

# Quality of the United States Soybean Crop: 2021

Seth Naeve and Jill Miller-Garvin  
University of Minnesota



# Outline

- 2021 Weather highlights
- Historical protein and oil variation
- 2021 Soybean Survey results
  - Protein and Oil
  - Physical Characteristics
  - Amino Acids
  - Sucrose
- 2021 Food Soybean Survey results



# CRITICAL WEATHER EVENTS



# Environmental impacts on soybean Protein and oil

- Location-specific environmental impacts (latitude, climate, and soil type) affect long-term quality trends
- However, annual variation in weather patterns affects year-over-year variation in soybean quality
- Rainfall patterns appear to have the greatest impact on soybean quality
- Excessive rainfall early in the season appears to reduce protein deposition in the seed
- Drought conditions during the seed-filling stages exacerbate this condition



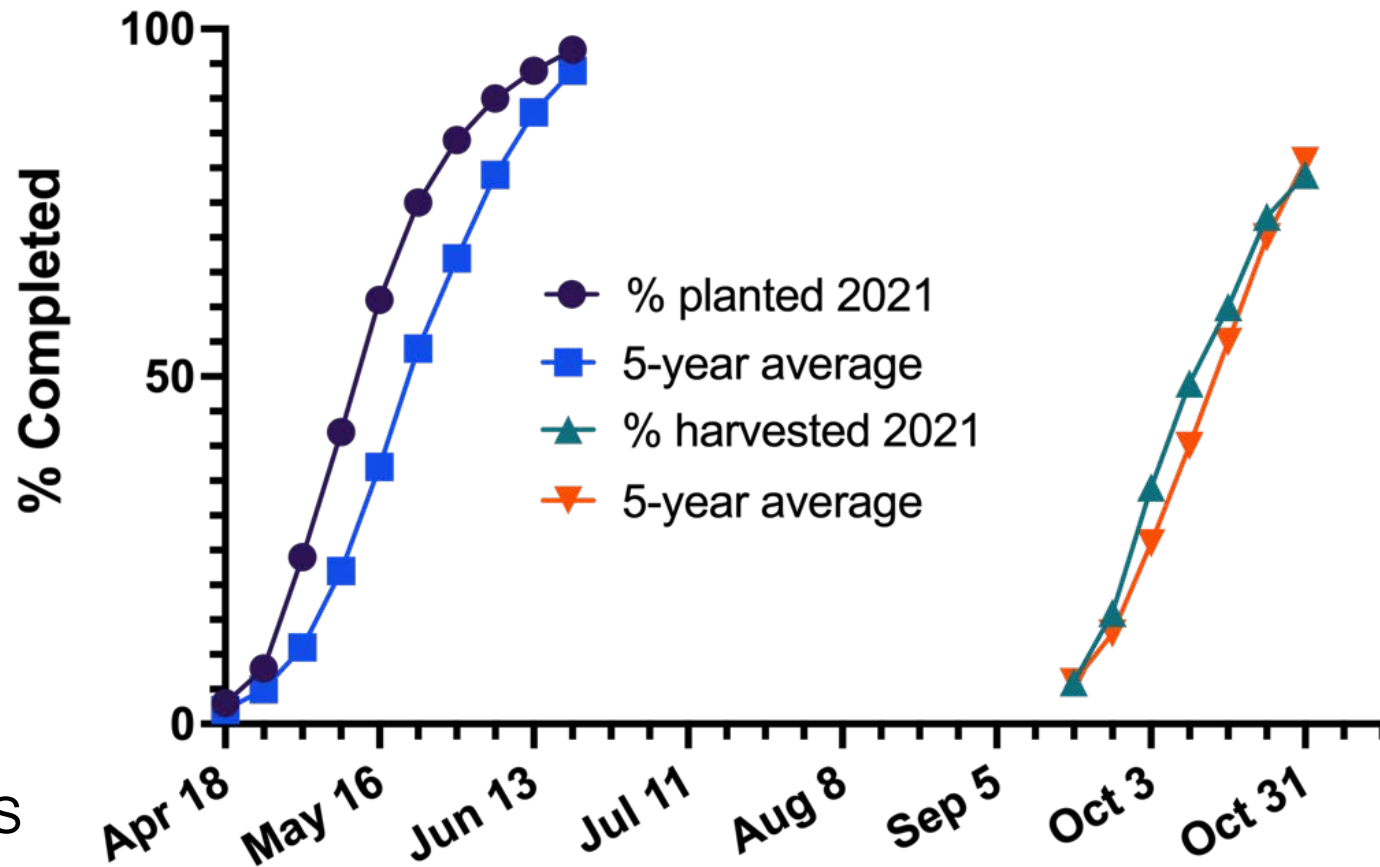
# 2021 Weather and Soybean Production

- Unusually dry spring weather in the Western Corn Belt and Illinois allowed for very early planting
- Planting in most other states proceeded normally
  - Early planting was delayed in Ohio, but finished normally
- A severe and chronic drought affected many of the Western Corn Belt states throughout the summer
- Rains provided some relief very late in the summer season.





## 2021 Progress: Planting and Harvesting

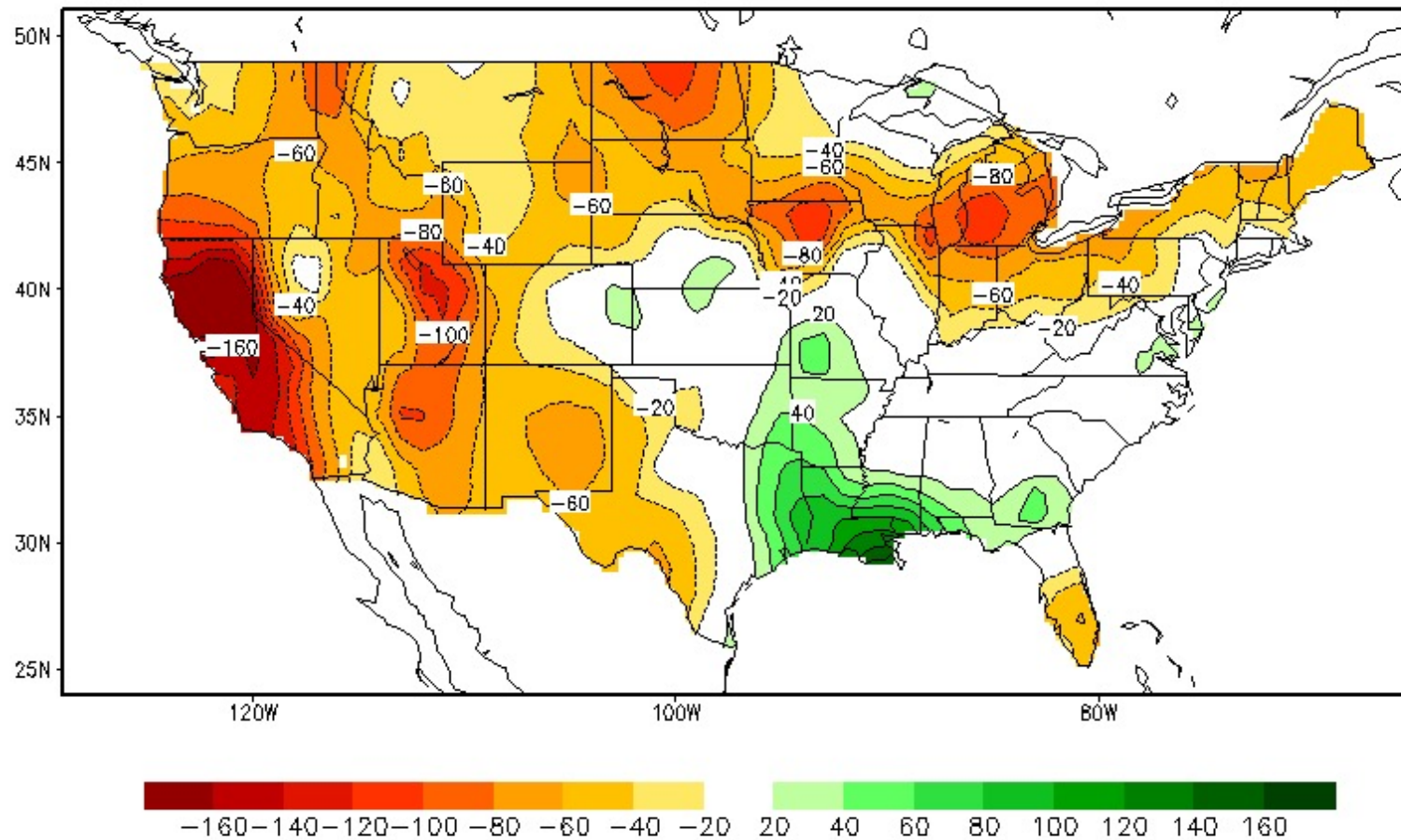


USDA-NASS  
Crop Progress

<https://usda.library.cornell.edu/concern/publications/8336h188j?locale=en>



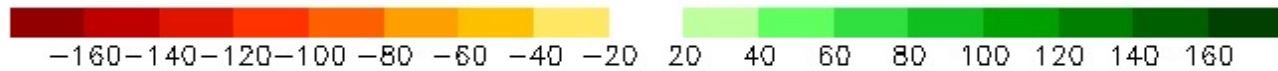
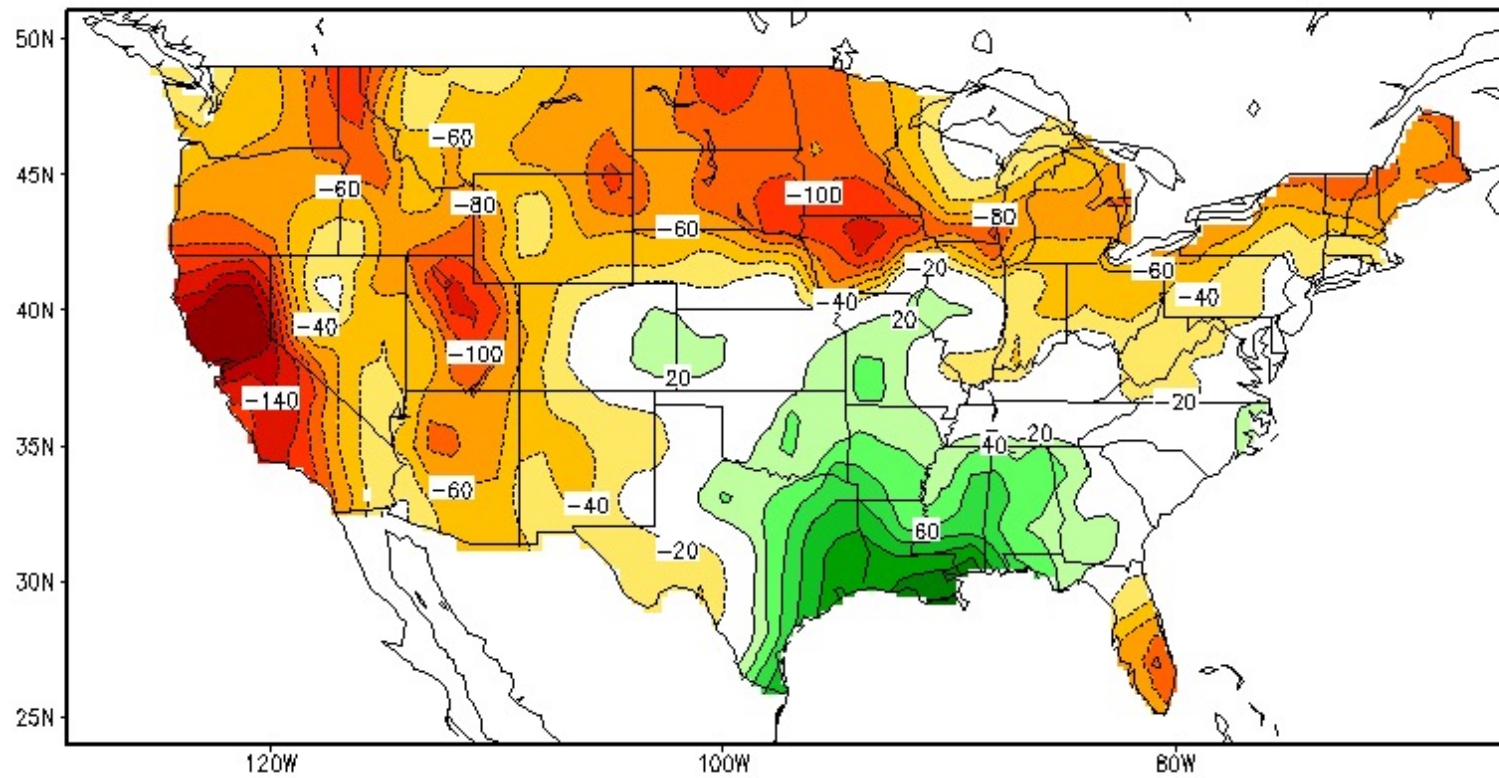
Calculated Soil Moisture Anomaly (mm)  
MAY, 2021



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Calculated Soil Moisture Anomaly (mm)  
JUN, 2021

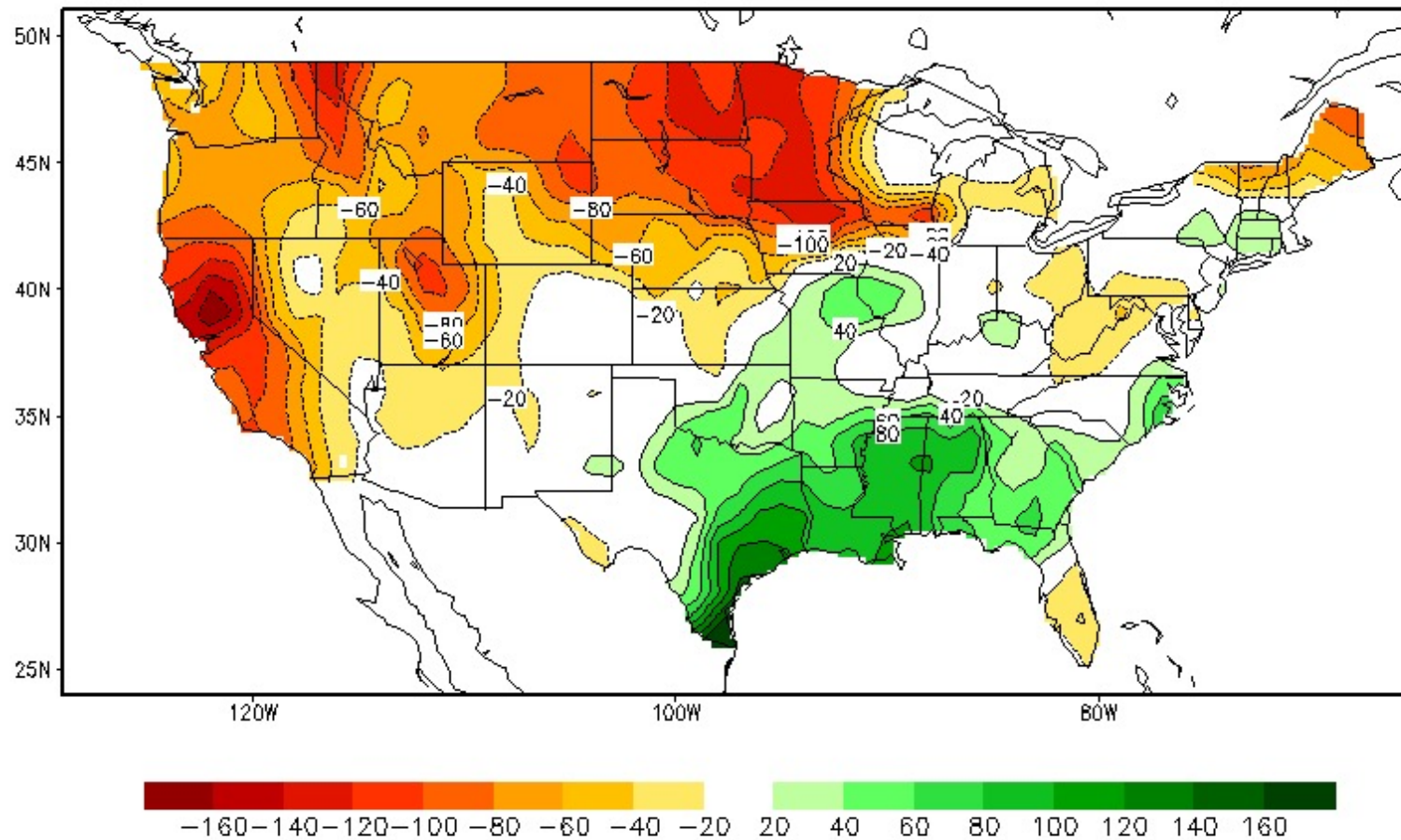


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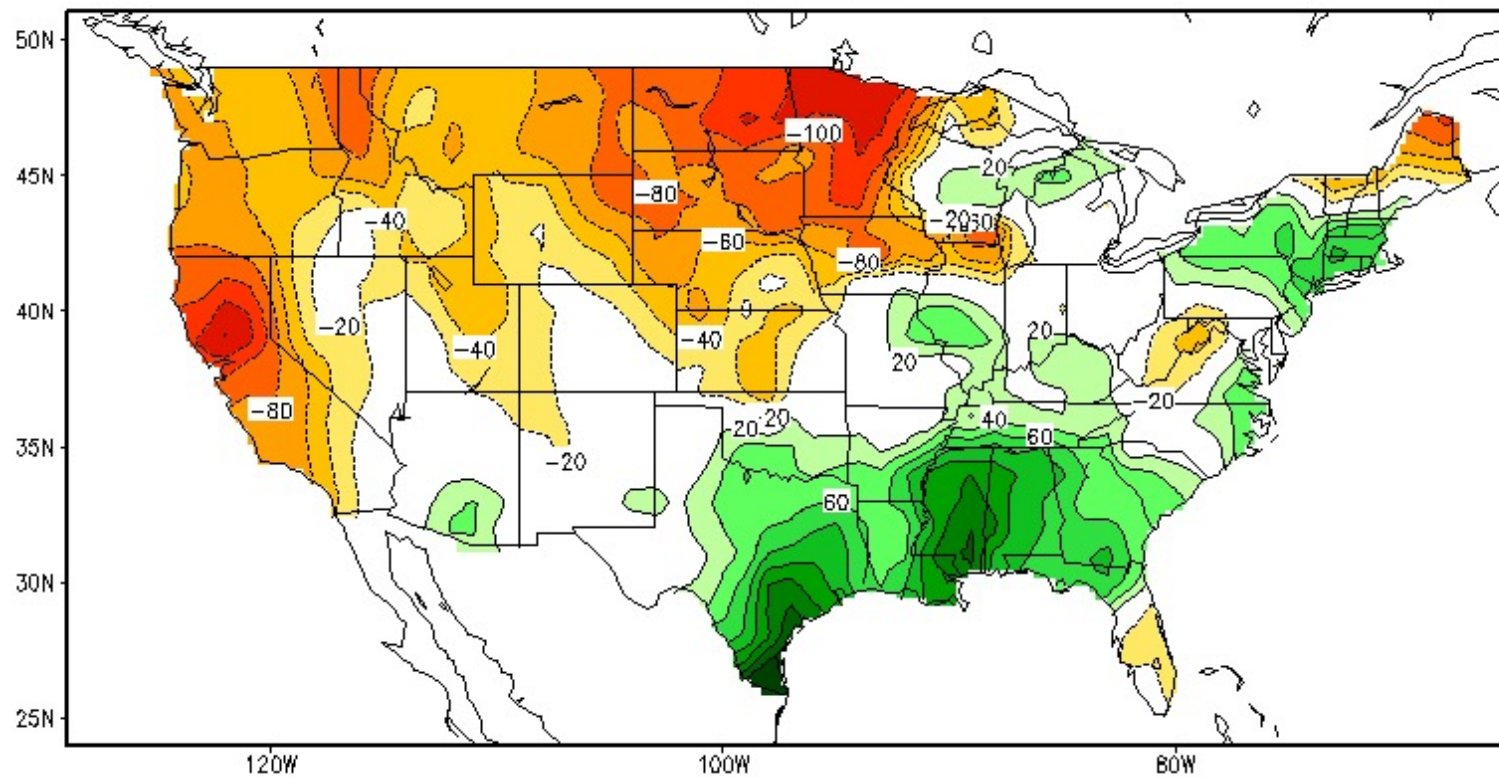
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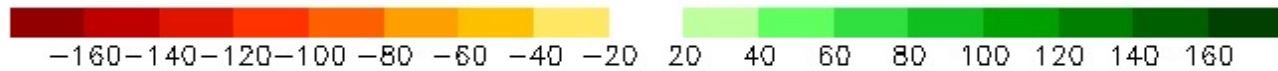
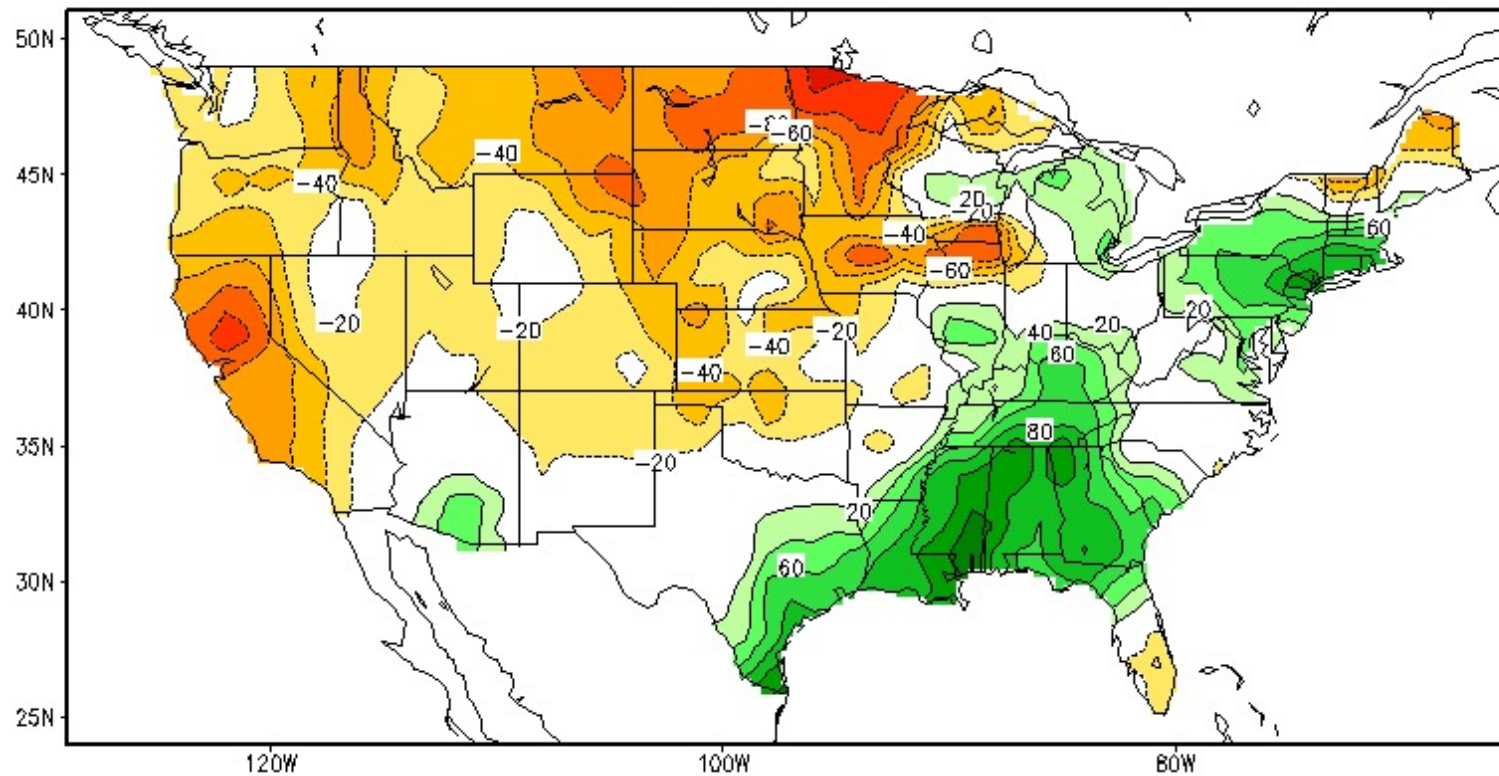
Calculated Soil Moisture Anomaly (mm)  
AUG, 2021



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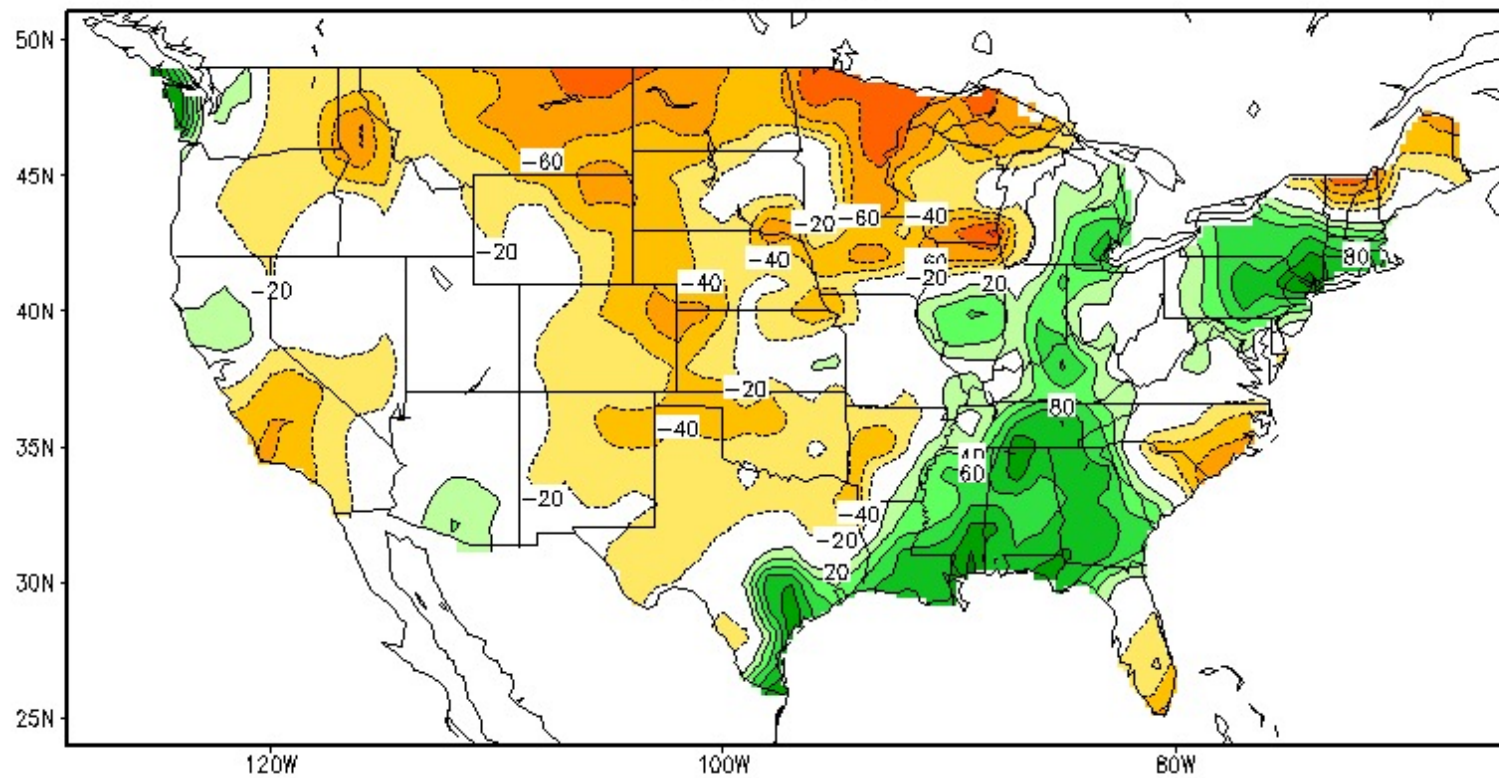
Calculated Soil Moisture Anomaly (mm)  
SEP, 2021



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Calculated Soil Moisture Anomaly (mm)  
OCT, 2021

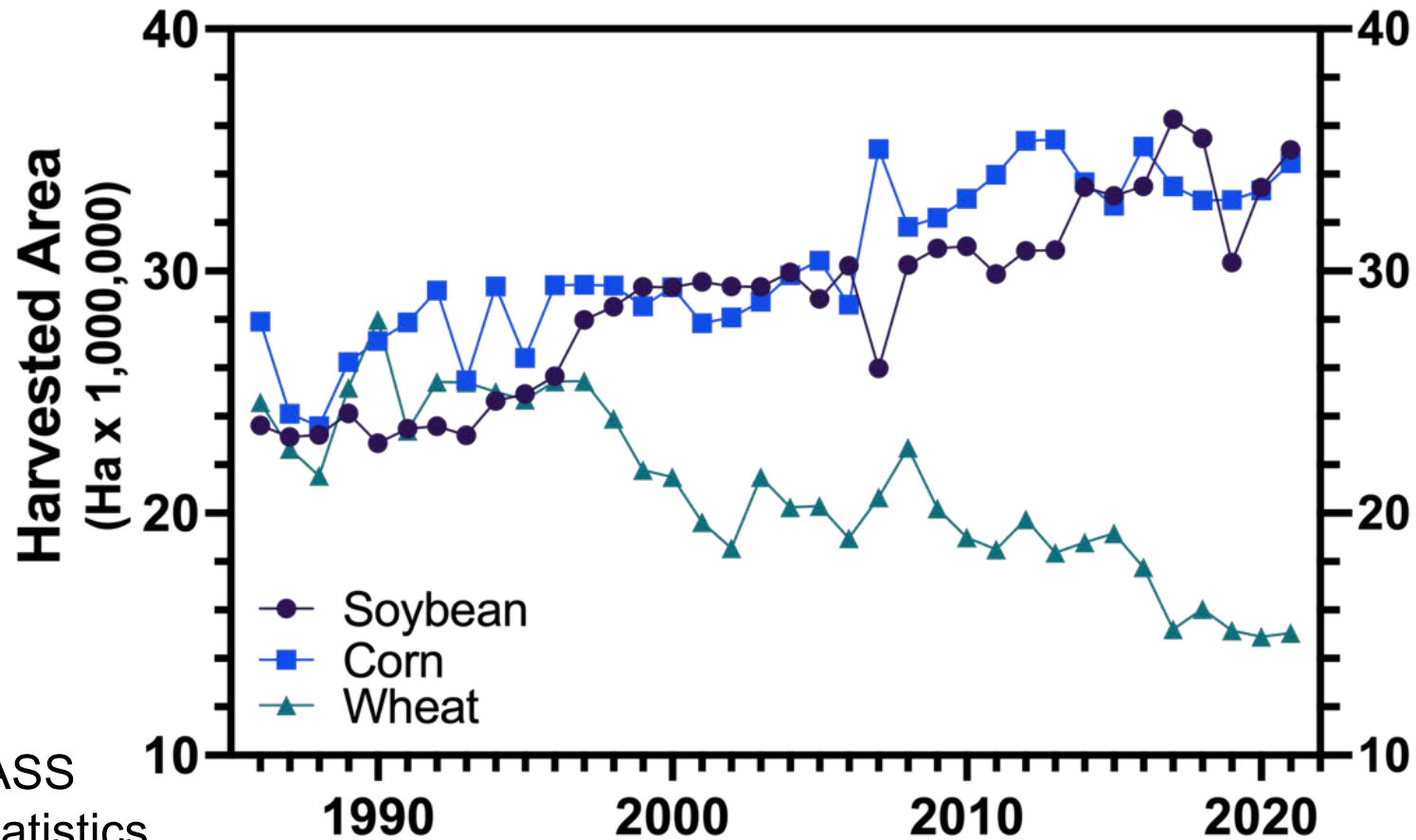


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## Soybean, Corn, and Wheat Area Harvested



USDA-NASS  
Data & Statistics

[https://www.nass.usda.gov/Statistics\\_by\\_Subject/index.php?sector=CROPS](https://www.nass.usda.gov/Statistics_by_Subject/index.php?sector=CROPS)







# QUALITY OF THE UNITED STATES SOYBEAN CROP: 2021

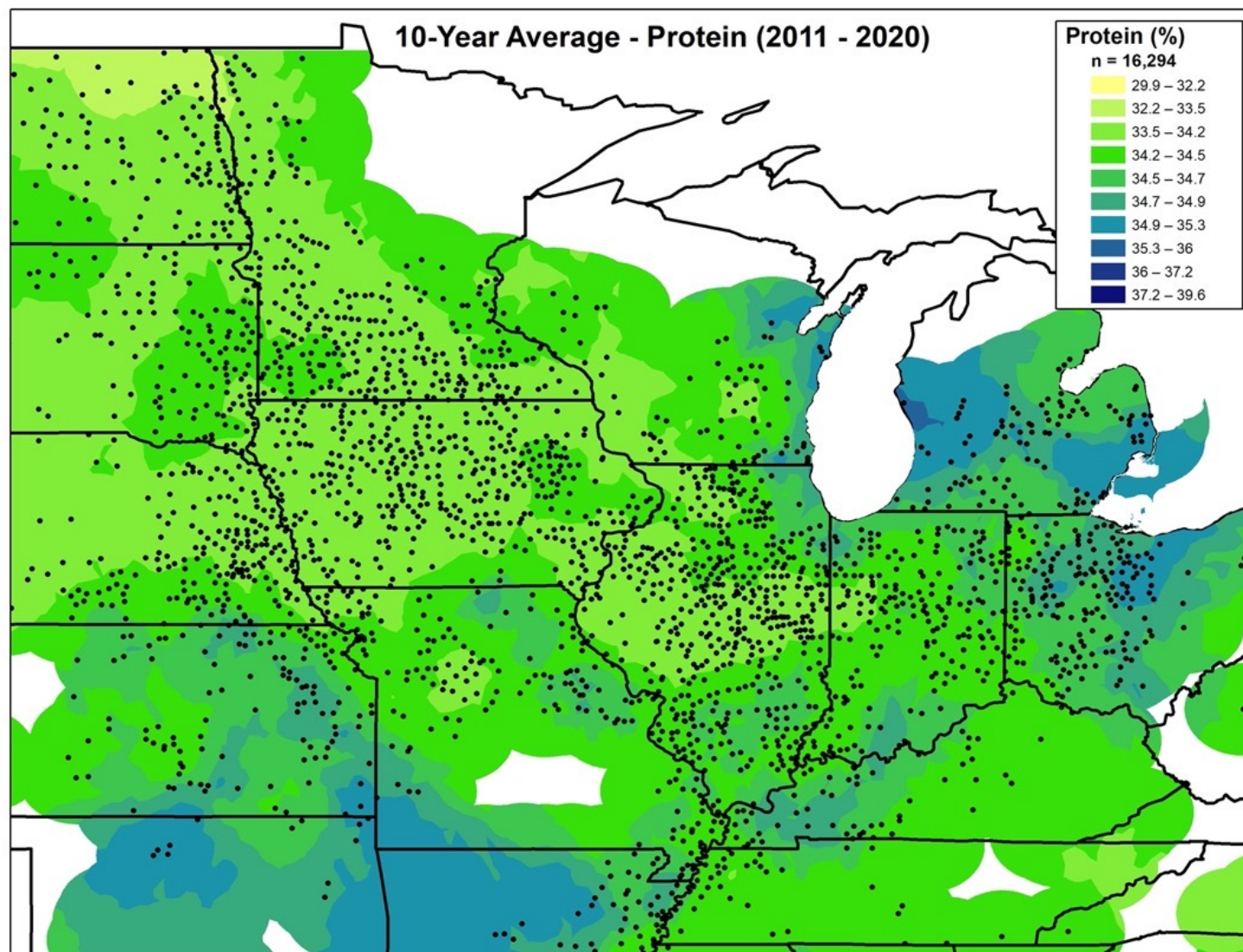


UNIVERSITY OF MINNESOTA

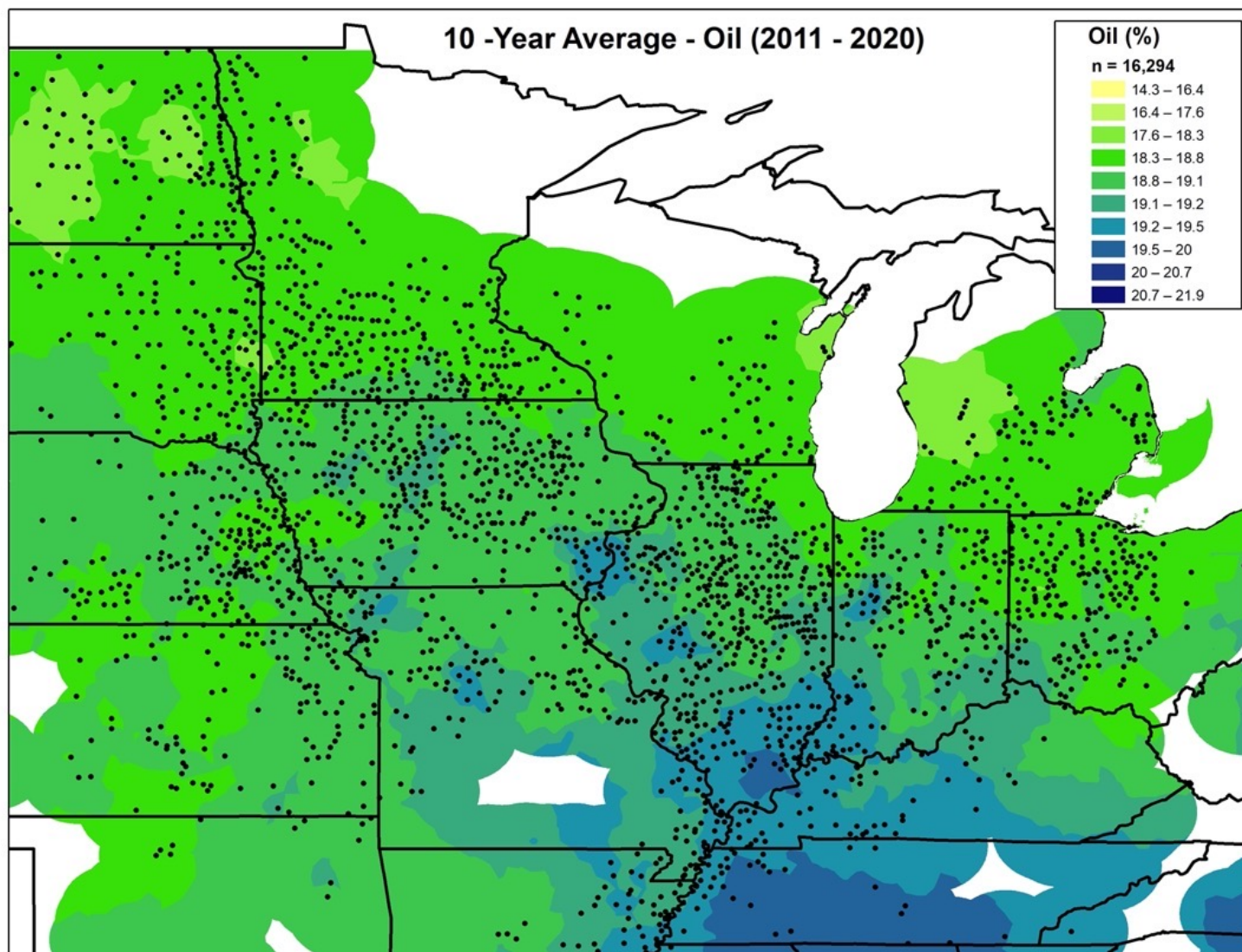


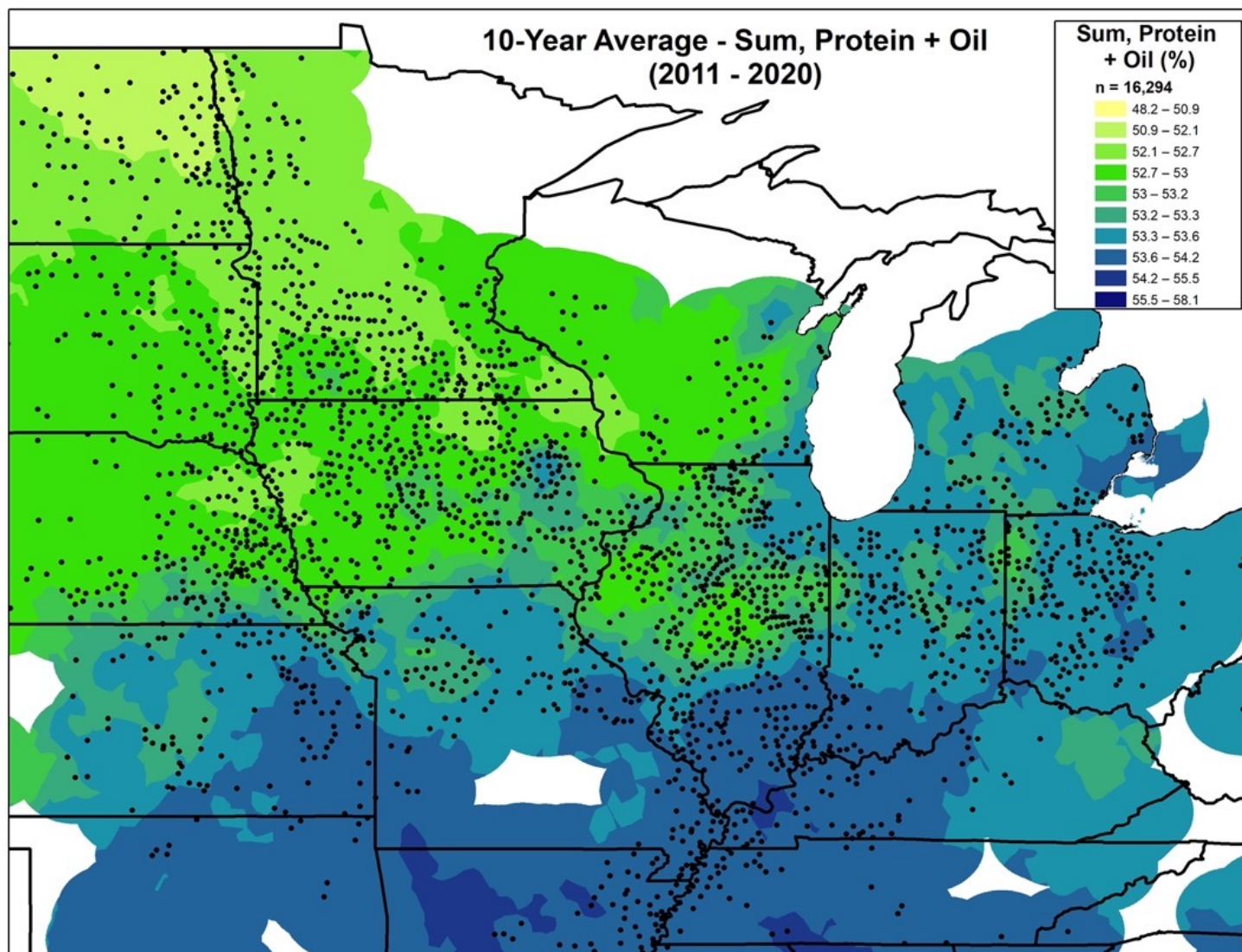
A close-up photograph of several soybean pods hanging from a stem. The pods are brown and covered in fine hairs. The background is a soft, out-of-focus brown. A dark rectangular box is overlaid in the center, containing the title text in white.

# **HISTORICAL PROTEIN AND OIL VARIATION**



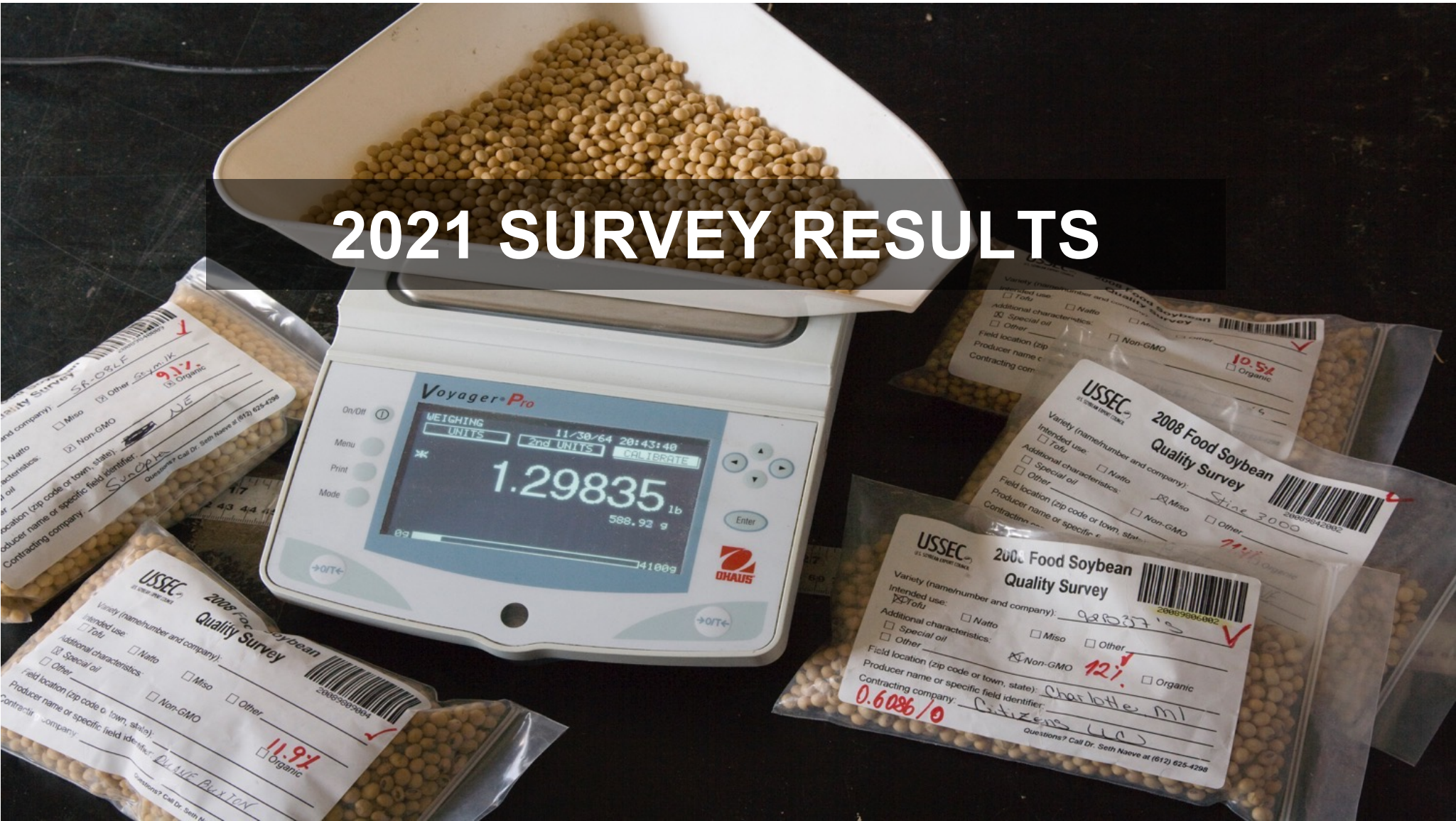








# 2021 SURVEY RESULTS



# 2021 Survey Methods

- In August, sample kits were mailed to 5,828 soybean producers based on soybean production by state
- By 26 October 2021, 1,160 samples were returned for analysis



The image shows a survey form titled "2021 SOYBEAN QUALITY SURVEY". At the top left is the "OUR SOY CHECKOFF" logo. To its right is a box that says "PLEASE SEND SAMPLES BY OCTOBER 23". Further right is a box that says "FILL BAG TO HERE" with an arrow pointing to the right. The survey form includes several fields for information: "Town nearest field sampled (zip code or name):", "Variety (company and variety name):", and "If specialty variety, please check below:" followed by three checkboxes: "High oleic", "Food grade", and "Non-GMO". Below these is a line for "Questions? Call Dr. Seth Naeve (612) 625-4298 or email at naeve002@umn.edu". Then, a section titled "Please note changes to name or address:" contains the name "Mike Oliver" and a redacted address "2333 194th St" followed by "Logan, IA" and the zip code "51546-6051". On the right side of the form is a vertical barcode with the number "202119085002" printed vertically next to it. The number "2218" is printed vertically on the left side of the form.

**OUR SOY CHECKOFF™**

PLEASE SEND SAMPLES BY OCTOBER 23

FILL BAG TO HERE >

**2021 SOYBEAN QUALITY SURVEY**

Town nearest field sampled (zip code or name): \_\_\_\_\_

Variety (company and variety name): \_\_\_\_\_

If specialty variety, please check below:

High oleic ☐ Food grade ☐ Non-GMO ☐

Questions? Call Dr. Seth Naeve (612) 625-4298 or email at naeve002@umn.edu

Please note changes to name or address:

Mike Oliver \_\_\_\_\_

2333 194th St \_\_\_\_\_

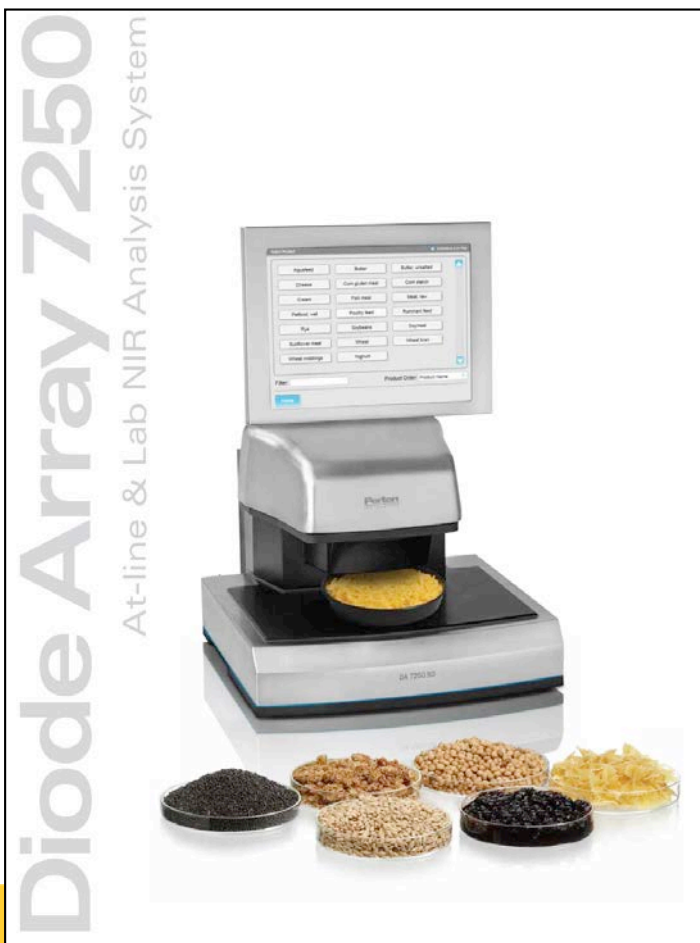
Logan, IA \_\_\_\_\_

51546-6051 \_\_\_\_\_

2218

202119085002

# 2021 Survey Methods - Protein and Oil



- Samples were analyzed for protein and oil concentration by Near Infrared Spectroscopy (NIRS) using a PerkinElmer diode array instrument
- Average protein and oil values were determined by state
- Regional and US average values were determined by weighting averages based on estimated 2021 production





# PROTEIN AND OIL

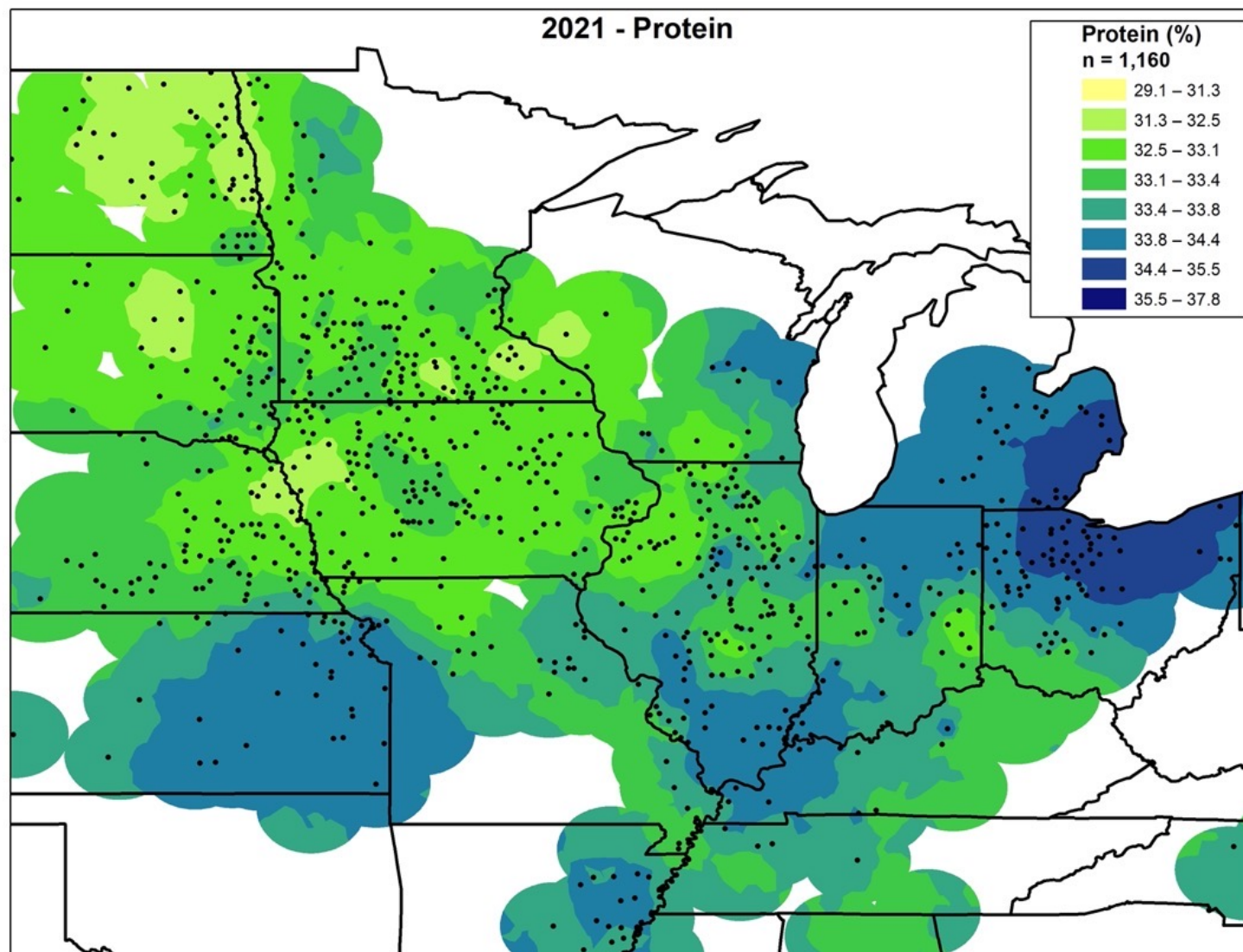


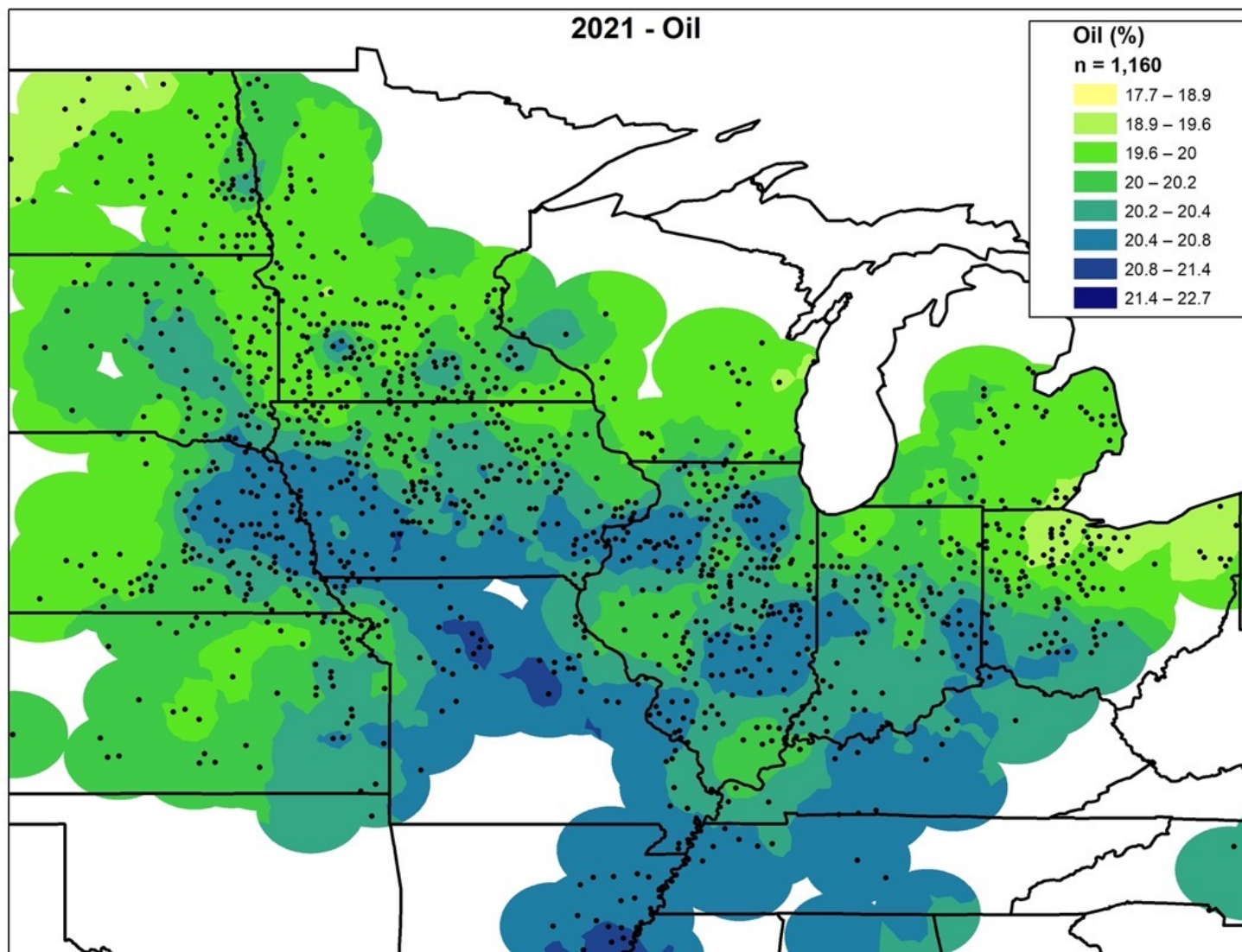
Region	Number of Samples	Protein (13%)	Change from 2020	Oil (13%)	Change from 2020	Seed Weight (g/100 seeds)
US Average	1,160	33.3		20.2		16.8
Average of 2021 Crop <sup>†</sup>		33.4	-0.5	20.2	+0.7	16.5
US 2011- 2020 Average <sup>†</sup>		34.3		19.0		

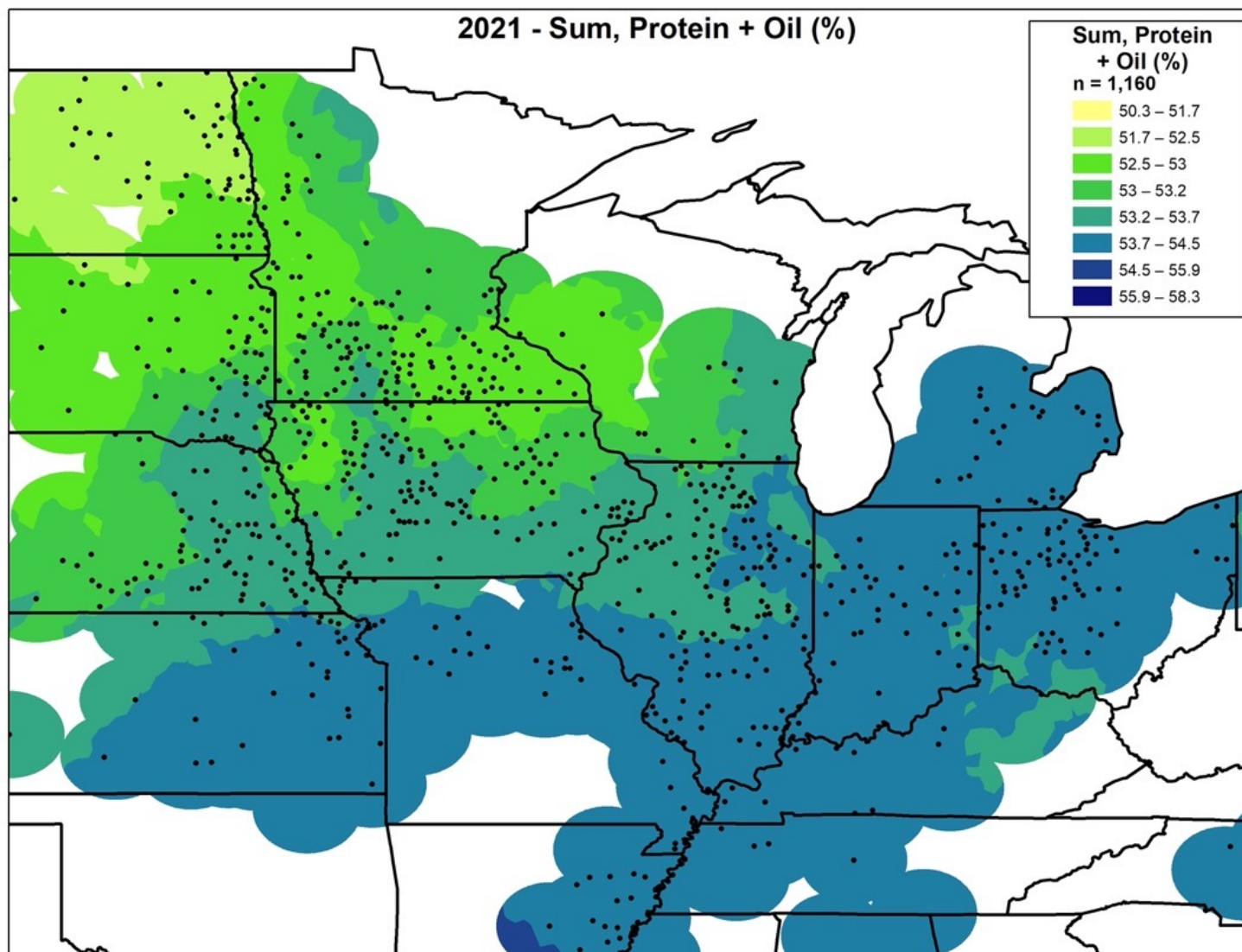
<sup>†</sup>US average values weighted based on estimated production by state, as estimated by USDA, NASS Crop Production Report (October, 2021)



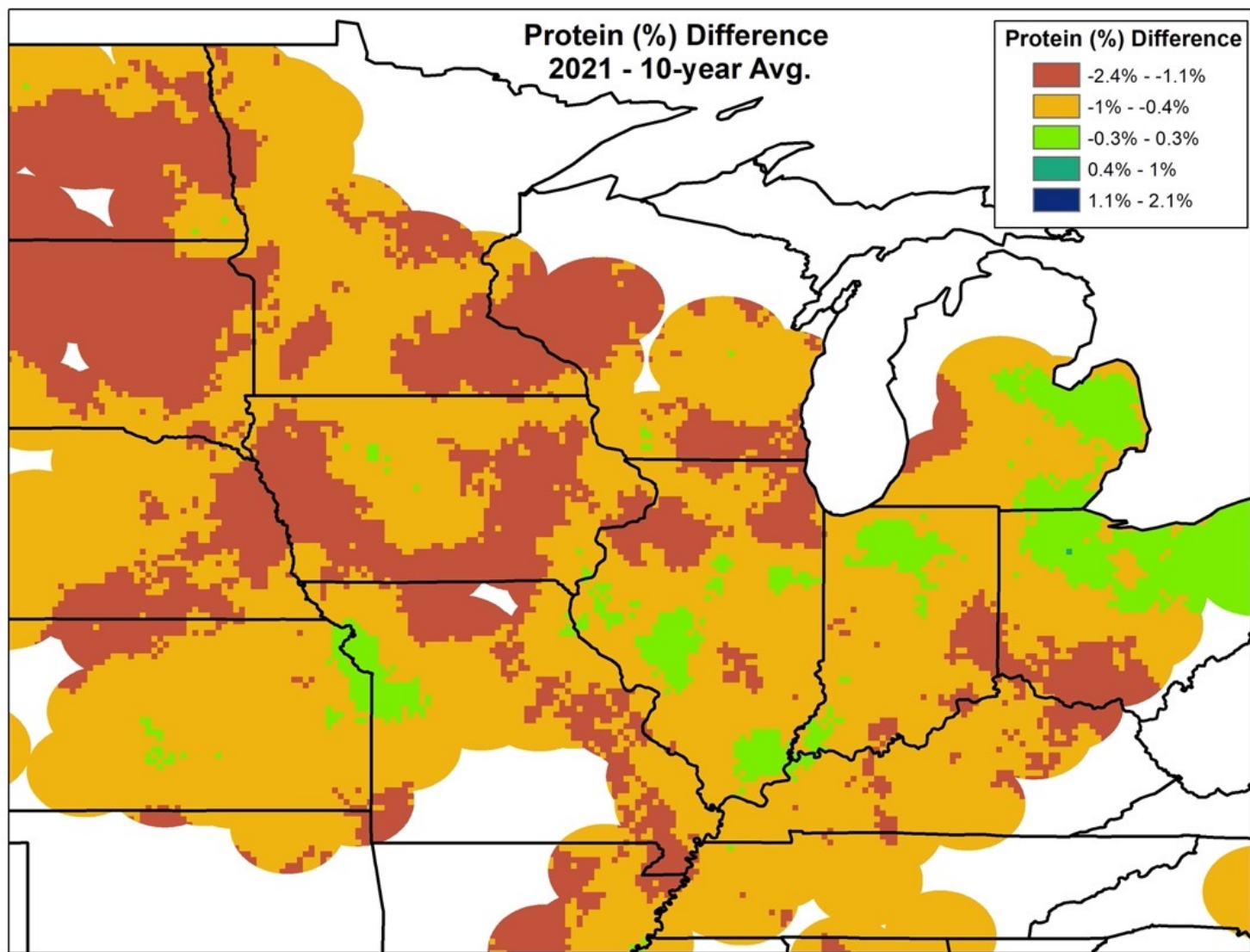




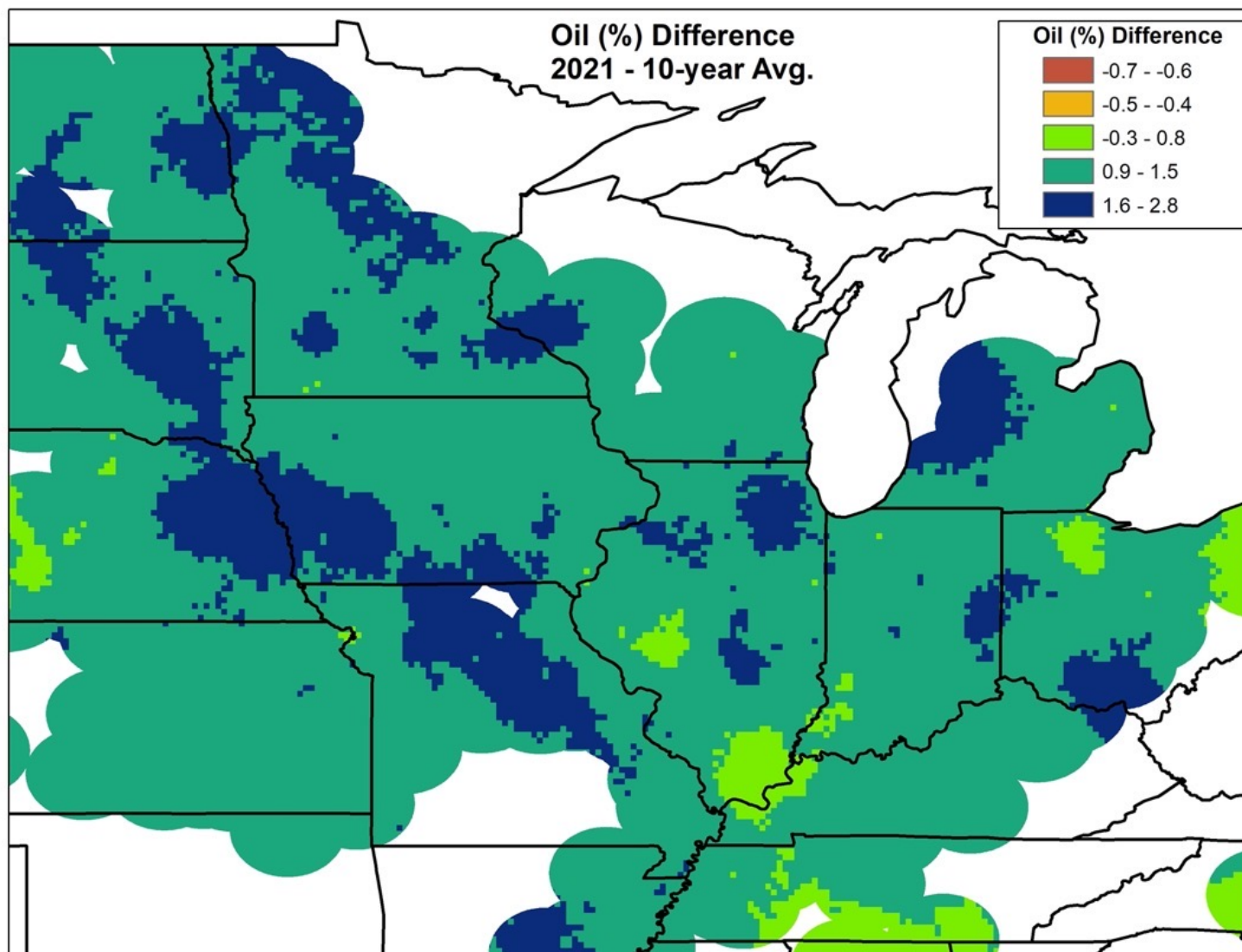


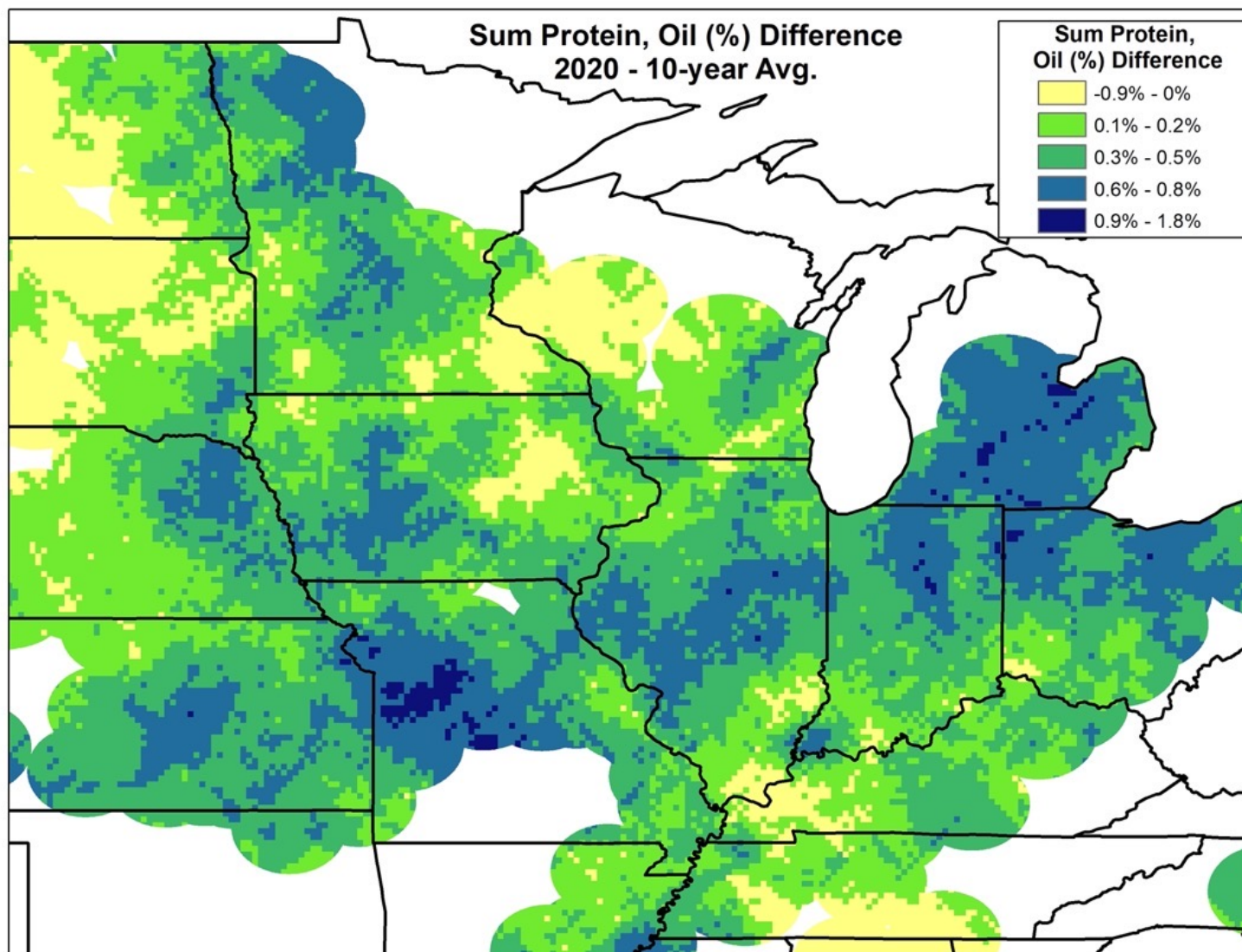




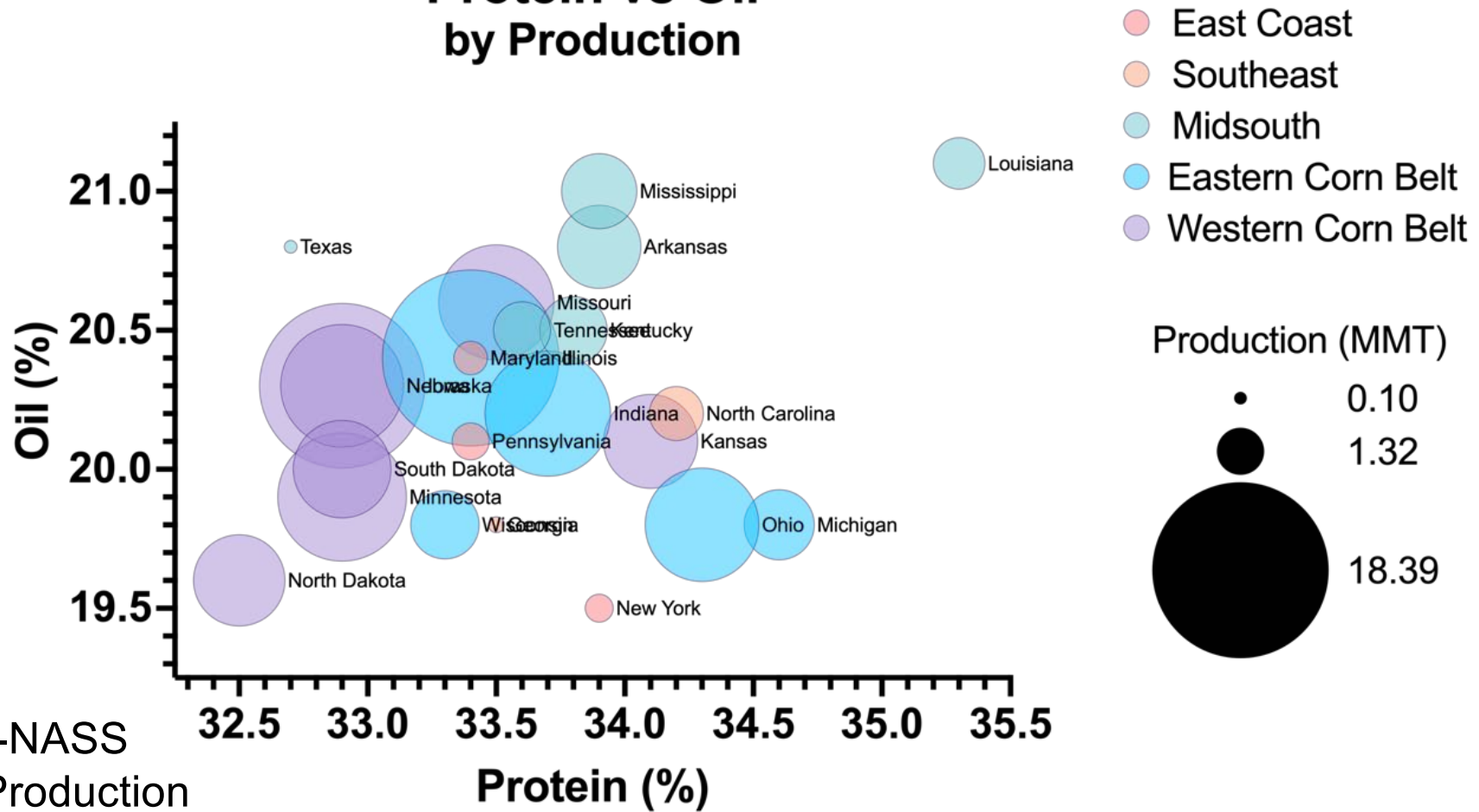








## Protein vs Oil by Production



USDA-NASS  
Crop Production

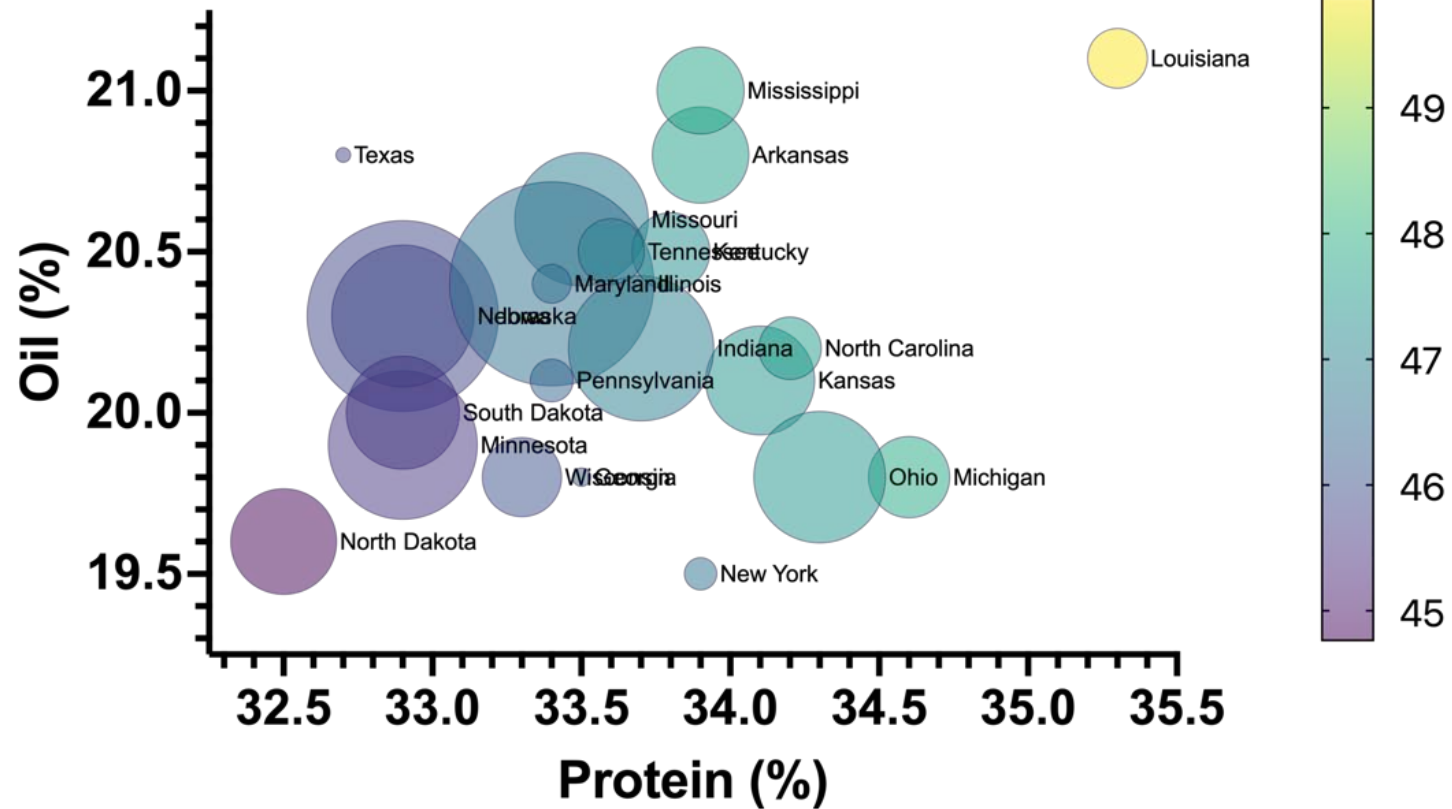
<https://usda.library.cornell.edu/concern/publications/tm70mv177>





## Protein vs Oil by Production & Meal Protein

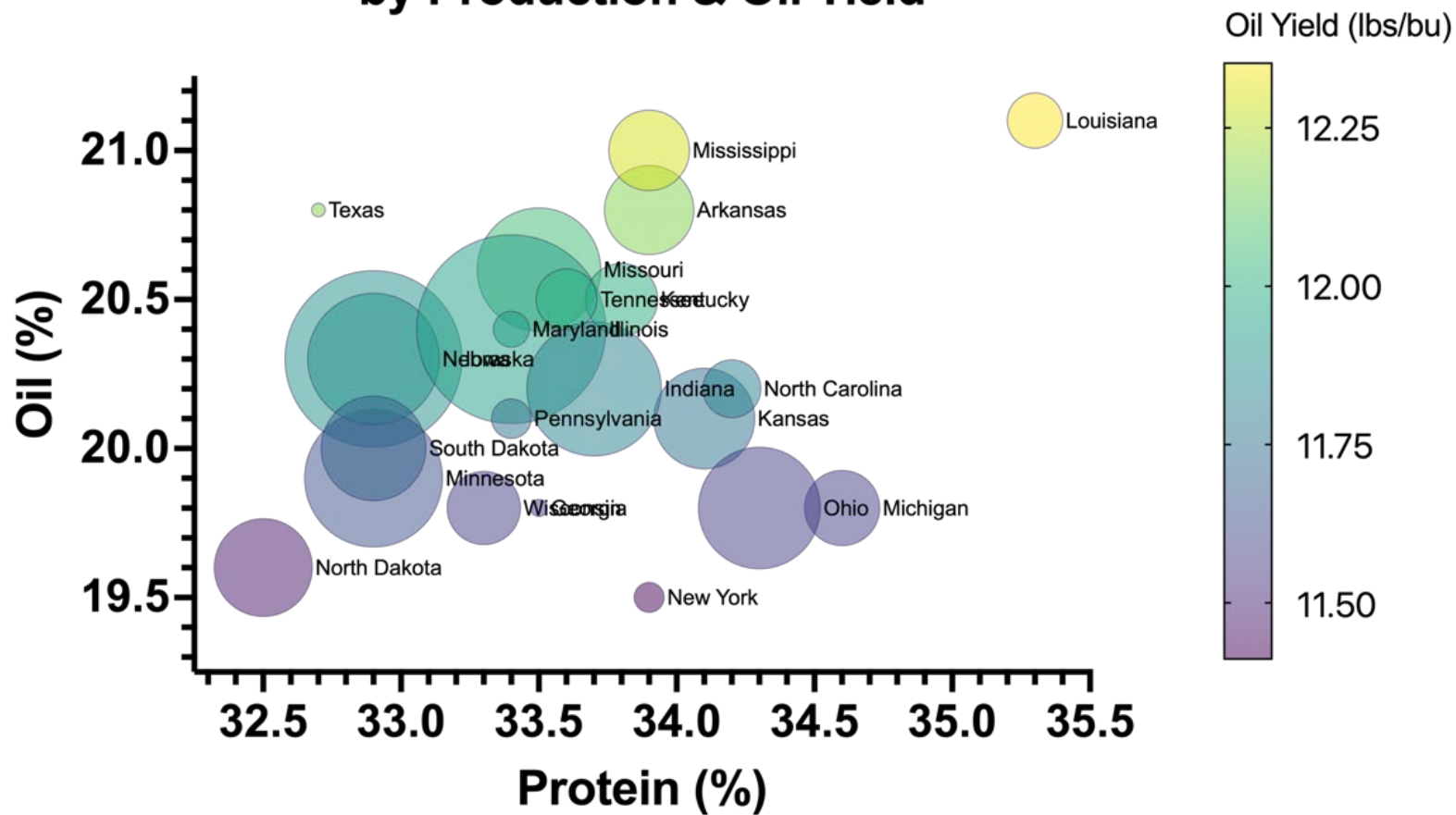
Meal Protein % (12%)



USB SPROC Processing Model – Assumes uniform 6.2% hull removal



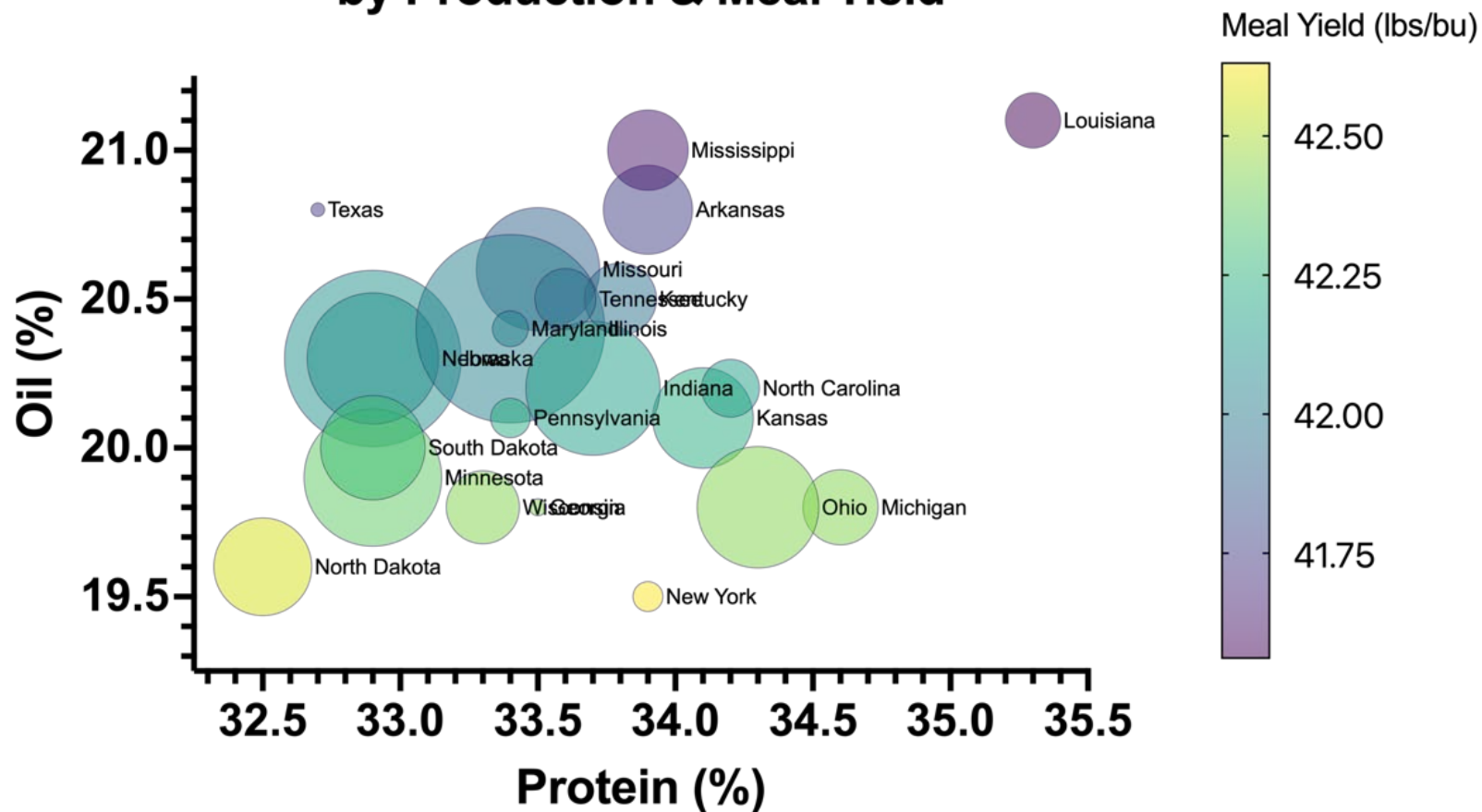
## Protein vs Oil by Production & Oil Yield



USB SPROC Processing Model – Assumes uniform 6.2% hull removal



## Protein vs Oil by Production & Meal Yield



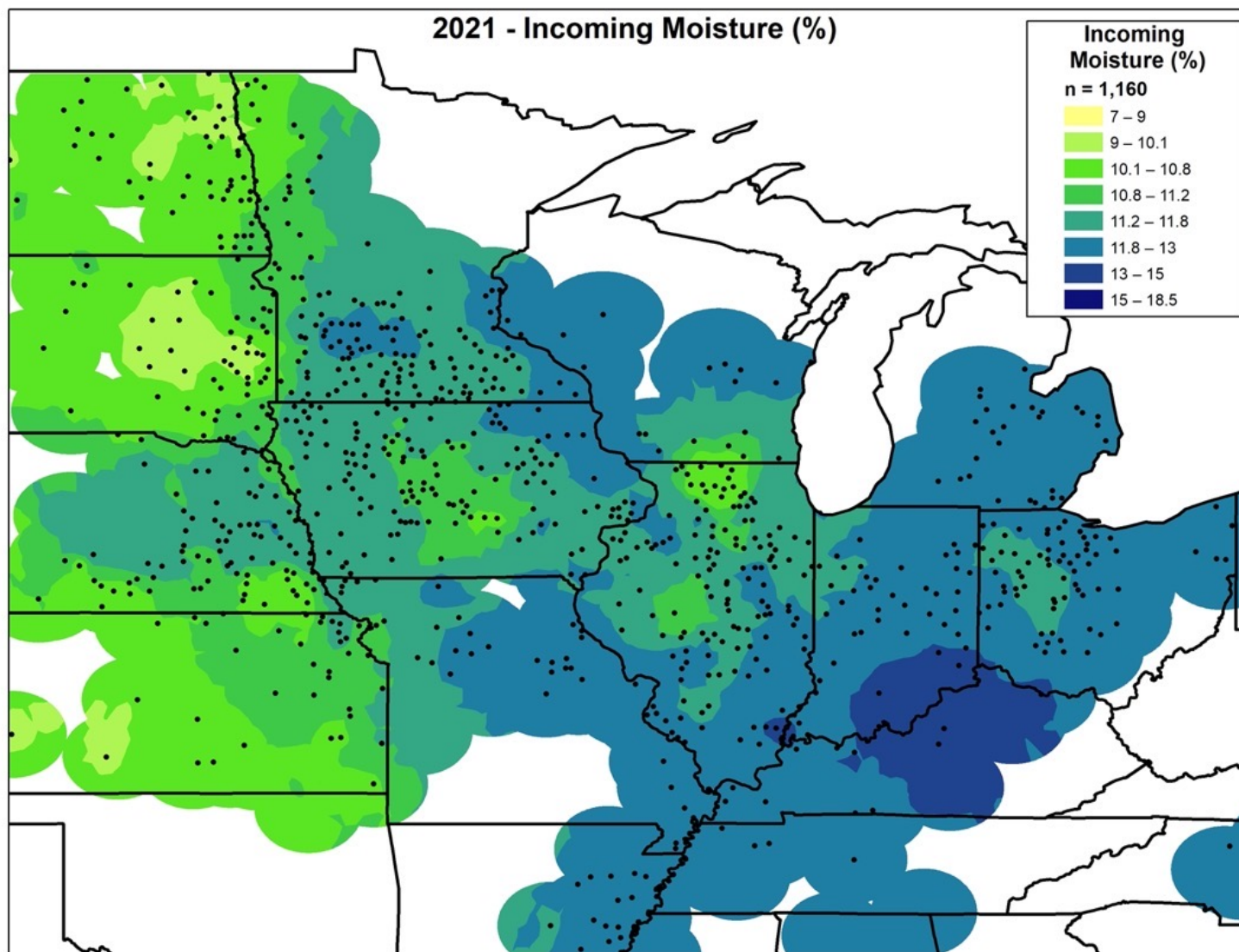
USB SPROC Processing Model – Assumes uniform 6.2% hull removal



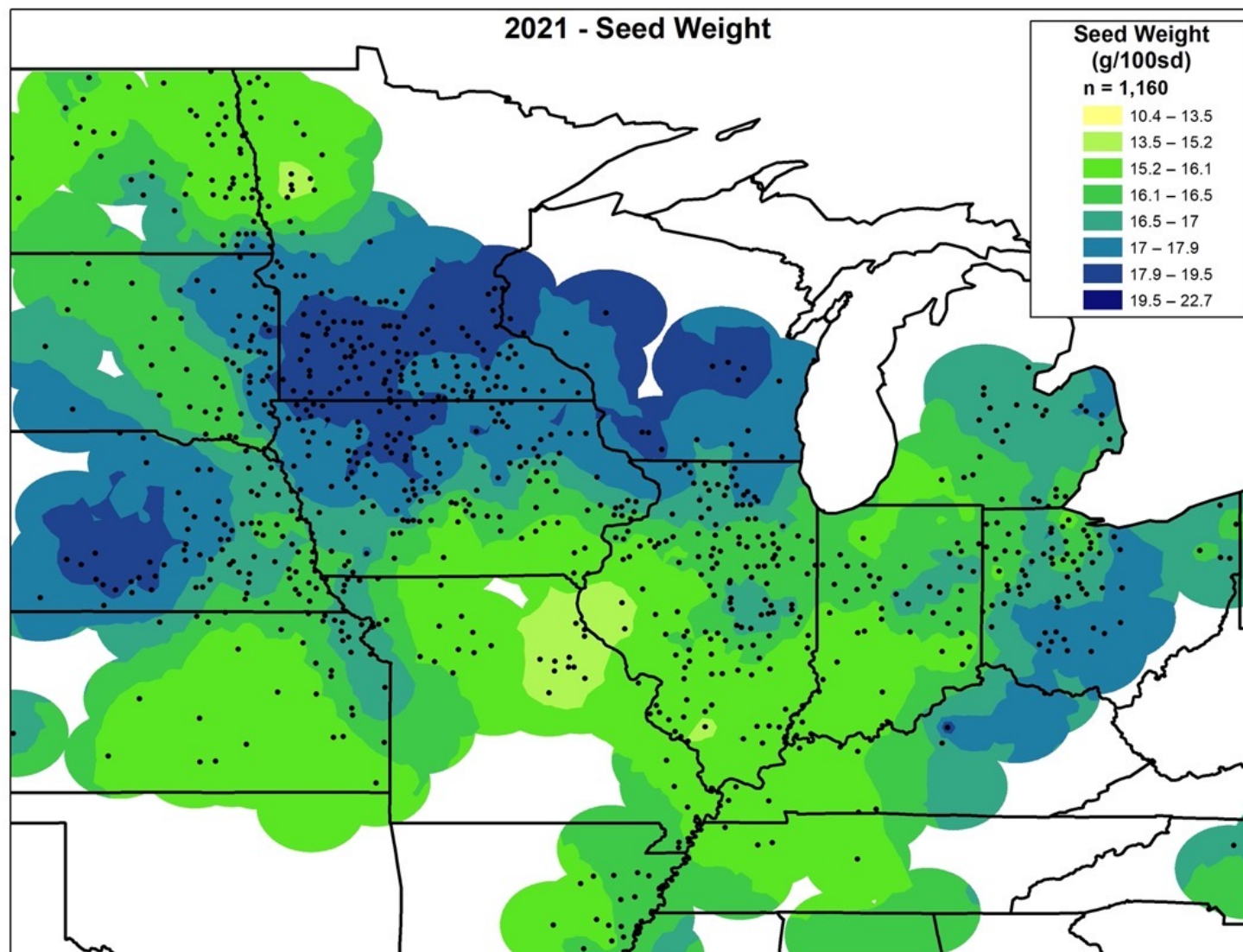




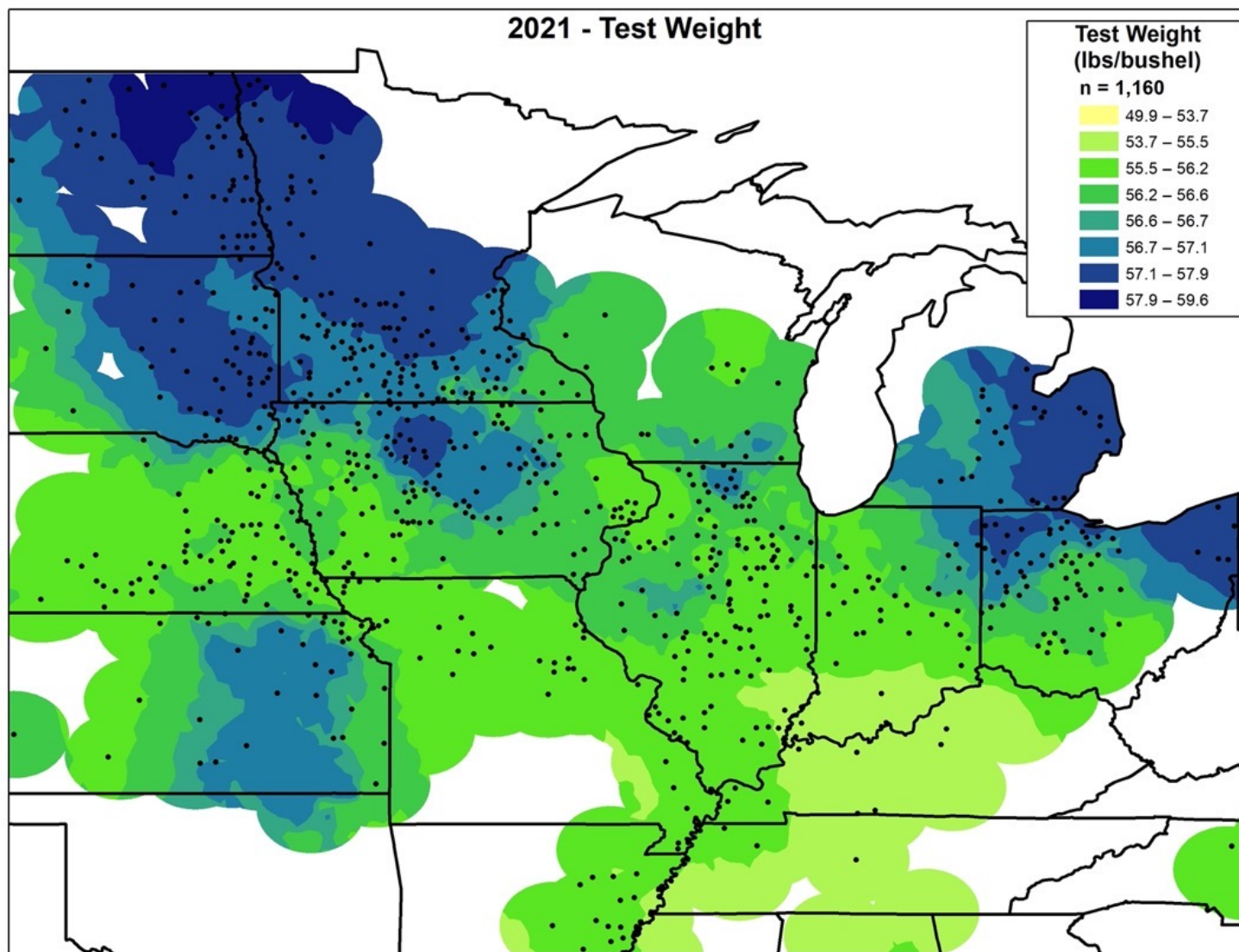
# PHYSICAL CHARACTERISTICS

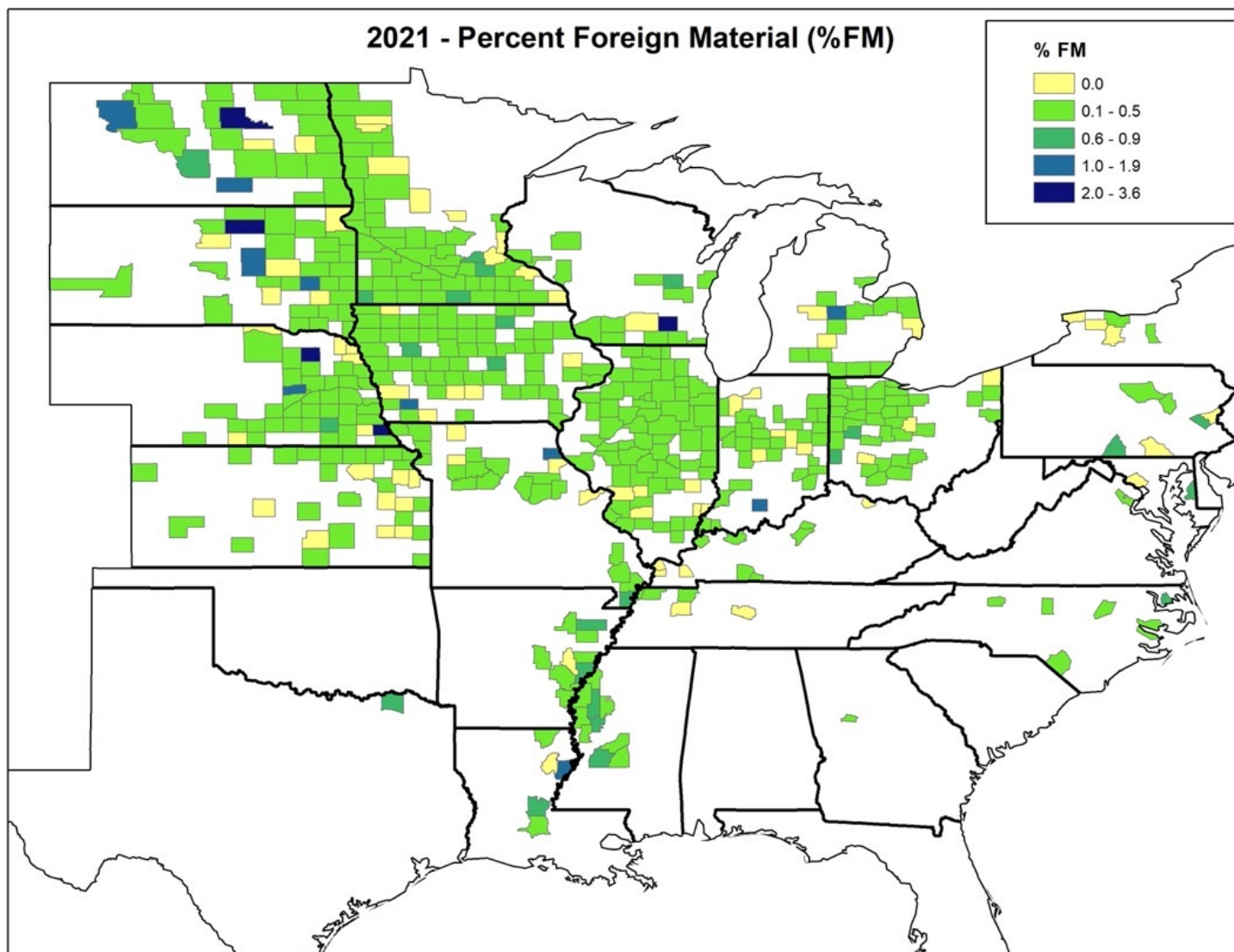












# Better Measures of the Value of Soybeans

- Soybeans & soybean meal have been valued primarily on an indirect measure of protein – ‘crude protein’
- Crude protein is probably not the best measure of a soybean (or a soybean meal’s) value
  - Overestimates total amino acids (true protein) at higher protein levels
  - No information on protein QUALITY (relative balance of amino acids)
- Both formal and informal feeding trials in destination countries have repeatedly shown that meal from US soybeans performs better than expected based on protein levels



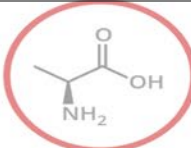
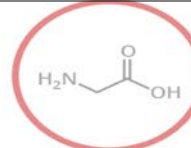
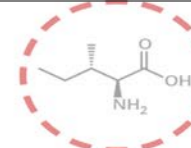
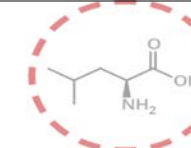
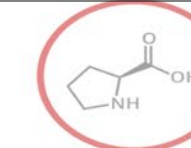
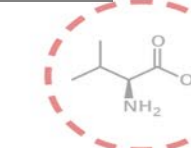
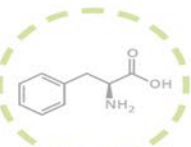
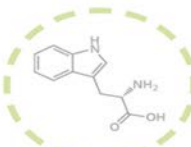
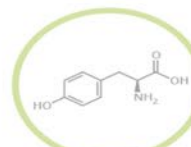
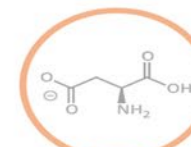
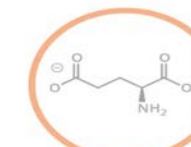
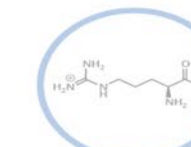
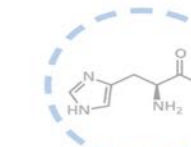
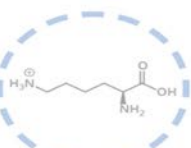
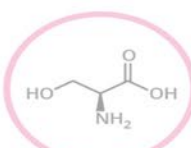
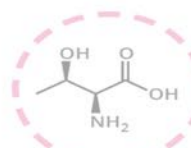
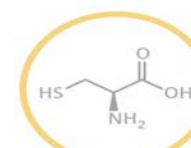
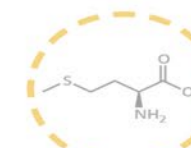
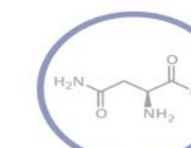
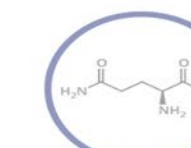


# BETTER MEASURES OF QUALITY:

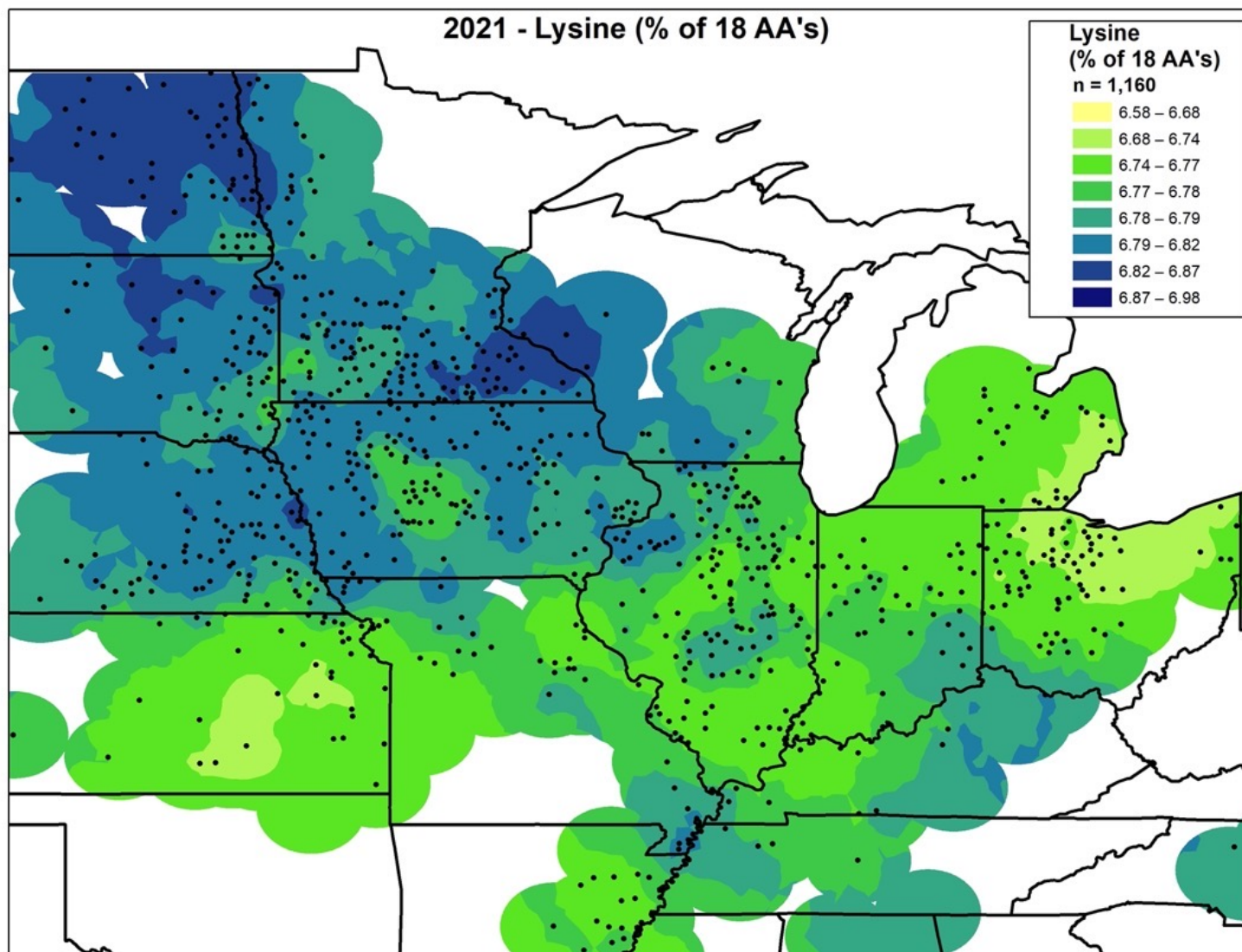
## AMINO ACIDS

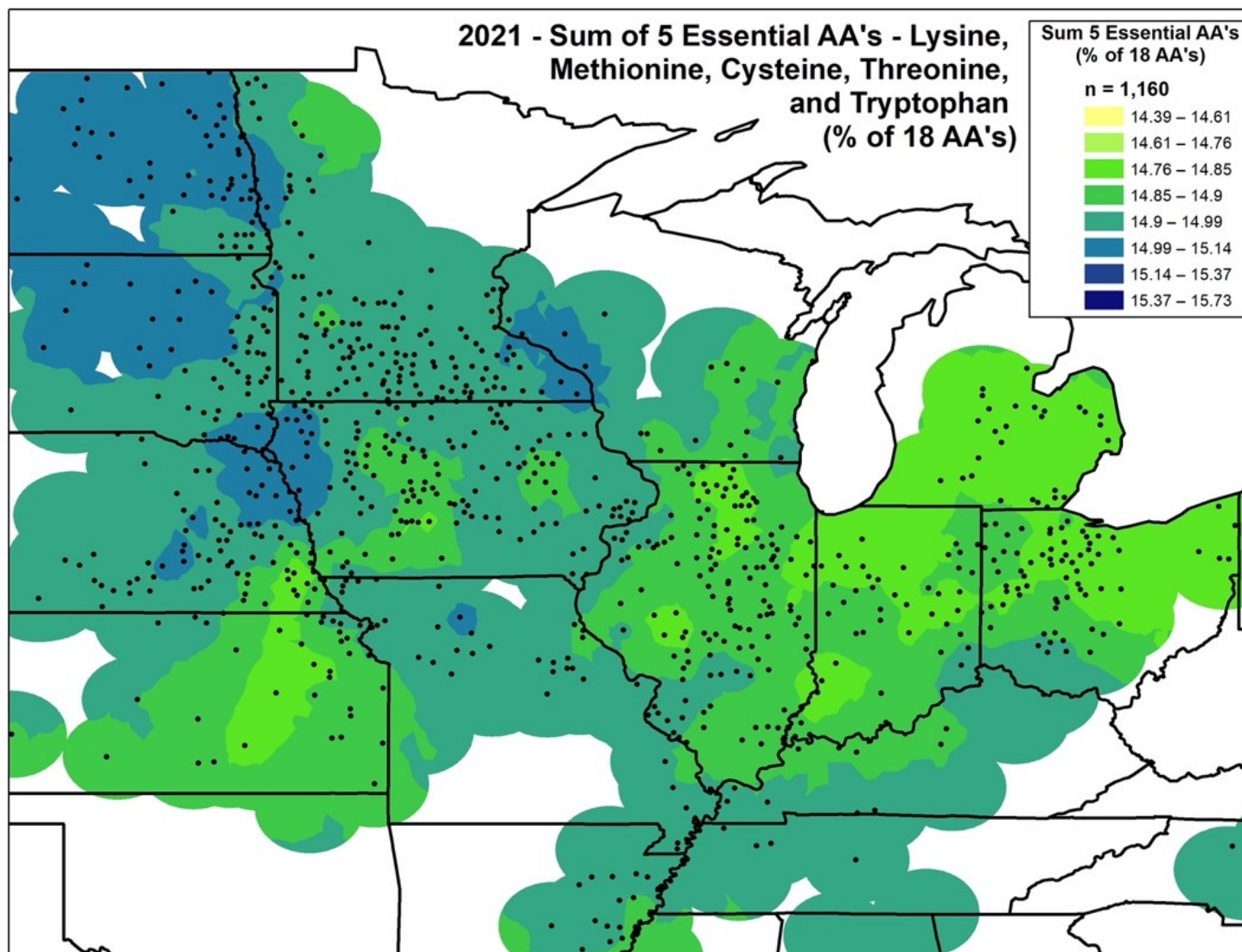
AMINO ACIDS ARE THE BUILDING BLOCKS OF PROTEINS IN LIVING ORGANISMS. THERE ARE OVER 500 AMINO ACIDS FOUND IN NATURE - HOWEVER, THE HUMAN GENETIC CODE ONLY DIRECTLY ENCODES 20. 'ESSENTIAL' AMINO ACIDS MUST BE OBTAINED FROM THE DIET, WHILE 'NON-ESSENTIAL' AMINO ACIDS CAN BE SYNTHESISED IN THE BODY.

**Chart Key:** ● ALIPHATIC ● AROMATIC ● ACIDIC ● BASIC ● SULFUR-CONTAINING ● AMIDIC ○ NON-ESSENTIAL ○ ESSENTIAL

<p><b>Chemical Structure</b> single letter code</p> <p><b>NAME</b> <b>A</b> three letter code DNA codons</p>	 <p><b>ALANINE</b> <b>A</b> <i>Ala</i> GCT, GCC, GCA, GCG</p>	 <p><b>GLYCINE</b> <b>G</b> <i>Gly</i> GGT, GGC, GGA, GGG</p>	 <p><b>ISOLEUCINE</b> <b>I</b> <i>Ile</i> ATT, ATC, ATA</p>	 <p><b>LEUCINE</b> <b>L</b> <i>Leu</i> CTT, CTC, CTA, CTG, TTA, TTG</p>	 <p><b>PROLINE</b> <b>P</b> <i>Pro</i> CCT, CCC, CCA, CCG</p>	 <p><b>VALINE</b> <b>V</b> <i>Val</i> GTT, GTC, GTA, GTG</p>
 <p><b>PHENYLALANINE</b> <b>F</b> <i>Phe</i> TTT, TTC</p>	 <p><b>TRYPTOPHAN</b> <b>W</b> <i>Trp</i> TGG</p>	 <p><b>TYROSINE</b> <b>Y</b> <i>Tyr</i> TAT, TAC</p>	 <p><b>ASPARTIC ACID</b> <b>D</b> <i>Asp</i> GAT, GAC</p>	 <p><b>GLUTAMIC ACID</b> <b>E</b> <i>Glu</i> GAA, GAG</p>	 <p><b>ARGININE</b> <b>R</b> <i>Arg</i> CGT, CGC, CGA, CGG, AGA, AGG</p>	 <p><b>HISTIDINE</b> <b>H</b> <i>His</i> CAT, CAC</p>
 <p><b>LYSINE</b> <b>K</b> <i>Lys</i> AAA, AAG</p>	 <p><b>SERINE</b> <b>S</b> <i>Ser</i> TCT, TCC, TCA, TCG, AGT, AGC</p>	 <p><b>THREONINE</b> <b>T</b> <i>Thr</i> ACT, ACC, ACA, ACG</p>	 <p><b>CYSTEINE</b> <b>C</b> <i>Cys</i> TGT, TGC</p>	 <p><b>METHIONINE</b> <b>M</b> <i>Met</i> ATG</p>	 <p><b>ASPARAGINE</b> <b>N</b> <i>Asn</i> AAT, AAC</p>	 <p><b>GLUTAMINE</b> <b>Q</b> <i>Gln</i> CAA, CAG</p>

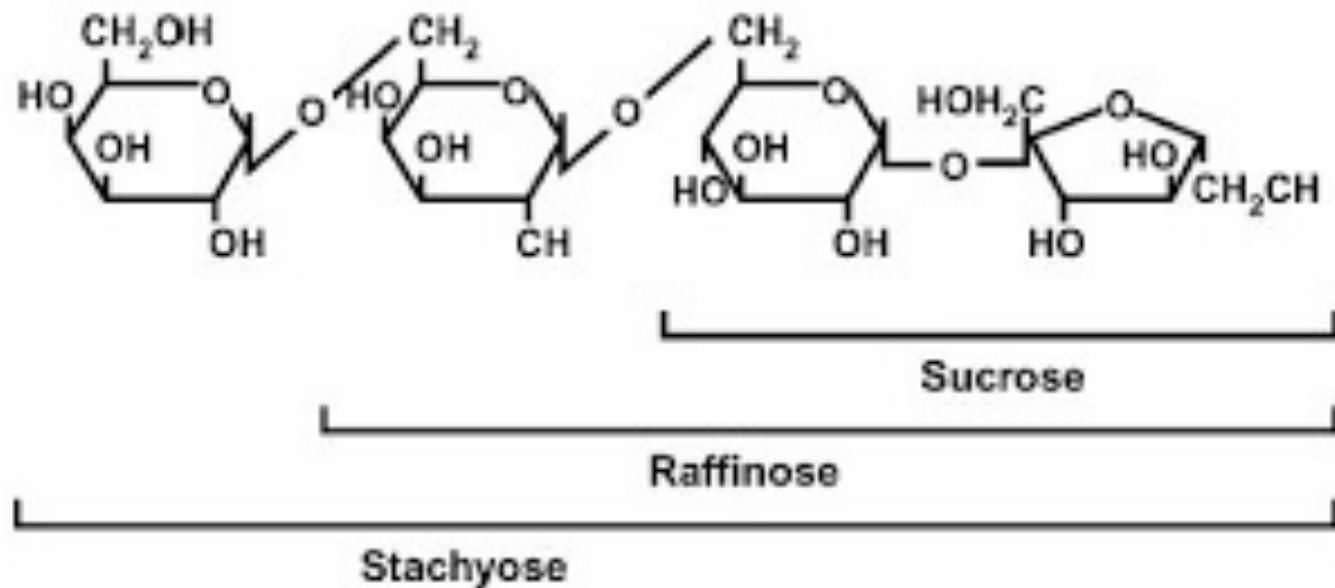
**Note:** This chart only shows those amino acids for which the human genetic code directly codes for. Selenocysteine is often referred to as the 21st amino acid, but is encoded in a special manner. In some cases, distinguishing between asparagine/aspartic acid and glutamine/glutamic acid is difficult. In these cases, the codes asx (B) and glx (Z) are respectively used.

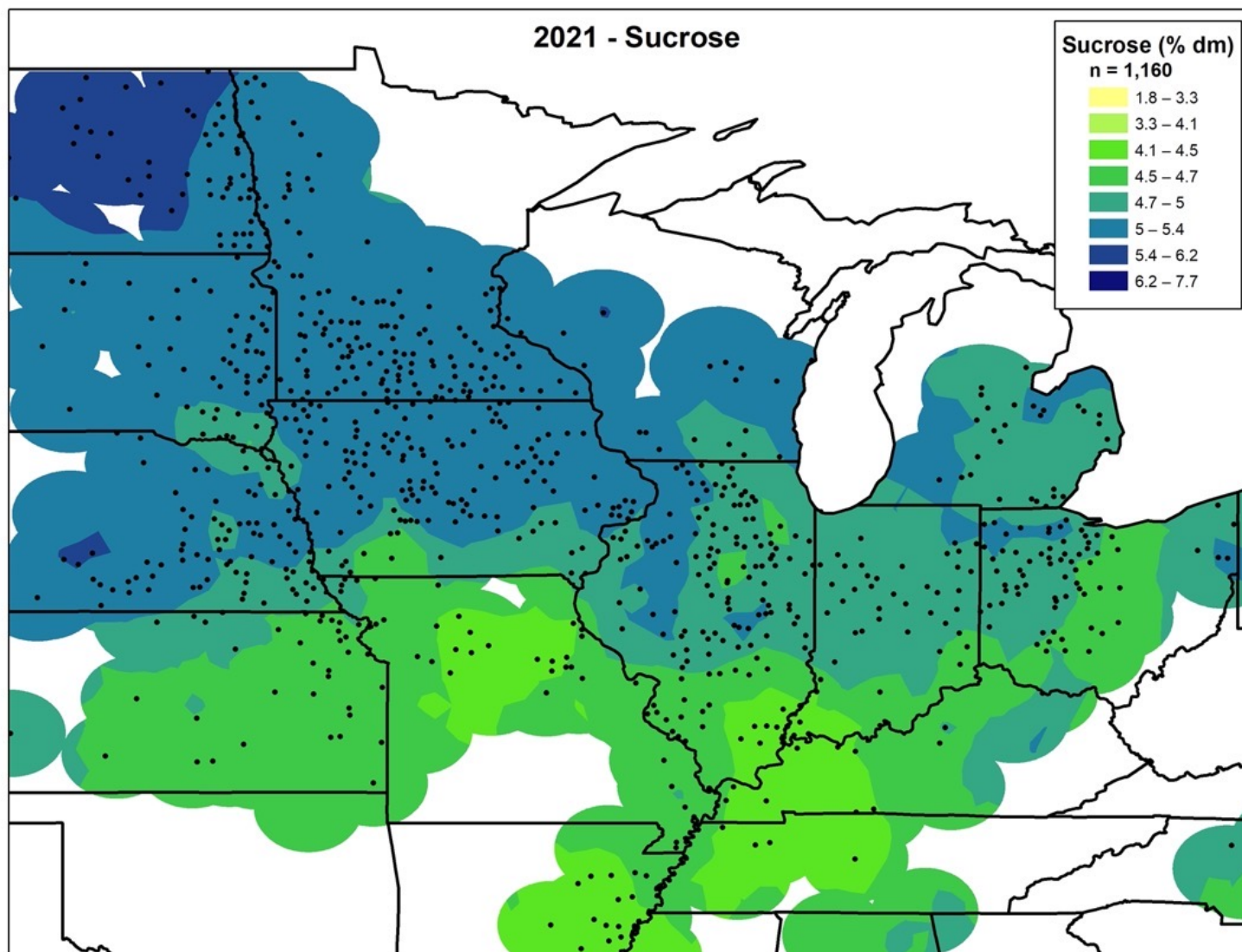






# BETTER MEASURES OF QUALITY: SOLUBLE SUGARS





# Quality of the United States Food Soybean Crop: 2021

Seth Naeve and Jill Miller-Garvin  
University of Minnesota







# 2021 Food Soybean Survey Methods

- In September and October, 611 sample kits were mailed to 26 US soybean exporters
- By October 29, 208 samples were returned for analysis

\* Please send samples by October 25 \*

 **2021 Food Soybean Quality Survey**   
202198001001

Contracting company: \_\_\_\_\_

Field location (state): \_\_\_\_\_ Co. internal field code (optional): \_\_\_\_\_

Variety: \_\_\_\_\_ Maturity Group: \_\_\_\_\_

Intended use:

☐ Tofu ☐ Natto ☐ Miso ☐ Soy milk ☐ Soy sauce ☐ High oleic ☐ Tempeh

☐ Low lipoxigenase (low beany flavor) ☐ Other: \_\_\_\_\_

Production type:

☐ Non-GM ☐ Organic

Questions? Call Dr. Seth Naeve at (612) 819-2338

# Specialty Soy Database

- Annual program
- Developed in conjunction with U.S. industry and international buyers
- Catalogue of commonly contracted U.S. soyfood beans (120+ varieties)
- Include information pertaining to;
  - Production year, commercial variety name, GM/non GMO/Organic, maturity group, state or area grown, soybean seed type (tofu, soymilk, natto, miso, indeterminate, etc.), photo of the sample



# Tested Attributes and Characteristics

- Protein
- Oil
- Hilum color
- Seed size
- Sucrose
- Oligosaccharides
- Total free sugars
- Amino acid profile
- Total carbohydrates
- Fatty acid profile (high oleic)
- Total isoflavones
- Soymilk and tofu yields





The image shows four large bags of soybeans arranged in a 2x2 grid. The top-left, bottom-left, and bottom-right bags are filled with yellow soybeans, while the top-right bag is filled with black soybeans. A semi-transparent black banner with white text is centered across the middle of the image.

# 2020 FOOD SOYBEAN SURVEY RESULTS

State (# of samples)	Region	Protein * (%)	Regional Protein Average	Oil * (%)	Regional Oil Average
Minnesota (10)	WCB	35.5	35.4	19.4	19.3
North Dakota (3)	WCB	35.2		18.7	
South Dakota (1)	WCB	34.8		20.6	
Illinois (76)	ECB	35.5	36.0	20.0	19.7
Indiana (4)	ECB	34.6		19.6	
Michigan (40)	ECB	36.5		19.3	
Ohio (28)	ECB	37.8		19.5	
Wisconsin (46)	ECB	35.4		19.8	

Data as of October 29, 2021

§ WCB: Western Corn Belt; ECB: Eastern Corn Belt

\* 13% moisture basis



Region	Seed Size	Number Samples	Seed Size (g/100 seeds)	Protein* (%)	Oil* (%)
WCB	Small	1	9.9	35.3	17.3
	Average	9	19.5	35.2	19.4
	Large	4	24.8	35.8	19.6
ECB	Small	5	7.0	36.6	18.2
	Average	140	18.4	35.7	19.9
	Large	9	23.4	36.8	19.3

Data as of October 29, 2021

Small seed: ≤13.0 g/100 seeds; Average: 13.1-21.0 g/100 seeds; Large: >21 g/100 seeds (unofficial categories)

WCB: Western Corn Belt (Minnesota, North Dakota, and South Dakota); ECB: Eastern Corn Belt (Illinois, Indiana, Michigan, Ohio, and Wisconsin)

\* 13% moisture basis





Region	Seed Size	Number Samples	Seed Size (g/100 seeds)	Sucrose (% DM)	Raffinose (% DM)	Stachyose (% DM)
WCB	Small	1	9.9	5.80	0.92	3.80
	Average	9	19.5	5.80	0.92	3.80
	Large	4	24.8	4.97	0.91	3.81
ECB	Small	5	7.0	4.42	0.86	3.92
	Average	140	18.4	4.41	1.01	4.04
	Large	49	23.4	4.37	1.00	3.97

Data as of October 29, 2021

Small seed:  $\leq 13.0$  g/100 seeds; Average: 13.1-21.0 g/100 seeds; Large:  $> 21$  g/100 seeds (unofficial categories)

WCB: Western Corn Belt (Minnesota, North Dakota, and South Dakota); ECB: Eastern Corn Belt (Illinois, Indiana, Michigan, Ohio, and Wisconsin)



Region	Seed Size	Number Samples	Seed Size (g/100 seeds)	Protein* (%)	Lysine (% of 18 AAs)	Five Limiting Essential <sup>¶</sup> Amino Acids (% of 18 AAs)
WCB	Small	1	9.9	35.3	6.8	14.8
	Average	9	19.5	35.2	6.8	14.8
	Large	4	24.8	35.8	6.7	14.8
ECB	Small	5	7.0	36.6	6.7	14.7
	Average	140	18.4	35.7	6.7	14.7
	Large	49	23.4	36.8	6.7	14.7

Data as of October 29, 2021

Small seed: ≤13.0 g/100 seeds; Average: 13.1-21.0 g/100 seeds; Large: >21 g/100 seeds (unofficial categories)

WCB: Western Corn Belt (Minnesota, North Dakota, and South Dakota); ECB: Eastern Corn Belt (Illinois, Indiana, Michigan, Ohio, and Wisconsin)

\* 13% moisture basis

<sup>¶</sup> Five limiting essential amino acids: cysteine, lysine, methionine, threonine, and tryptophan



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