

Soy Sample Kit

Product Definition and Uses

**Student Soybean
Innovation
Competition**

Beck's Whole Soybeans

ADM Lecithin - (Emulsifiers & Hydrocolloids) - Lecithin is a food additive that comes from several sources — one of them being soy. It's generally used as an emulsifier, or lubricant, when added to food, but also has uses as an antioxidant and flavor protector.

ADM Soybean Flour - Bakers Soy Flour is a defatted flour that has been moderately heat treated. Its greatest use is in bakery and cereal applications such as breads, cakes, doughnuts, cookies, pizza crusts, pancake and waffle mixes, etc.

ADM 7B Soy Flour - 7B Soy Flour is a food additive, a soy flour that most nearly resembles the native defatted portion in raw soybeans. This product possesses maximum enzyme activity; consequently, it is the product of choice for enzyme bleaching activity in bread systems. It is also used in applications such as bread, cereal, cakes, donuts, cookies, crackers, etc.

ADM Soybean Hulls - Soy hulls consist primarily of the outer covering of the soybean and provide a highly palatable source of fiber, minerals, energy and protein.

ADM Soybean Protein Isolates -

ProFam 781 - Pro-Fam® 781 Isolated Soy Protein is specially processed for applications where a very low-viscosity protein is desired, such as in dairy-free products and milk replacers, nutritional supplements, spray-dried products, creamers, and high-fat powders.

ProFam 974 - Pro-Fam® 974 Isolated Soy Protein is a soluble, dispersible product developed for use in food systems where a highly functional protein is required. It is often used in processed meats, emulsified meats, and sausage-type meats.

ADM Soybean Fiber -

Fibrous Textured Soy - Textured soy proteins are versatile, economical proteins that help enhance your finished product quality across a multitude of applications. Textured Soy features a neutral flavor profile and protein content.

ADM Soybean Oil –

High Oleic Soybean Oil — High oleic soybean oil is a type of monounsaturated fat. Oleic is another word for monounsaturated fatty acid. As the health benefits of high oleic soybean oil become more well-known, consumers are likely to see it touted on product labels.

Refined, Bleached and Deodorized Soybean Oil (RBD) - RBD, or refined, bleached, and deodorized soybean oil. Within the refining stage, the soybean oil is cleaned to remove remaining impurities and goes through degumming to remove lecithin. The soybean oil then goes through a bleaching process to remove any pigments and residues left behind from the refining process. The final step in the process is deodorizing the oil which is where volatile components are removed by steam distillation.

Cargill Soybean Oil -

Epoxidized Soybean Oil - Epoxidized Soybean Oil (ESO) is produced from soybeans one of the most readily available and lowest-cost vegetable oils in the world. ESO is produced through the oxidation of high iodine value unsaturated soybean oil with hydrogen peroxide and organic acids such as acetic acid or formic acid.

Polyol Soybean Oil - Polyols are soy-based, industrial ingredients for products such as flexible foam used in upholstered furniture, mattresses, mattress toppers, pillows, carpet cushion, and automotive seats.