

HOW THE SOYBEAN IS PROCESSED.

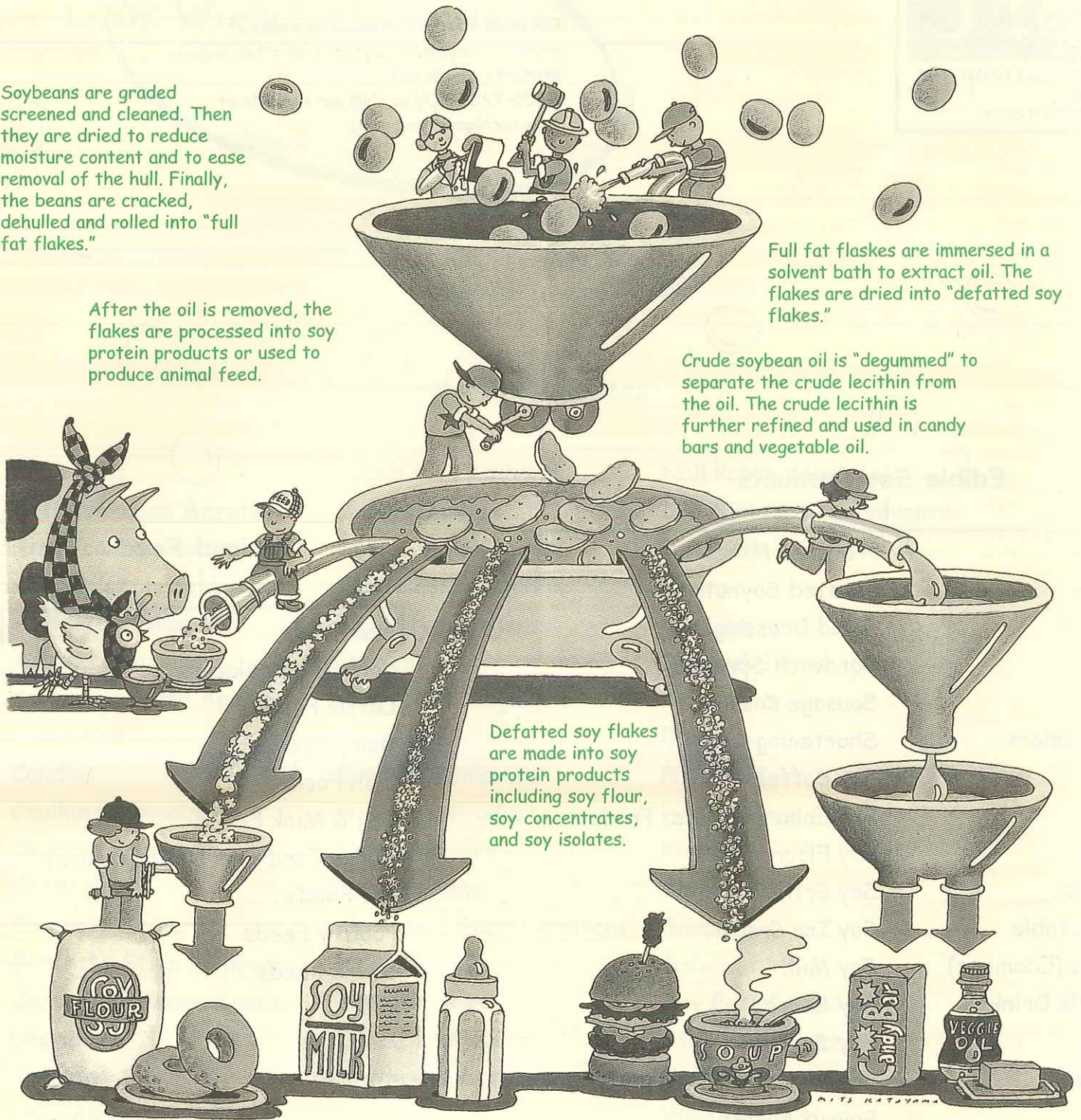
Soybeans are graded, screened and cleaned. Then they are dried to reduce moisture content and to ease removal of the hull. Finally, the beans are cracked, dehulled and rolled into "full fat flakes."

After the oil is removed, the flakes are processed into soy protein products or used to produce animal feed.

Full fat flakes are immersed in a solvent bath to extract oil. The flakes are dried into "defatted soy flakes."

Crude soybean oil is "degummed" to separate the crude lecithin from the oil. The crude lecithin is further refined and used in candy bars and vegetable oil.

Defatted soy flakes are made into soy protein products including soy flour, soy concentrates, and soy isolates.



Look for soy products in your grocery store.