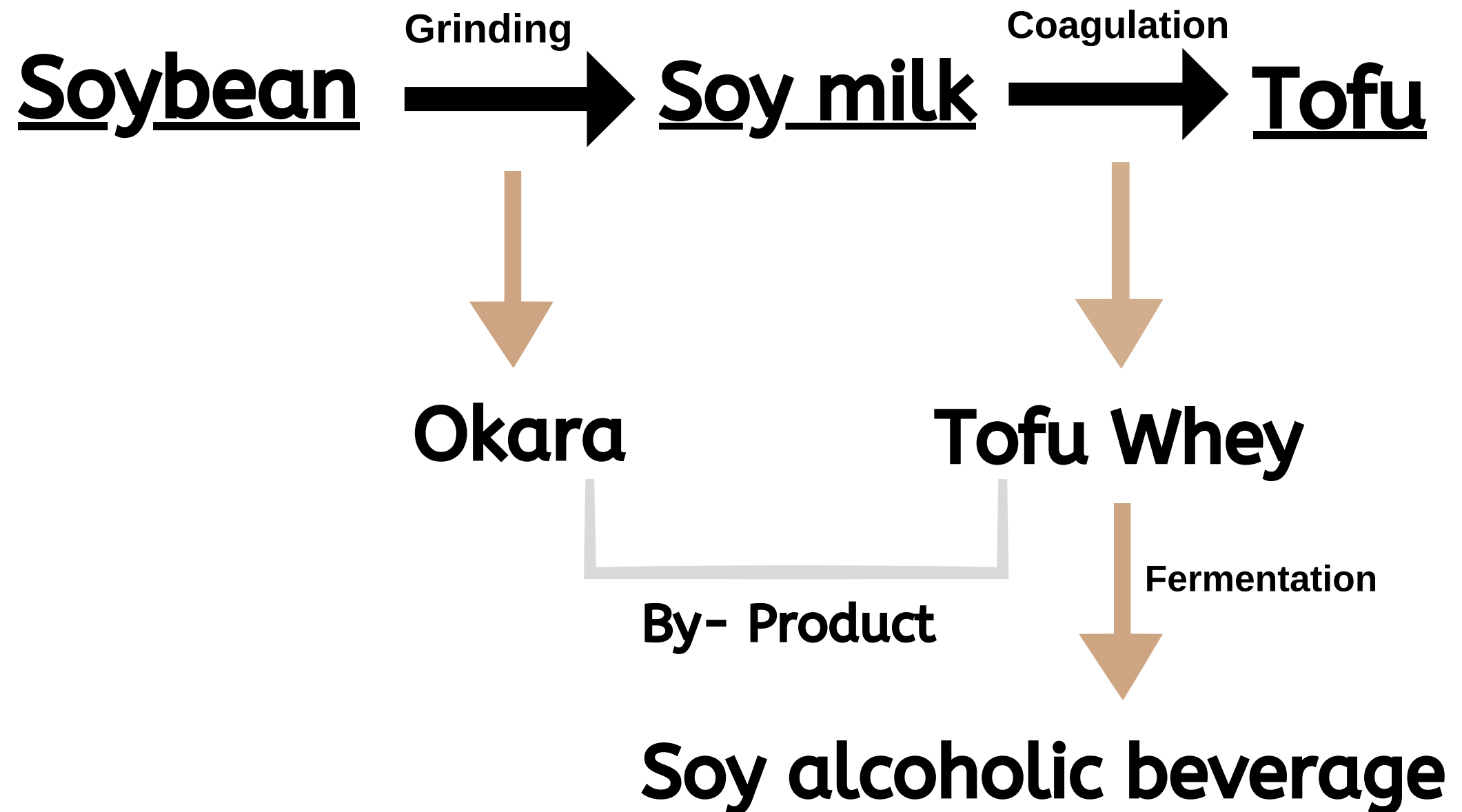


Miso

It is made by mixing cooked soybeans with koji and salt water and then fermented for several months



By- Product Flow chart



BY PRODUCTS

OKARA

It is a pulp consisting of insoluble parts of the soybean that remain after pureed soybeans are filtered in the production of soy milk and tofu.

TOFU WHEY

Soy whey is generated from both tofu and soy protein isolate production. It contains a substantial amount of nutrients consisting of proteins.

SOY ALCOHOLIC BEVERAGES

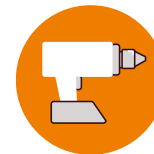
It is brewed sustainably from soy whey which is derived from tofu. It is Easy to drink, low in calorie, high in antioxidants and sustainable.

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