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The utilization of novel soy milk ingredients separated by the ultra-soy separation (U.S.S.) manufacturing method

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At Fuji Oils, we developed Ultra Soy Separation (USS), which is a processing method to separate lipids from soybeans, and at the same time to fractionate soy proteins into a hydrophilic protein fraction and a lipophilic protein fraction. In this presentation, our new soy milk ingredients made by USS and their effective ways of utilization will be explained. By using the USS method, we can process soybeans into three products: a low-fat soymilk, a soymilk cream and an insoluble residue (also known as okara). The low-fat soymilk, known as "Bimi-Tounyu" in Japan, contains very little fat. It comes from the hydrophilic protein. This product has better flavor and more "Umami" taste than regular soymilk made by a conventional method. So, it is suitable to be made into fermented foods. Similar to cream cheese, a soy paste can be made from our low-fat soymilk by lactic fermentation. The soy paste called "Mame mājyu" is already on the market in Japan. The soymilk cream, known as "Ko-Cream" contains fat, coming from the lipophilic protein fraction. It has a remarkable mellow and rich taste. With our soy milk cream, the following processed items were produced: a vegetable whipped cream named "Ko-Cream Whip", which is totally free of dairy ingredients, and "Ramen" soup and soup stock. Furthermore, when the soymilk cream is added to tofu, it contributes richness and mellowness in the flavor of tofu.