SOY DOTE





CONSUMER DEMAND

Consumers prioritize healthy food choices, sustainably produced foods, complete proteins and increasingly seek plant-based options. Fifty-four percent of consumers say they are eating more plant-based foods and beverages now compared to two years ago. And the plant-based food category grew by 20% between 2017 and 2018, outpacing sales of all retail foods by 10 times.

Food companies can capitalize on the growing plant-based protein trend and leverage soy's health halo by sourcing soy protein for their products.



74% OF CONSUMERS VIEW SOYFOODS AS HEALTHY!



A COMPLETE, HIGH QUALITY PROTEIN

Not all protein is created equal. Soy is a complete protein and the only widely available plant-based protein that provides all essential amino acids in appropriate amounts to meet the needs of children, as well as adults.



SOY DELIVERS
MORE PROTEIN PER
HECTARE THAN ANY
OTHER CROP.

Raw soybeans contain
37 grams of protein per
100 grams, which is similar
to pork and three times
more than an egg.

HEART HEALTHY

Soy is the only plant protein that carries the Food & Drug Administration's (FDA) heart health claim. The authorized health claim recognizes soy's cholesterol-lowering effects and that it may reduce the risk of coronary heart disease.*



Soy protein is also rich in folate, potassium and fiber, and is naturally gluten free.



WHEN IT COMES TO
AMERICA'S SECOND LARGEST
CROP, SOYBEAN FARMERS
HAVE REDUCED GREENHOUSE
GAS EMISSIONS BY 47% PER
METRIC TON SINCE 1980.





SUSTAINABLE & U.S. GROWN

As stewards of the land, U.S. soybean growers will tell you their goal is to improve and preserve the soil on their farms for future generations. U.S. soybean farmers employ a variety of sustainable practices to reduce greenhouse gas emissions, overall land use, soil erosion and energy use, and improve water use efficiency and quality.

VERSATILE

Soy-based ingredients are versatile and can be used in a variety of recipes and adaptations. Soy can promote moisture and flavor retention, boost protein content and enhance the texture of many foods.

Types of Soy Proteins and Soyfoods

- Soy Flour
- Textured Soy Protein
- Soy Protein Isolate
- Soy Burgers

- Soy Fiber
- Whole Soybeans
- Edamame
- Tofu

- Tempeh
- Miso
- Soy Milk
- Soy Nut Butter

Soy Protein Applications



Dairy Alternatives



Protein Powders



Flour



Snack Bars



Meat Alternatives



Soups



Frozen Desserts



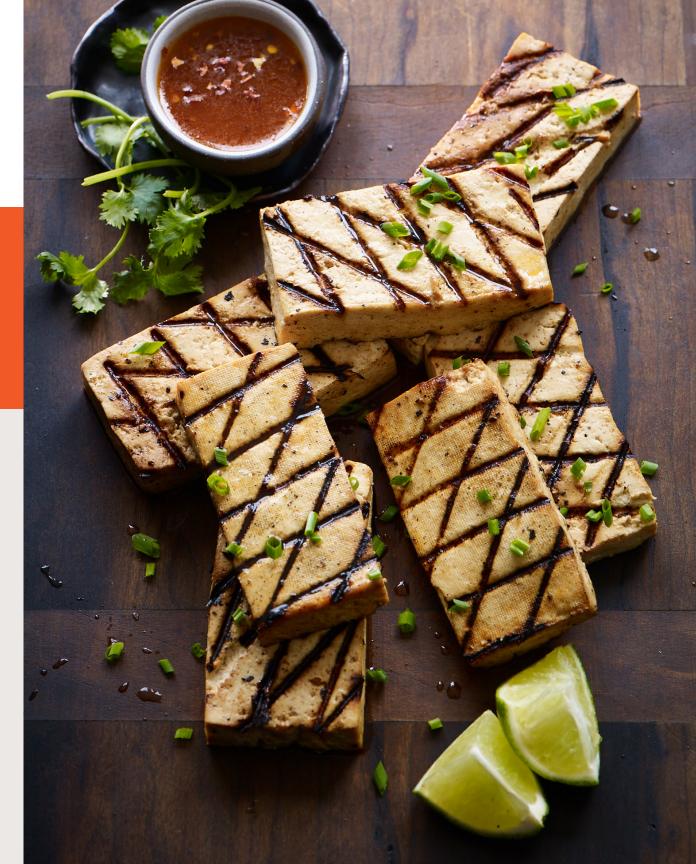
Pastas





Breakfast Cereals





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