

96-0329

The invention relates to the food industry, particularly, to the process for soy-beans protein food concentrate preparation, used in food industry as protein addition and mainly, as emulgator in the production of sausages, sauces type mayonnaise, ice-cream, pates, as well as in the confectionary for creams, candied fruit jelly etc.

The summary of the invention consists in the fact that in the process which forseees the soy-beans wetting, their grinding, extraction of protein with water, extract separation, its boiling, protein sedimentation by coagulants, where before the protein sedimentation the calcium salt is introduced in the quantity providing cation calcium content of 50-60 mg-equiv/l and as coagulant there is used pectine at the relation of protein to pectine (7...10):1. Pectine is used with polygalacturan acidity content not less than 60%.

The technical result of the invention consists in the emulgation possibility of soy-beans protein food concentrate stabilisation.

Claims: 2