



Soy Protein Isolate

SUPPLY CURRENTLY AVAILABLE IN THE US

~90%
protein

Functional Benefits of Soy Protein Isolate

Soy proteins play a significant role in food systems as a source of supplementary & complementary protein and contribute functional properties such as **solubility, water absorption, viscosity, emulsification, texture, and antioxidation.**

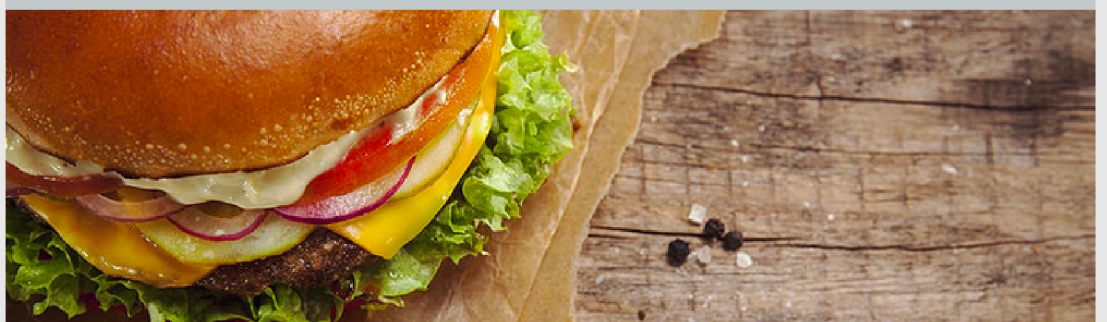


Why Our Soy Protein Isolate:

- **Most Competitive Pricing Globally**
- **Protein: ~90%**
- **Large volume already available in the United States**
- 97% under 100 Mesh
- Allergen-free
- No Cholesterol
- Moisture: <7%
- Ash: <6%
- pH: 6-8

A Highly Versatile Alternative Protein

- Highly effective to improve the texture of meat analogues, increase protein content in both food and beverage, enhance moisture retention, and as an emulsifier.
- Studies show that soy protein isolate has a significant effect on lowering blood lipids and cholesterol.
- Studies show that soy protein isolate promotes gains in muscle mass and strength among individuals engaged in resistance exercise training.
- Can significantly improve the taste of food, increase food elasticity, oil retention and water retention



Contact for bulk pricing & volumes: Udi Lazimy Consulting, LLC. • udi@udilazimy.com