

What is Soya Chunks



- Soya chunks are made from defatted soy flour, a byproduct of extracting soybean oil.
- It has a protein content which is equal to that of meat.
- It is quick and also easy to cook.
- You can prepare many dishes using soya chunks such as soya chunks curry, kurma and even add them to your pulaos, soups, stir fries, etc.



Nutritional value of Soya Chunk



- 100 grams of uncooked soya chunks have 345 calories with
- 52 grams of **protein**,
- 0.5 grams total fat,
- 33 grams carbohydrates
- 13 grams dietary fibre.
- They are also rich in calcium and iron while providing no extra sugar or sodium to the body.



Is Soya Chunk is good for health



- Soya chunks are known for its various health benefits
- It is known for high protein content
- its exceeds than eggs, meat, milk.
- It is known to reduce the risk of osteoporosis in menopausal women and also ease other symptoms as it's a good source of isoflavones.



How much soya chunks consume daily



 it is recommended to only have 25 to 30 grams of Proveda soya chunks in a day.
Moderation is key.



