



# QUALISOY™ Fact Sheet

## WHAT IS QUALISOY?

QUALISOY is a one-of-a-kind agricultural initiative designed to bring healthier oils to the marketplace, improve soybean meal and increase the overall competitiveness of U.S. soybeans.

The creation of QUALISOY reflects an overall industry effort to improve the quality and healthfulness of soybeans and edible soy-based products.

The QUALISOY Board works to create added value and increased global competitiveness for the U.S. soybean industry. The Board also encourages development of high-quality soybeans that meet specific standards and deliver value to consumers.

## WHO IS INVOLVED WITH QUALISOY?

QUALISOY is a diverse 22-member Board representing all facets of the U.S. soybean industry value chain from researchers to seed companies to farmers and processors.

## HOW DOES QUALISOY AFFECT FARMERS?

QUALISOY helps keep farmers one step ahead of the market by funding research for new soybean traits.

Low-linolenic and increased oleic soybeans, soybeans low in saturated fats and soybeans with improved digestibility are what consumers are demanding, and QUALISOY helps farmers meet these demands.

Premiums offered by processors for low-linolenic soybeans that meet industry needs will affect farmers' bottom lines. To find out more on premiums and programs in your area, contact your seed dealer.

## WHERE CAN I FIND ENHANCED-QUALITY SEED VARIETIES?

Currently, low-linolenic seed varieties are available for Illinois, Indiana, Iowa, Kentucky, Michigan, Minnesota, Missouri, Nebraska, Ohio, Pennsylvania, South Dakota, Wisconsin and the Delmarva Peninsula, and geographies are expanding each year.

To see if you are eligible to grow these soybean varieties, please check with your local seed dealer, contact one of the seed manufacturers listed on the back of this sheet or visit [www.QUALISOY.com](http://www.QUALISOY.com) and utilize the Low-Linolenic Locator Web tool to find a processor or elevator location near you.

## WHAT ARE YIELDS LIKE?

Low-linolenic varieties have been in the commercial market for four years, and yields are comparable to other common varieties. For specific information on yield, contact your seed dealer.

## WHAT IS THE FUTURE OF QUALISOY?

Many new traits are in the research pipeline. All of these traits are designed to answer customer demands, including increased oleic acid, low saturates, low phytate-phosphorus, reduced allergenicity and improved amino acids.



## Currently Available Products

The following is a list of products that meet standards implemented by the QUALISOY Board. These products were developed to answer the food industry's need for trans-fat solutions.

Look for updates about the newest developments on [www.QUALISOY.com](http://www.QUALISOY.com).

### Soybeans



VISTIVE™ Low-Linolenic Soybeans  
 Contact: David Stark, Ph.D.  
 (314) 694-3430  
[david.m.stl.stark@monsanto.com](mailto:david.m.stl.stark@monsanto.com)  
[www.monsanto.com](http://www.monsanto.com)



Pioneer® brand  
 Low-Linolenic Soybeans  
 Contact: Bob Kennedy  
 (515) 334-7011  
[r.kennedy@pioneer.com](mailto:r.kennedy@pioneer.com)  
[www.pioneer.com/LLsoy](http://www.pioneer.com/LLsoy)

### Soybean Oil



ASOYIA™ Ultra-Low-Linolenic  
 Soybean Oil  
 Contact: Greg Keeley  
 (319) 339-4645  
[gkeeley@asoyia.com](mailto:gkeeley@asoyia.com)  
[www.asoyia.com](http://www.asoyia.com)



VISTIVE™ Low-Linolenic  
 Soybean Oil  
 Contact: Dave Tegeder  
 (800) 247-1345 ext. 5553  
[dtegeder@agp.com](mailto:dtegeder@agp.com)  
[www.agp.com](http://www.agp.com)



TREUS™ Low-Linolenic Soybean Oil  
 Contact: John Jansen  
 (800) 828-0800  
[john.jansen@bunge.com](mailto:john.jansen@bunge.com)  
[www.bungenorthamerica.com](http://www.bungenorthamerica.com)




CHS  
 Low-Linolenic Soybean Oil  
 Contact: Mark Hingiss  
 (800) 852-5291 ext. 2  
[mark.hingiss@chsinc.com](mailto:mark.hingiss@chsinc.com)  
[www.chsinc.com](http://www.chsinc.com)



Low-Linolenic Soybean Oil  
 Contact: Matt Porter  
 (410) 543-3891  
[matt.porter@perdue.com](mailto:matt.porter@perdue.com)  
[www.perdue.com](http://www.perdue.com)



Advantage Low-Linolenic  
 Soybean Oil  
 Contact: Fernando Arias  
 (800) 284-6457  
[fernando\\_arias@cargill.com](mailto:fernando_arias@cargill.com)  
[www.cargill.com](http://www.cargill.com)



Low-Linolenic Soybean Oil  
 Contact: Tedd Kruse  
 (217) 451-2331  
[tedd\\_kruse@admworld.com](mailto:tedd_kruse@admworld.com)  
[www.admworld.com](http://www.admworld.com)



Low-Linolenic Soybean Oil  
 Contact: Robert Meeuwssen  
 (800) 748-0595  
[specialty\\_oil@zfsinc.com](mailto:specialty_oil@zfsinc.com)  
[www.zfsinc.com](http://www.zfsinc.com)