

Soy Food Processors in Taiwan Welcome USSEC's Technical Assistance

USSEC joined the Taiwan Tofu Industry Association (TTIA) to host a technical seminar for 80 participants, including large tofu processors, U.S. soybean dealers and researchers servicing the tofu market in central Taiwan. The Taiwan market imports more than 9 million bushels of U.S. soybean annually. The technical seminar allows USSEC to assist the preferred food customers of U.S. soybeans improve production efficiency and profitability. At the seminar, USSEC invited Dr. K.C. Chang, Professor, Department of Cereal and Food Science, North Dakota University, to give presentations on the basic qualities of U.S. soybeans, their mechanisms in making high yield and good quality tofu and modern technology in using coagulants. A report on the updated health benefits of soy was also given by a local researcher to enhance the knowledge of tofu marketers about their products and for use in promoting soy to their customers. At the "question and answer" session, audiences suggested USSEC generate a scientific report to explain to consumers that tofu and soy milk are not high-purine containing foods.



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 American Soybean Association's investment of cost-share funding provided by USDA's Foreign Agricultural Service.