Title:	A process for preparation of protein hydrolysate from soy flour
Abstract:	A process for preparation of protein hydrolysate from soy
	flour, said process comprising hydrolyzing aqueous slurry of
	defatted soy flour containing 6-30% solid content w/v using
	proteolytic enzyme of plant origin at pH 5-9 and temperature
	of 53± 5°C under stirring for 30 minutes to 6 hours;
	inactivating the enzyme by a known manner; neutralizing the
	pH value of the slurry; separating the solids by a known
	manner and drying the clarified liquor so obtained to get the
	said hydrolysate.