

[54] **METHOD OF PRODUCING AN AQUEOUS SOYA SUSPENSION**

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[58] **Field of Search** 426/580, 634, 520, 46, 426/598, 582

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[57] **ABSTRACT**

An aqueous soya suspension is prepared by grinding soya beans in the presence of water at a temperature of from 90° to 100° C. to form a dispersion of particles of which the majority have dimensions of the order of 100 to 500 μ ; heating the dispersion by the injection of steam to a temperature of from 120° to 160° C. thereby destroying the antitrypsin factor; and grinding the dispersion to form a suspension containing corpuscles of protein and fat with dimensions of the order of 2 to 10 μ and cell wall debris of which the largest dimension does not exceed substantially 40 to 300 μ . The soya suspension may be consumed as such or used as a starting material for the production of foods such as cheese or used as a base for the production of beverages such as a cows' milk substitute.

12 Claims, No Drawings