



THE STORY OF SOY

Food Supply Staple,
from Farm to Fork

AT THE FARM

U.S. soybean farmers are stewards of the land, growing an abundant supply of safe food.

515,000
SOYBEAN FARMERS
IN THE U.S.¹

86+
MILLION
ACRES

98%
FAMILY
FARMS²

U.S. soybean farmers are highly innovative leveraging technology helps farmers provide a sustainable future by allowing them to provide safe, high quality, and sustainable ingredients as well as create a dependable supply of food for our communities.

By 2025 U.S. soybean farmers aim to:



Reduce Soil Erosion



Increase Energy
Use Efficiency

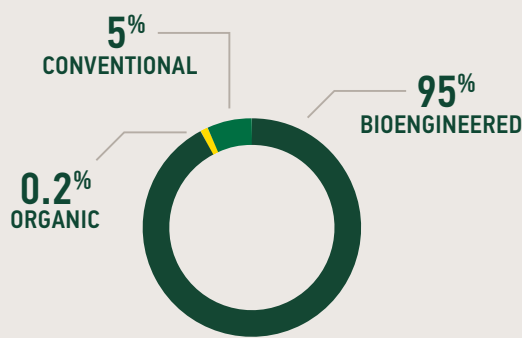


Reduce Total
GHG Emissions



Reduce Land
Use Impact

Multiple Growing Systems³



TECHNOLOGY AND INNOVATION BENEFIT THE FARMER, FOOD INDUSTRY AND CONSUMER.

"When we build a strong physical soil it stays in place, so we don't have as much of an issue with erosion and losing that soil that's so valuable to us because it's good for the environment. I've said it on our farm and I'll say it here too but we really focus on what's good for the farmer, what's good for the environment, and it's good for those of us that like to eat. That's our focus."

- Meagan Keiser
USB Farmer-Leader



"Digital transformation across the food industry will continue to play a key role in the future of food. New agriculture technologies have allowed farmers like me to use resources more efficiently, ultimately decreasing farming's impact on the environment."

- Kevin Wilson
USB Farmer-Leader



PROCESSING & PRODUCTION

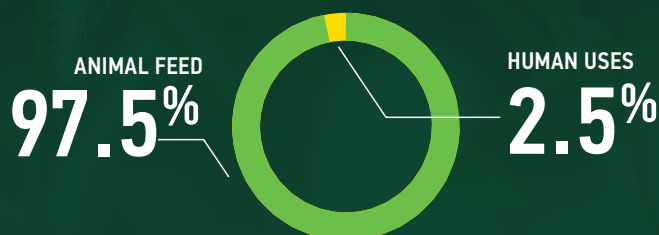


Soybeans are critical to the U.S. food supply.

Soybean Oil Uses



Soybean Meal Uses⁴



Soybeans are in constant demand as a primary protein source for livestock, guaranteeing a reliable supply of its by-product, soybean oil. Therefore the food industry can depend on a secure supply of competitively priced soybean oil.

Attributes

- Year-Round Supply
- Versatile Applications
- Domestic Supply Chain
- Neutral Flavor
- High Smoke Point
- Good Emulsifying Ability

“U.S. soybean farmers are working hard to provide sustainable ingredients to meet this growing demand and feed families around the nation, and the world.”

Sustainable Supply Chain

Using U.S. grown soybeans creates a shorter supply chain for food companies compared to imported alternatives, reducing transportation cost and lowering carbon footprint of products.

Shoppers prefer U.S.-grown ingredients, in fact 78% said it's important to support domestic agriculture by buying foods produced with U.S.-grown crops.⁵

Soybean oil, commonly labeled “vegetable oil,” is the most widely used edible oil in the U.S.⁶

TO THE TABLE

Soy Protein High Quality & Heart Healthy

The protein in soybeans is comparable to animal sources in terms of protein quality, providing the food industry with a domestic source of high-quality plant-based protein. Soy is the only protein, plant or animal, that carries the FDA's heart-health claim.⁷

KALE & CABBAGE COLESLAW WITH CRUNCHY RAMEN NOODLES

INGREDIENTS:

Dressing:

2 tablespoons Apple cider vinegar
1 tablespoon Sugar
2 tablespoons U.S.-grown soybean oil
Salt and pepper (to taste)

Salad:

12 ounces Pre-cut coleslaw blend
2 cups Baby kale leaves, packed
½ cup Shelled edamame, cooked
½ package Ramen noodles, lightly crushed in package (seasoning mix discarded)
2 tablespoons Toasted sunflower seeds

INSTRUCTIONS:

In a large bowl, whisk together the dressing ingredients. Add the coleslaw, kale and edamame and mix well. Just before serving, top with the ramen noodles and sunflower seeds.

NUTRITION PER SERVING:

| Calories | Protein | Carbohydrate | Fiber | Fat |
|----------|-----------|--------------|--------|-----|
| 200 | 4g | 17g | 1g | 11g |
| Sat. Fat | Trans Fat | Cholesterol | Sodium | |
| 2g | 0g | 10mg | 150mg | |



Recipe developed by
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1. <https://www.ams.usda.gov/content/soybean-request-referendum-begins>
2. <https://www.usda.gov/media/blog/2020/01/23/look-americas-family-farms>
3. <https://www.ers.usda.gov/data-products/chart-gallery/gallery/chart-detail/?chartId=101938>
<https://downloads.usda.library.cornell.edu/usda-esmis/files/j098zb09z/0z70b374s/w9506686w/acrg0622.pdf> (page 31)
4. https://marketviewdb.unitedsoybean.org/?bi=Soy_ConsumptionDetail_Annual

5. USB Q4 Soy Omnibus Study, 2021
6. USDA Economic Research Service. "Oil Crops Yearbook." <https://www.ers.usda.gov/data-products/oil-crops-yearbook> March 25, 2022. Table 32; "Edible Fats and Oils: U.S. Supply and Disappearance."
7. U.S. Food and Drug Administration. "Health Claims: Soy Protein and Risk of Coronary Heart Disease." <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=101.82>. April 1, 2018.



**TODAY, THE U.S. IS A
LEADING PRODUCER
OF SOYBEANS. THIS
VERSATILE INGREDIENT
PROVIDES MANY SOURCES
OF SUSTENANCE — FROM
FARM TO FORK.**



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SoyConnection
By U.S. Soy

