

KANSAS
PROTEIN
FOODS LLC



ULTRA-SOY®
TEXTURED SOY FLOUR &
TEXTURED VEGETABLE PROTEIN



**100% MEAT REPLACEMENT TEXTURE
CLEAN FLAVOR SOY • NO MASKING FLAVORS NEEDED**

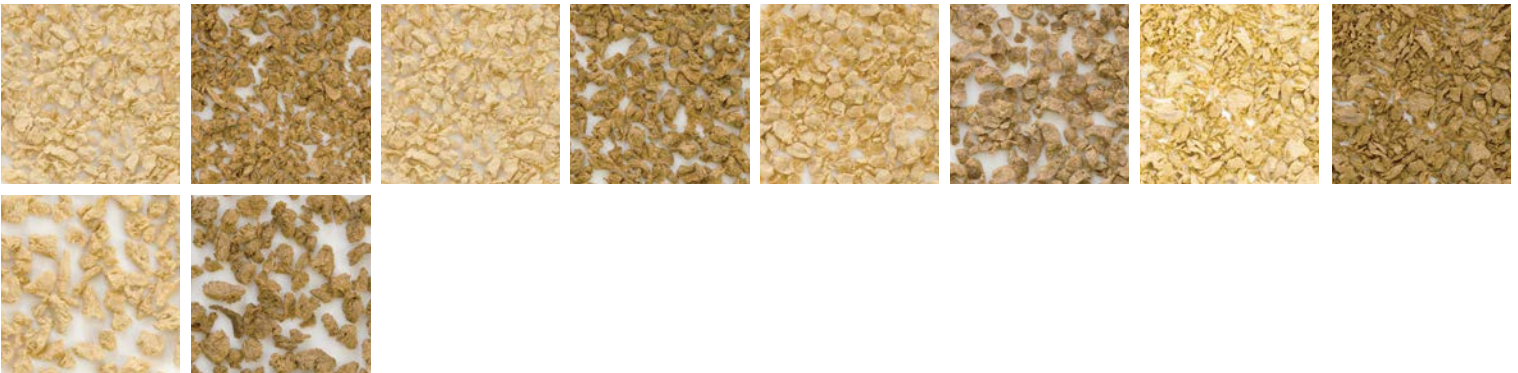
Ultra-Soy® is unflavored textured protein made from soy flour. It has been formulated for a wide range of applications and food systems. The unique structure of Ultra-Soy® enables it to hydrate and retain moisture in rigorous processing and cooking environments.

Available in small, medium and large sizes. Flakes, minced, bits, chunks and strips to mimic grind and piece sizes of meat, poultry and seafood.

SMALL SIZE



MEDIUM SIZE



Contains bioengineered food ingredients

Product shape, size and color may vary from what appears. Contact us for a sample.
Please refer to Technical Data Sheet for Ingredient and Nutritional Information.

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LARGE SIZE



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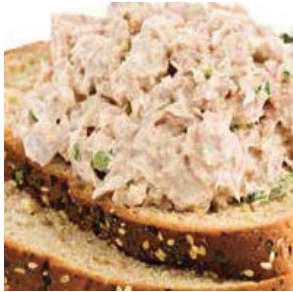
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TEXTURED SOY FLOUR

- Neutral (no color added)

TEXTURED VEGETABLE PROTEIN

- Colored (+/or)
- Fortified

BENEFITS

- Meat Extender
- Neutral, Clean Flavor
- Yield Enhancer
- Dry, free-flowing
- Cost Savings
- 2-year shelf-life
- Textured Soy Protein Concentrate Alternative
- Mimics laminar, fibrous texture of meat
- Non-GMO upon volume request
- SQF Level 2, Kosher, Halal
- Protein Booster for Cereals, Baked Goods
- Functional water binding ingredient for Tuna & Chicken Salads



Contains bioengineered food ingredients

NUTRITIONAL

- 50% protein
- Complete Amino Acid Profile

SHELF STABLE AND READY-TO-USE

- Hydrate in water
- Hydrate in soups and/or sauces

HYDRATION



1 part Ultra-Soy® Textured Soy Flour/
Textured Vegetable Protein to 3 parts water,
by weight. Yield 4 LB recipe.

Hydration level of water depends on your
final application. Please feel free to reach out
to Technical Services at info@ksprotein.net
for application assistance.

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