

Soymilk with Improved Functionality

Salient features

➤ Batch type microwave heating unit for heating of soybean slurry for extracting soymilk

➤ Improvement in functional properties of soymilk with increased power level

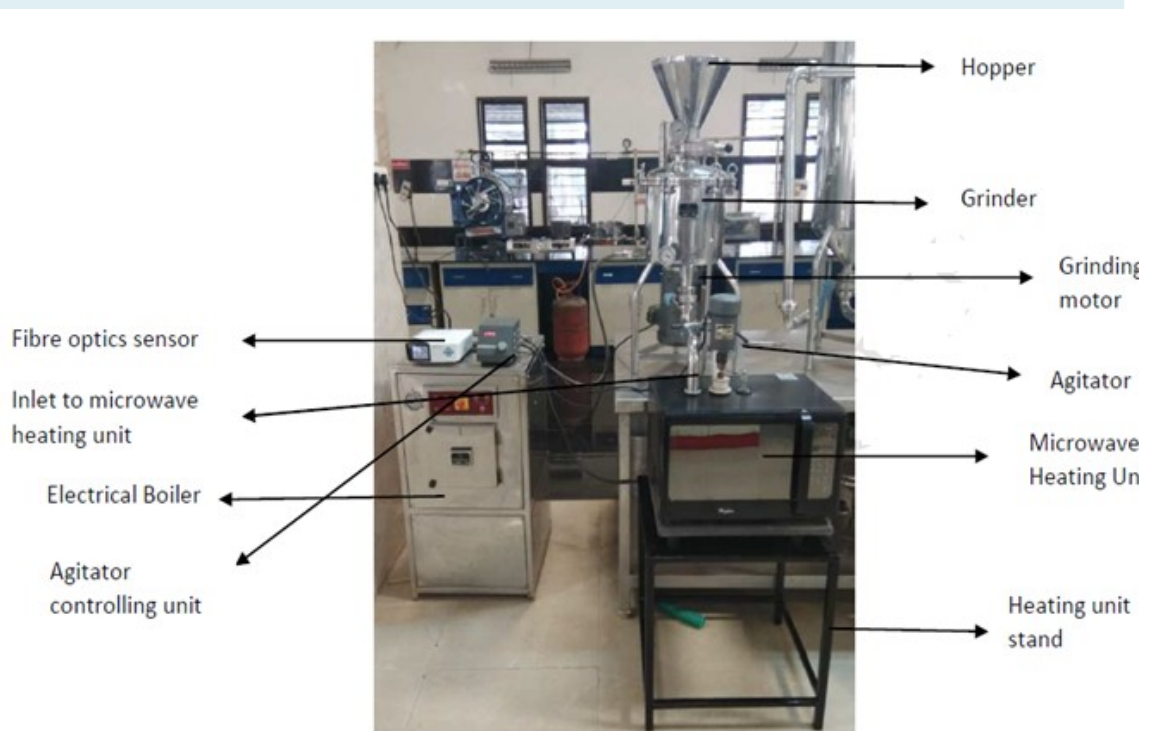
Advantages

✓ Reduction in the anti-nutritional factor in soymilk by microwave heating as compared with steam heating

✓ Decrease in anti-nutritional factors content with increased microwave power level.

✓ More soluble protein in microwave heated soymilk as compared with steam heated soymilk.

✓ Microwave treatment is energy efficient and economical as compare to the conventional method.



Process
Technology /
Product developed
by

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<i>More information</i>	Status of commercialization / Patent / Publication Varghese, T. and Pare, A. 2019. Effect of microwave assisted extraction on yield and protein characteristics of soymilk. Journal of Food Engineering, 262: 92-99. Varghese, T. and Pare, A. 2018. Effect of microwave treatment of soymilk on the quality of soymilk based dairy-analogous product (fermented soy curd). Trends in Biosciences, 11(48): 4408-4412