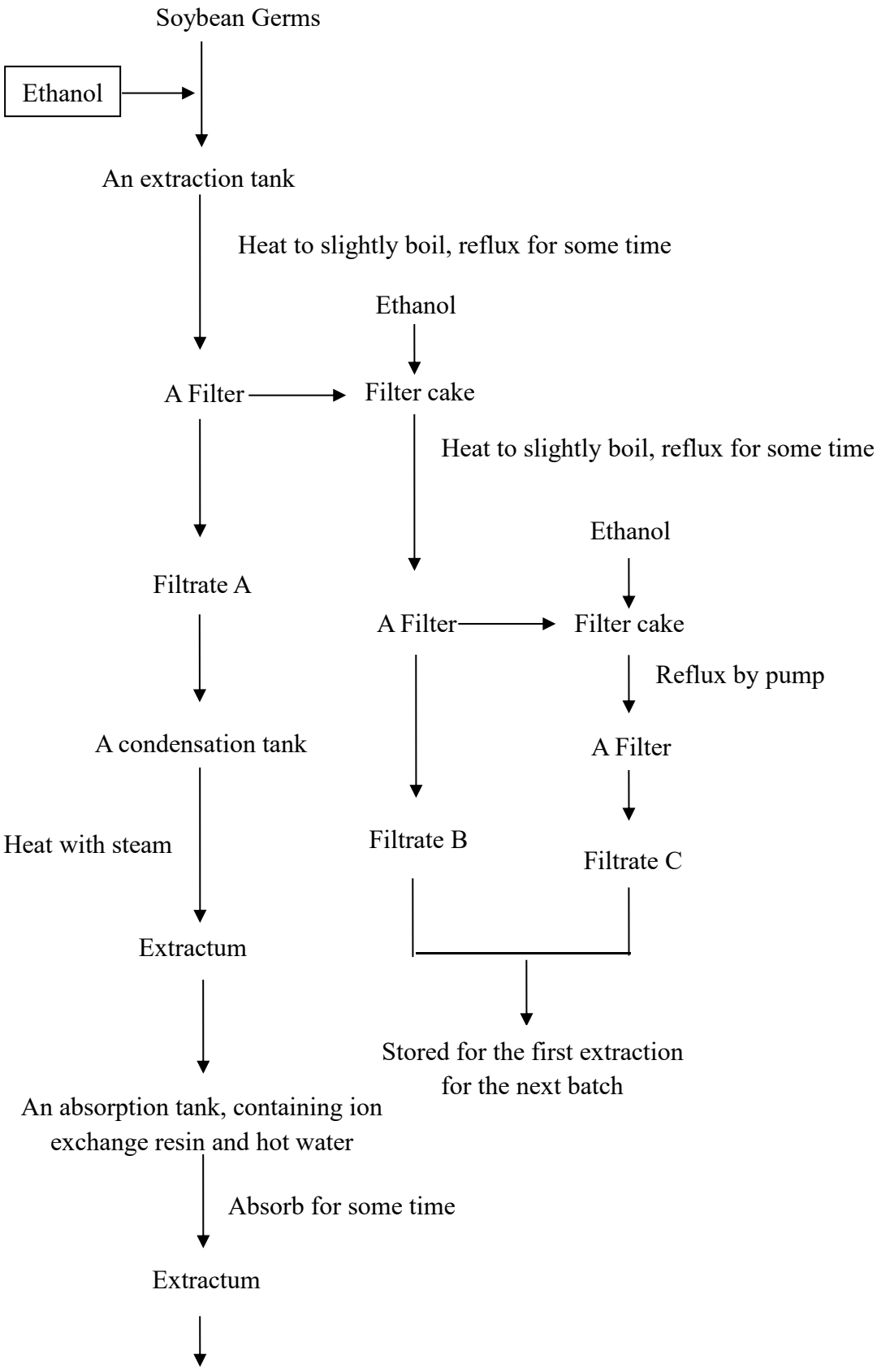
Flow chart for Soy Isoflavones



Another absorption tank, containing ion exchange resin

↓ Absorb for some time

Fill the two tanks of absorbed resin to two corresponding columns

↓ Wash the column with water

↓ Elute with ethanol

Collect the elute liquor

↓ Condense

Extractum

↓ Crystallize

↓ Centrifugate

Crystals

↓

A desiccator

↓

Soy isoflavones semi-product

↓

Pulverize through 80 mesh sieve

↓

Blend and package

Brief description of the process

The soybean germ is extracted with 80~85% ethanol for three times. First extraction: add ethanol about fourfold weight of the soybean germ ; heat to slightly boil; extract for 2.5h keeping the temperature. Second extraction: add ethanol about thrice weight of the soybean germ, heat to slightly boil; extract for 1.5h keeping the temperature. Third extraction: add the same weight of ethanol as the soybean germ, reflux by a pump for 15min. The second and the third extraction liquor are stored for the first extraction of the next batch. Condense the first extraction liquor until the relative density is 1.20~1.30 (tested at 60±5℃). The condensed liquor is absorbed by the resin. Elute with 1.5 times of 80±2% ethanol and 0.7 times of not less than 95% ethanol. Collect the elute liquor containing 15~80% ethanol. Condense, centrifuge, dessicate, blend and pack. Obtain the final product.

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