

SOY

Milk / Powder Plant

SSPTM
Since 1977
THE PROJECT PEOPLE



About Company:

SSP PVT LIMITED, popularly known as SSP, is an engineering company situated close to New Delhi. Established in 1977, it has commendable achievements in field of design, manufacture, installation & commissioning of Dairy, Food Processing, Pharmaceutical and Chemical Plants and Equipment.

The company is pouring its best in research production and quality control, to expand its wings into vast Indian and Overseas market. In this era of high tech, SSP is in a continuous process of creating an aura of latest technology in the market. The concurrent efforts of our people have made this possible.

Introduction:

Soy milk and its related food products are getting popular throughout the world due to their nutritional and medicinal qualities. Soy milk is high in protein and low in fat and carbohydrate and contains no cholesterol.

Soy milk is an excellent food for babies, children and the elderly people including pregnant and lactating women as it contains vegetable protein that is very easy to digest.

SSP - 100- Continuous Soy Milk Plant

The plant has been designed for handling 100 liters of Soy milk per hour from 15 kg/hr Soybeans. The plant is a skid mounted one and requires only 15 sqm. area. Only one skilled operator and one helper is sufficient to operate the plant.

SSP - 200 - Continuous Soy Milk Plant

SSP also offers higher capacity machines. SSP- 500, 1000 & 2000 machines are also available for production of 500L, 1000L & 2000L Soy milk.



Okara Dryer

Okara is the residual fibers after extraction of milk from soyabean. It contains about 80% moisture and can be dried by a drying system to contain 4%-12% moisture.

The dried Okara can be used as a source of good fibre and can be used in making Biscuits, Sweets.

Tofu (Soy Paneer)

Tofu can be made by acidification of Soy Milk by use of lactic acid. The paneer so obtained is washed and pressed to get Tofu.

Tofu can be packed in vacuum packages to extend its life upto one month.

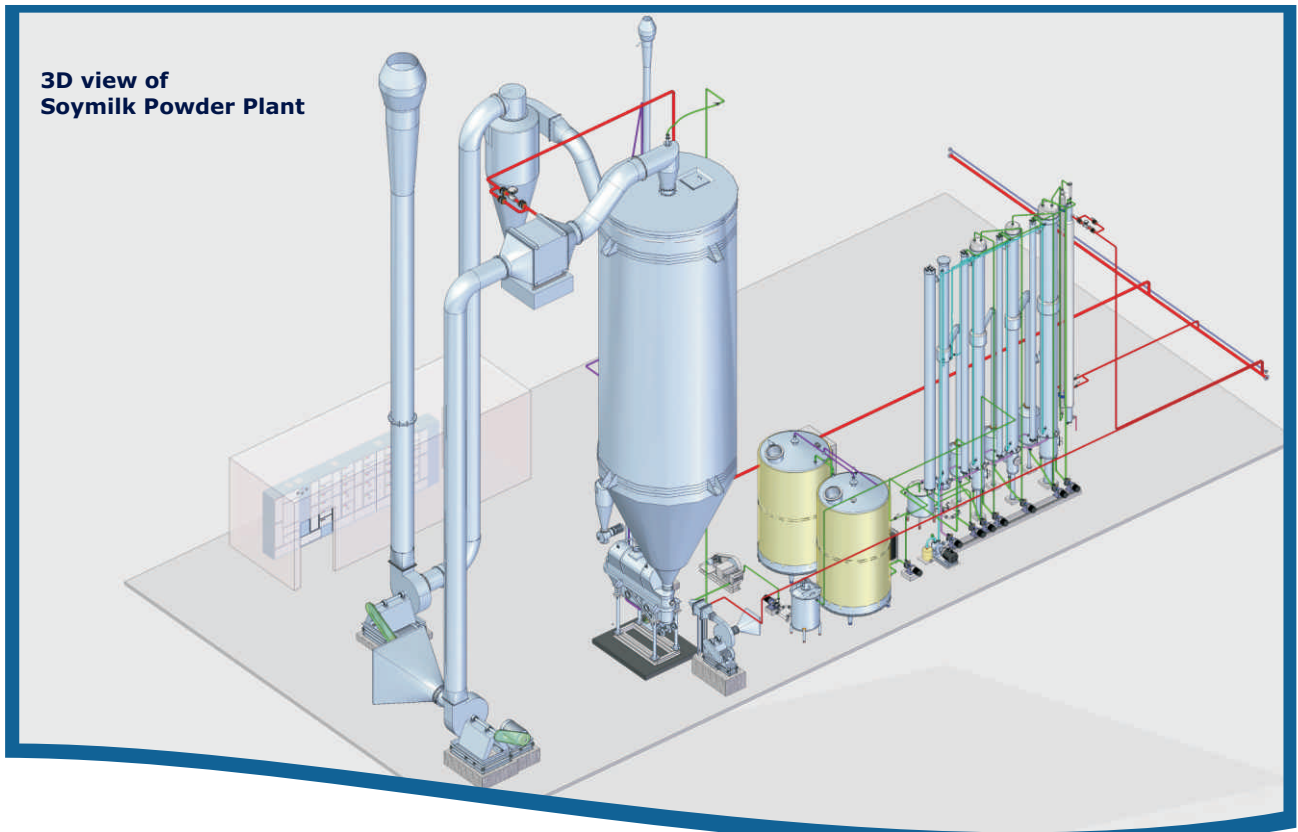
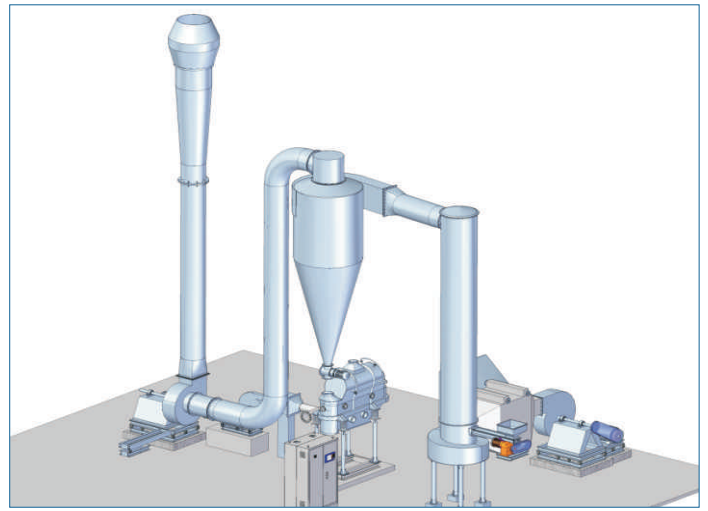
Flavoured Soy Milk

Soy milk can be formulated by addition of sugar and flavour to produce flavoured soy milk. Varieties of flavours like Chocolate, Vanilla, Coffee etc. can be used to produce tasty soyamilk drink. The flavoured soy milk drink. The flavoured Soy milk so produced can be sterilized in a sterilizer and can be marketed. The life of sterilized soy milk will be six months.

Soy Milk Powder Plant

SSP also offers suitable multiple effect Evaporator to concentrate soyamilk upto 22% followed by Spray Dryer for manufacture of Soy milk powder.

Instant Soy milk powder can be made by addition of lecithination system along with Spray Dryer.



SSP PVT LIMITED

An ISO 9001:2008 CERTIFIED COMPANY

13 Milestone, Mathura Road, Faridabad-121003, Haryana (India)
Phone: +91-0129-4183700 Fax: +91-0129-4183777

e-mail: info@ssp.co.in & marketing@ssp.co.in

www.sspindia.com

