

FOOD BUSINESS

ISSN 2836-1989
www.foodbusinessreview.com

Review

**FOOD
SUSTAINABILITY
EDITION**



Certificate



Soy Austria

A Legacy of Innovation in Natural Food Ingredients



Erika Schwarzinger,
 Director of Marketing
 & Innovation

Soy has been cultivated and consumed for centuries by a diverse population and is one of the most preferred plant-protein sources. Investing in cutting-edge practices that contribute to its production is key to fulfilling consumers' nutritional demands.

Soy Austria, an international food ingredient brand, is setting new benchmarks in producing natural, sustainable, GMO-free soy-based ingredients for global consumers.

It is a family-owned business with a milling tradition tracing back over two and a half centuries. Owned by the Bamberger brothers, it foresaw the rising value of soy-based ingredients and began focusing exclusively on food ingredients that adhere to the highest quality standards. They went the extra mile to eliminate its feed production segment to avoid cross-contamination. This specialization has allowed Soy Austria to hone its expertise and create superior ingredients to outperform competitors.

"We provide tailor-made, top-tier soy solutions, ensuring our customers receive exactly what they need in terms of shape, granulation and application," says Erika Schwarzinger, Director of Marketing and Innovation.

Expertise enables Soy Austria to offer eight different lines of products that are clean-label and available in organic quality.

These include textured soy protein, natural soy concentrate and full-fat soy flours. All of its products are produced to meet the demands of its four primary market segments; bakery (bread and sweet baked goods), chocolate confectionery, dairy/dairy alternatives and savory/meat alternatives.

Sustainability is a core value of Soy Austria. It sources soybeans from Austria and neighboring EU countries that ensure sustainable and deforestation free growth of beans, allowing it to maintain a short supply chain. A strategic riverside location enables it to operate its own modern hydroelectric power plant, meeting up to 15 percent of its energy needs, with the remainder sourced from other renewable resources.

“We provide tailor-made, top-tier soy solutions, ensuring our customers receive exactly what they need in terms of shape, granulation and application”

Only non-GMO soybeans are accepted and processed, and Soy Austria holds itself accountable to a more rigorous standard than the European legislation specified rate. A contract farming program is also part of this quality check. It establishes an agricultural standard from the onset, allowing close monitoring of the cultivation practices for sustainability while supporting local farmers.

Soy Austria's production method follows the principle of minimal processing, which is another demonstration of its commitment to eco-friendly practices and superior-quality solutions. The company

relies strictly on thermal and mechanical processing methods, abstaining from the use of any chemical modifications like solvents or auxiliaries. It also operates with a commitment to use all the components of the raw material, contributing to zero waste.

For instance, the soy protein extracted from the bean is used for the formulation and production of the SOYTEXTURE and SOYPRO product lines, while SOYBRAN is obtained from the hull of soybeans.

Numerous certifications related to social responsibility and sustainability, like the ProTerra standard, are a reflection of this commitment.

It prides itself on being a complete solution provider, offering solutions that meet specific customer requirements. The establishment of a Development & SOYlutions Center in Vienna underscores this proficiency. There, experts develop base recipes and new product designs, providing consumer goods with marketing information and adaptable formulations.

Soy Austria continues to strengthen its foothold in the market by actively participating in various events. It participates in the annual food ingredients exhibition at the IFT FIRST Food Expo in Chicago every year to showcase new concepts and applications. The company engages with current and potential customers to discuss its product benefits and explore new opportunities. These efforts contribute to market penetration beyond geographical boundaries, establishing a global presence.

A rich legacy and exceptional industry expertise have empowered Soy Austria to perfect the processing of soy manufacturing, creating a multifunctional portfolio of 100 percent natural food ingredients. Its ability to tailor solutions and provide best-in-class products makes it a trusted partner for organizations seeking natural and GMO-free soy-based products. **FB**



Food Business Review

ISSN 2836-1989

Published from
 600 S ANDREWS AVE STE 405,
 FT LAUDERDALE, FL 33301

www.foodbusinessreview.com