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ABSTRACT

PRODUCTION METHOD FOR PROCESSED SOYBEAN FOOD PRODUCTS AND
APPARATUS FOR THERMAL DEAERATION OF SOYBEAN SLURRY

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The aim is to effectively remove the unpleasant raw odor that is characteristic of soybeans and provide a high quality processed soybean food product. A production method includes a grinding step (A) to provide a soybean slurry, a heating
10 step (B) for thermally denature the provided soybean slurry, and a deaeration step (C) for removing, partway through the heating step (B), air bubbles from the soybean slurry, wherein in the heating step (B), the soybean slurry flows alternately through a large diameter pipe and a small diameter pipe. An
15 apparatus comprises a first heating apparatus, a deaeration apparatus, and a second heating apparatus, wherein the first heating apparatus and the second heating apparatus are provided with a liquid feed pipe, a steam mixing apparatus, and a liquid feed pump.

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Elected Drawing: Fig. 2