

PurePro[®] Soy Protein Concentrates for Processed Meats

Textured and powdered proteins made with US-grown conventional soybeans from farmers we know.



DELIVER DELICIOUSNESS

Delight consumers with meaty texture, taste, and appearance

- Meat-like mouthfeel & juiciness
- No impact on meat flavor
- Multiple application opportunities

GROW PROFITABLY

Drive brand value with enhanced growth and optimized costing

- Have access to scalable supply
- Minimize formulation costs
- Maximize production yield

SOURCE CONFIDENTLY

Source a trusted, continuous supply of high-quality US soy concentrates

- Centralized processing & production
- Multiple warehouse sites
- 30+ years of soy protein experience

BELLEVUE, OHIO FACILITY

Our scalable supply of conventional soy protein concentrates are produced in our premier facility located in Bellevue, Ohio, enabling you to drive business value while satisfying protein demand for processed meats.

BUNGE[®]

Plant-Based@Bunge.com

PurePro soy protein concentrates are great for extending meat products while delivering exceptional texture and taste and optimizing production costs

Our textured and powdered proteins offer 69% minimum protein on a dry basis and provide key sensory and efficiency benefits in burgers, nuggets, ground meats, pizza toppings and more.

- Provides meat-like texture
- Delivers excellent bite & firmness
- Optimizes chewiness & springiness
- Maximizes cook & processing yields
- Lowers formulation costs



Soy 70T
Crumble 550



Soy 70T
Granule 350



Soy 70T
Flake 450



Soy 70T
Flake 250



Soy
70N-50

