

TIMELINE FOR CHANGE

History and Future of QUALISOY

1998: Members of the soybean industry meet with producers, processors, food and feed manufacturers and academics to identify desirable soybean traits.

1999: USB launches the Better Bean Initiative.

April 2000: Soyola, a soybean that results in a low-saturated fat/low-linolenic acid oil, is released by ARS and is considered to be the first result of the Better Bean Initiative.

2001: A Value Chain Analysis model is developed in order to evaluate the benefits and possible economic impact of specific traits in soybeans.

May 2001: USB establishes the Technology Utilization Center (TUC), a public/private virtual laboratory to access, combine and provide new enhancements for commodity soybeans.

October 2001: First harvest of low-saturate/low-linolenic test plot.

2001: QUALISOY replaces TUC as the new brand for the results of the Better Bean Initiative.

2003: Developed the first QUALISOY-branded potato chip samples.

August – October 2004: Bunge/DuPont, Monsanto and Iowa State University announce the release of their low-linolenic soybean oil products, branded under the names NUTRIUM™, Asoya™, and VISTIVE™, respectively.

2004: QUALISOY Board of Directors appointed.

October 2004: QUALISOY partners announce plans for low-linolenic oils via a media briefing in Washington, D.C.

January 2005: Enough low-linolenic seed becomes available to plant more than one million acres.

February 2005: QUALISOY standards of quality approved.

Summer 2005: QUALISOY seal of quality mark available to suppliers of low-linolenic seed and oil.

Summer 2005: Functionality testing of mid-oleic oils.

December 2005: Kellogg Company announces adoption of low-linolenic soybean oil and investment to introduce healthier food products.

2006: Low-linolenic soybeans grown in Indiana, Illinois, Iowa, Michigan, Minnesota, Ohio and South Dakota.

The Future

Late 2006: Approximately 400 million pounds of low-linolenic oils could be available to food industry.

Beyond 2006: Trait enhancements such as high-oleic, omega-3, and mid-oleic/low-saturated fat for the food industry. Feed industry enhancements target traits that result in soybeans with lowered phytate, higher metabolizable energy and increased amino acids.