

**INTRODUCING THE BEST  
INDIAN SOYA PROTEIN**



**PRESTIGE  
DSF**

# PRESTIGE DSF (NON GMO)

DEFATTED SOYA FLAKES / GRITS / POWDER

THE BEST INDIAN SOYA PROTEIN

PRESTIGE DEFATTED SOYA FLAKES / GRITS / POWDER (Toasted / Un-Toasted) is rich in protein, ensuring natural purity derive from processing of **NON GMO** soyabean having good water and fat absorption and retention properties. It improves dough, crust colour and increases shelf life of baked products. Due to its gelling and adhesive property, it is used in extruded foods, T.V.P., Bari (Nuggets), Breakfast cereals, RTE foods etc.

## SPECIFICATION

(Prestige Defatted Soya Powder)

Crude Protein (N x 6.25)	52% Min. on Dry basis.
Fat	1% Max.
Total Ash	6.5% Max.
Fibre	3.5% Max.
Moisture	8% Max.
NSI	65-75
PDI	70-80

## PARTICLE SIZES

(British Standard Sieve)

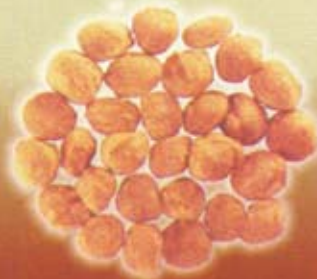
a. Grit	20 Mesh
b. Powder	60 Mesh

Other sizes can be manufactured as per the requirements of the buyers

**Packing** : 50 kg in Polyline PP bags.

**Applications** : Defatted Soya Powder finds application in a variety of food products like :-

- Extruded foods
- Weaning foods
- Bakery products
- Ready to eat foods
- Hi-Protein Beverages
- Pharmaceuticals
- Aqua feeds
- Pet-foods.
- It is used as adhesive agent in manufacture of plywood.



## PRESTIGE DEFATTED SOYA POWDER

Soy Powder is made by processing roasted soybean into fine powder. Rich in high quality protein and other nutrients soy powder also adds a pleasant flavour to variety of products. Two kinds of soy powder are available.

- Natural or full-fats soy powder contains the natural oils found in soybeans.
- Defatted soy powder has the oil removed during processing.

Soy Powder contains as much as 52% protein(dry basis) and improves the crust colour and shelf-life of baked foods. It can be used at home to increase the protein and fibre content of breads, cakes, biscuits and chapathis. Soy Powder is also used in a number of processed products such as noodles, cereals, pancake powder, frozen desserts and coffee whiteners to improve texture, nutritional value and shelf-life. In baked goods soy powder adds rich colour, fine texture, tenderness and moisture.

## प्रेस्टीज सोया पाउडर

प्रेस्टीज सोयाबीन का पाउडर तेल रहित सोयाबीन को बारीक पीसकर तैयार किया जाता है। सोया पाउडर में अत्याधिक मात्रा में प्रोटीन और अन्य महत्वपूर्ण तत्व पाए जाते हैं साथ में यह दूसरे पदार्थों को भी स्वादिष्ट बनाता है। दो प्रकार का सोया पाउडर पाया जाता है -

- वह सोया पाउडर जिसमें प्राकृतिक या पूर्ण तेल पाया जाता है जो सोयाबीन में है।
- वह सोया पाउडर जो तेल रहित होता है।

अन्य सोया उत्पादों की तरह इसमें शुष्क आधारित प्रोटीन की मात्रा 52% तक की होती है। घर में तैयार किये जाने वाले खाद्य पदार्थों जैसे - ब्रेड, केक, बिस्कुट और रोटी आदि बनाने में इसको इस्तेमाल कर इन पदार्थों में प्रोटीन और रेशे की मात्रा बढ़ाई जा सकती है। सोयाबीन पाउडर नूडल्स, सीरियल्स, पैन केक और प्रशोधित खाद्य पदार्थों की पोषिकता और रंगत बढ़ाने के लिए भी इस्तेमाल किया जाता है।





## TAPPING THE GOODNESS OF SOYABEAN

The key to tap the goodness of soyabean is the production process 100% dedicated to quality. At **PRESTIGE**, that describes our process perfectly. It begins with careful selection of the top grade soybeans. After cleaning, the beans are dried thoroughly so the hull can be easily removed. The soyabean dal is then rolled into full fat flakes, at which point the soybean oil is extracted.

The flakes left behind after the oil is extracted is processed further which contain about 53% protein, and are the basis of a variety of soya products. They can be ground, for instance, into soya grits or soya powder.

### PRESTIGE GROUP OF INDUSTRIES

**PRESTIGE GROUP** is one of the pioneers in promoting edible oil self sufficiency in India and its **PRESTIGE GOLD** brand is the first ever brand in India to secure quality seal of the American Soybean Association. The group has also carved a niche for its Indian Super Soyameal in competitive foreign markets especially in South East Asia, Far East, and other countries.

Excellence is integrated into the whole system in Prestige from the Processing Plant to the Board Room. Performances are meticulously maintained at the highest standards, **PRESTIGE** has a national mission with a global vision.



## PRESTIGE GROUP NATIONAL MISSION WITH GLOBAL VISION

● **PRESTIGE FOODS LIMITED** ● **PRESTIGE SOYA INDUSTRIES**  
**PRESTIGE FEED MILS LIMITED**

30, Jaora Compound, M.Y.H. Road, Indore  
Tel. : +91-731-3041111, 2704600, 3090660, 5041111 Fax : +91-731-3041110, 2704455  
E-mail : info@prestigeind.com, prestigeindia@sancharnet.in, website : www.prestigeind.com

Works / Factory : 6-B,C & D, Industrial Area No.2, A.B. Road, Dewas  
Phones : +91-7272-505501/2/3, 258442 Fax : +91-7272-506070, 505504  
E-mail : dipin@prestigeind.com, mis\_dewas@prestigeind.com