



Mince & Press Soymilk

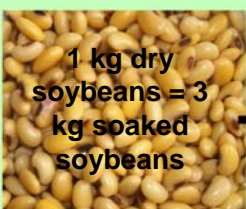
Preparation: Soybeans are washed and soaked briefly, passed through a mincer and mixed with water, pressed between two heavy pots, liquid soymilk and press cake separated, soymilk boiled, packaged and consumed. This process costs about KSh 70 for each kg of soybeans, and results in 2 kg of moist press cake and 6 liters of soymilk worth a total of KSh 320 by this simple five step procedure.



Step	Process	Cost/value
Step 1: Soak	Wash and soak 1 kg of soybean in 2 liters of warm water for 4 hrs	- KSh 42
Step 2: Mince	Pass 3 kg soaked soybean through mincer, add 7 liters hot water, mix for 5 minutes	- KSh 21
Step 3: Press	Transfer mince to a clean cloth and press between two heavy pots, drain	- KSh 7
Step 4: Boil	Filter soymilk, boil for 5 min, recover 2 kg press cake for grit or animal feed	+ KSh 34
Step 5; Package	Cool and place 6 lts of soymilk in a clean container or add tea and sugar and market (consume) as "African sweet tea"	+ KSh 286



Making soymilk using a simple grind-and-press approach



1 kg dry soybeans = 3 kg soaked soybeans



3 kg mince + 5 litres water



2 kg wet press cake



6 litres soymilk

grind and press



Apparatus may be assembled for only KSh 4400 per unit

soymilk may be produced and sold as hot tea alongside other