

# AMFORA™ Ultra High Protein Soy Flour

AMFORA Ultra High Protein Flour can be used in a wide range of applications, offering significantly higher levels of protein than conventional flour, and replacing more highly processed soy concentrate and isolates in *many applications*.



## Sustainable Nutrition

Consumers are looking for nutritious foods produced in a sustainable way, and soy protein is perhaps the best possible plant protein choice. Of the many plant proteins, soy contains one of the most complete complements of essential amino acids, critically important for both human and animal health and development. It has been a key source of protein in the human diet for centuries and there are a myriad of health benefits associated with consuming diets rich in soy, including maintaining heart health<sup>1,3</sup> and lowering the risk of certain types of cancers<sup>2,3</sup>. The benefits to the environment versus animal protein are well documented, and include lower green house gas emissions, reduced water usage and less land utilization per ton of protein produced<sup>4</sup>. Soy may be the perfect protein and AMFORA's Ultra-High Protein Soy Flour is 'naturally' higher in protein versus most other soy flours.

## 'Naturally' High Protein

The non-GMO soybeans used to make AMFORA's Ultra-High Protein Soy Flour have been selectively bred over many years to yield roughly 25% more protein than conventional soybeans. AMFORA takes those beans and using only mechanical processing - no solvents, no salts, no complicated processing, just simple crushing and milling - produces a low fat high quality soy flour containing over 60% protein (dry weight basis) with no added salt.

## Sustainably Sourced and Certified

Our Ultra High Soy Flour is produced right here in the USA under our strict control. AMFORA oversees the production of our non-GMO certified flour every steps of the way from the farm, to the processing, to the time it arrives are our customers' facilities, ensuring that product integrity is maintained and sustainable practices are employed.

- 1 The Effects of Soy and its Components on Risk Factors and End Points of Cardiovascular Diseases, Antonis Zampelas, *Nutrients*, November 2019
- 2 Intake of Soy, Soy Isoflavones and Soy Protein and Risk of Cancer Incidence and Mortality Yahui Fan et al., *Frontiers in Nutrition*, March 2022
- 3 A review on plant-based proteins from soybean: Health benefits and soy product development, Yangchao Luo et al., *Journal of Agriculture and Food Research*, March 2022
- 4 Yes, plant-based meat is better for the planet, The environmental debate over meatless meat, explained; Matthew Hayek and Jan Dutkiewicz; *Vox*; November 2021



## Benefits

- \* Enhancing protein content in snacks, cookies, nutrition bars, and alternative meats
- \* Replacing more highly processed soy protein concentrate in formulated meat and extended meat products
- \* Reducing oil pick-up in fried doughnuts
- \* Extending shelf life of breads and other baked goods

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