



Global News Update

Final Year- End Exports MY09

Soybeans
1.24 billion bushels

Soybean Meal
314 million bushels

Soybean Oil
880,000 metric tons

USSEC Works with Turkish Feed and Livestock Industry Leaders on Legislation Limiting Biotech Product Imports

Senior representatives from the Turkish Feed Manufacturers Association, Turkish Oil Industrialists Association, Turkish Poultry Association, Turkish Egg Producers Association and Turkish Red Meat and Dairy Producers Association attended the Middle East office's Strategic Planning Meeting in Ankara. These influential leaders provided valuable insight into the Turkish food and animal feed market and expressed strong interest in coordinating efforts.

The partnership with the Turkish feed industry took on more significance due to a recent Turkish Ministry of Ag directive limiting the import of biotech products earlier this week. The directive comes into force with immediate effect and bans the import of biotech products unless it is accompanied

by official documentation showing that any biotech event in a shipment or food product has been registered and commercially available in the originating country for a period of three years

Regional Director Tim Burleigh is working with local FAS staff and the Turkish feed industry to provide solutions to legislators that will maintain an open market for U.S. soy. Turkey imported U.S. soy products valued at over \$380 million in the 2008/09 marketing year.



Turkey Feed and Livestock Industry Reps Coordinate Efforts with USSEC/ASA-IM

Soy-Fed Aquaculture Provides Positive Environmental Solution

Dr. Mike Cremer, USSEC's International Aquaculture Director, provided a case study on the substitution of fishmeal with soybean meal to over 300 participants at the annual Global Aquaculture Alliance meeting. Cremer also led a panel discussion on the future of feed in the industry. The meeting focused on the global production, marketing, and sustainability of aquaculture with the entire chain of the global aquaculture industry represented including producers, importers/exporters, retailers and restaurants, research and environmental groups.

Fishmeal availability limitations and environmental concerns remain a key topic in the aquaculture industry as the production of marine fish species with need for high protein diets increases. USSEC field demonstrations proved that soy protein concentrates (SPC) can replace a large portion of fishmeal in many marine fish diets. These soy-based diets provide the aquaculture industry an

environmental friendly option to increase marine fish production.

In addition to soy-based feed discussions, USSEC promoted soy-fed fish with a tasting event during the meeting in coordination with Kona Blue. USSEC staff Catalina Valencia and Brent Babb coordinated the tasting which highlighted the availability of a marine fish produced with soy-based diets.



Aquaculture industry leaders enjoying Soy-fed Kona Kampachi sushi. The tasting event highlighted the availability of farmed marine fish fed a soy-based diet.

Lessons in High Quality U.S. Soy Meal to Korean Feed Millers

Korea office consultant Hyung Suk Lee assisted two purchasing groups for Woosung Feed Mill, Doosan Feed & Livestock and TS Corporation, both purchasers of U.S. soybean meal. Suk Lee spoke to them about the anticipated good quality of this year's soybean crop in the U.S. He further discussed how U.S. hipro dehulled meal improves digestibility for swine and poultry.

Feed mills in Korea often suffer from low digestibility during the seasonal change from winter to spring. Suk Lee emphasized how quality control of U.S. soybean meal improves digestibility and includes dehulling and the proper heat process that inactivates trypsin inhibitors.

The Joy of Baking with Soy Flour

Southeast Asia office, in conjunction with USDA-FAS Manila and USDA Council of Chefs, held a baking demonstration on the use of soy flour in common bakery items. The event, held at the U.S. Culinary Theater was attended by over 20 of the leading baking companies in the Philippines, including R&D staff from leading food companies Red Ribbon, Goldilocks, Jollibee, San Miguel Purefoods and Kenny Rogers.

Leading the demonstration, Chef Chachaya Raktakanishta, Director of Suan Dusit International Culinary School in Bangkok, Thailand, prepared five different products, comparing conventional flour-based products to recipes containing defatted soy flour (DSF). She was assisted by USDA Council of Chefs lead trainer, Chef Jill Sandique and USDA-FAS Ag Attache David Wolf.

"I like it! It's really good!" exclaimed Virgith Buena of the Nutritionist-Dietitians Association of the Philippines, after tasting the baked goods containing soy flour. Along with the other participants, Ms. Buena found the soy flour bakery items as delicious as those made with conventional recipes.

"There are numerous benefits to baking with soy flour," remarked Chef Chachaya, "including a longer shelf life, shape retention and reduction of oil and fat absorption."

The defatted soy flour used in the demo was donated by Edward Keller-Philippines, agent for ADM's Baker Soy Flour product, which has been available for five years. Cargill's Ms. Rosanna Ong Shiu informed the group that her company would also be making their own defatted soy flour product available in the market later this year.



USDA-FAS Ag Attaché David Wolf welcomes participants



Participants join in soy flour preparation

USSEC Soybits

- USSEC Technical Issues Director Kim Nill assisted Smith Bucklin and Osborn & Barr in the creation of an on-line biotech document library that will be accessible via the USB website, www.unitedsoybean.org. Nill also worked with Smith Bucklin to update their PowerPoint presentations on new biotech value-added soybeans for the Research and Development pipelines in the biotech seed industry

USSEC Events Calendar

Nov 2-5	Soya Summit/Global Soy Transport	New Orleans
Nov 12	Nat'l. Farm Broadcasters Trade Talk	Kansas City
Nov 17-20	USAEDC (FAS Cooperators) Conf.	Baltimore
Nov 15-23	Quality Conferences	China, Korea
Nov 17-25	Quality Conferences	Japan, Taiwan
Dec 3-4	USB Annual Board Meeting	St. Louis
Dec 1-3	ASA Board Meeting	St. Louis
Dec 5	USSEC Board Meeting	St. Louis



The activities of the U.S. Soybean Export Council to expand international markets for U.S. soybeans and soy products are made possible by producer checkoff dollars invested by the United Soybean Board and various State Soybean Councils, support from cooperating industry, and through the USDA's Foreign Agricultural Service investments provided through the American Soybean Association.

