

EXPLORE THE WORLD OF SOY-BASED INGREDIENTS

Soy-based ingredients are highly regarded for their versatility, protein richness, neutral flavor, and nutritional value. In food applications, soy proteins enhance structure, prevent separation, add thickness and texture, and help maintain moisture. Learn more about soy as an ingredient - [link](#)

Soy Protein Isolate (>90% protein)

Protein extracted from soybeans.



Ingredient use: Infant formula, baby foods, powdered and liquid beverages, processed meat products, plant-based meat and dairy alternatives, dietary supplements, hospital feeding, cereals, snacks, and more.
Soy Protein Video - [link](#)

Soy Protein Concentrate (65-90% protein)

Protein removed from soy flakes (whole soybeans that have been dried and ground). Contains more fiber than soy protein isolate.



Ingredient use: Nutrition bars, beverages, processed meat products, plant-based meat alternatives, cereals, snacks and more

Soy Flour (50-60% protein)

Made from ground soybeans, used in cooking and baking for its high protein content and gluten-free nature.



Ingredient use: Crackers, cookies, breads, tortillas, pastries, energy bars, and more.

Soy Grits

Coarsely ground whole soybeans that provide protein and fiber.



Ingredient use: Crackers, cookies, breads, and more.

Okara

Soy pulp that is the byproduct of the production of tofu and soy milk.



Ingredient use: as a replacement for flour in baking, in plant-based meat alternatives and more.

Texturized Vegetable Protein (TVP)

Made from defatted soy flour and available in flakes, granules, crumbles and more.



Ingredient use: Add to ground meat, poultry mixes, and to boost protein content and add texture in stews, rice and bean dishes and more.

Soy Crisps, Chips, & Nuggets

Crisps made with soy protein or soy flour.



Ingredient use: Adds crispy texture to nutrition bars, cereals, confections, snacks and more



Scan the QR code to learn more about soy foods and ingredients



EXPLORE THE WORLD OF SOY FOODS AND INGREDIENTS

U.S. Soy the Premier Sustainable Plant Protein

Consumers worldwide continue to prioritize sustainability in their food choices, and soy products are an excellent response to these demands. U.S. Soy stands out as the most sustainable source of plant protein globally.

The carbon footprint of U.S. Soy is lower than:

- Soy produced in Brazil, Argentina, and Canada
- Other plant-based proteins like peas from Canada, Russia, and France
- Chickpeas from Australia and India
- Broad beans from the European Union and Australia

The Sustainable U.S. Soy Label:



The Sustainable U.S. Soy packaging label lets companies show their dedication to responsible sourcing and environmental stewardship and is available to companies at no cost for qualifying products.

The mark shows that a soy product meets strict sustainability standards, demonstrating transparency and trust to environmentally-conscious shoppers.

Scan the QR code to learn more about the SUSS label.

