WISHH

World Initiative for Soy in Human Health

Enhancing human well-being through soy

August 2002

Welcome to the WISHH List. This electronic newsletter provides updates on the many activities of the World Initiative for Soy in Human Health (WISHH) Program.

USAID Approves Five Soy Protein Products for PL 480 Title II Programs

WISHH Offers to Assist in Program Planning

P.L. 480 Cooperating Sponsors are encouraged to contact WISHH to discuss how to benefit from the recent U.S. Agency for International Development (USAID) approval of five value-added soy protein products for use in Food for Peace (Title II) programs. Lauren Landis, director of the USAID Office of Food for Peace, announced the addition of defatted soy flour, textured soy protein, soy protein concentrates, isolated soy protein and soy milk replacer to USAID's Value-Added List. These products offer excellent opportunities to expand programming options and improve the commodity mix in resource requests for ongoing programs and FY 2004 Development Activity Proposals. They can be good choices in distribution as well as monetization efforts.

Soy Flour and Textured Soy Protein are two of the five approved products for USAID's P.L. 480 Title II as well as USDA food assistance programs.

Photo Credit: Stevens & Associates

The soy products are already proven performers in food assistance programs. Soy flour is currently used under a U.S. Department of Agriculture (USDA) food aid program to enhance the shelf life and nutritional profile of noodles, which are sold in the marketplace in Indonesia. It is also being used to fortify white maize flour in southern Africa with excellent consumer response. Textured soy protein is used in a USDA program in the Caribbean and in private food aid programs in southern Africa where it is combined with local ingredients to enhance the quality of diets. Soy isolates, which have the highest protein profile (90+%) of the five products, have shown positive results for under/malnourished children in India. Soy concentrates, which have a slightly lower protein profile than isolates, are also very useful for targeted nutritional needs and are sold commercially in developing countries. Finally, milk replacer is an instant product, which can be particularly helpful where there is clean water and lactose intolerance.

WISHH has staff who can discuss the products and their programming opportunities with food assistance organizations, and may be able to provide further support, including sending teams with samples to the field. In addition, WISHH will provide specifications for shipping, handling and storage. WISHH will give examples of how the products can be used in different types of settings and for different purposes. Please contact Anna Pavlova at apavlova@gordley.com or call (202) 969-8900. Anna will be able to put you in touch with the right technical advisor to discuss your program needs and the potential for sending a team with samples to the field.

Several Private Voluntary Organizations have used the high-protein soy products that were already available through U.S. Department of Agriculture food assistance programs. Here are some specific examples of effective programs that already use some of these products.

IRD uses Soy Flour to Give Protein Boost to Indonesian Noodles

International Relief and Development (IRD) is using soy flour to pump up the protein content and shelf life of wheat noodles in an innovative project in Indonesia that also helps put local food processors back to work.

Last March, five Indonesian companies began producing steam-dried wheat noodles enriched with 10 percent soy flour provided through IRD's efforts under USDA's 416b program. IRD staff joined forces with WISHH and the American Soybean Association (ASA) to develop the formulation for the soy-and-wheat noodles at the U.S. Wheat Associates Regional Noodle Training Center in Singapore. USDA provided the 30,000 metric tons of wheat and 2,500 metric tons of defatted soy flour in the international development program that will run through December.

The project is also introducing soy-wheat noodles to Indonesian school children. In June, the initiative began providing snack noodles containing 20 percent soy flour to 15,000 children in 120 different Indonesian schools. This effort will use 500 tons of U.S. soy flour, and it has long-term value in introducing soy to the growing consumer population of Indonesia. Meanwhile, local food processors are expressing interest in offering the product commercially.

Food For the Poor Fights Protein Deficiency with Textured Soy Protein

Food for the Poor Inc. found that textured soy protein is well received as an ingredient in local foods and can help counter protein deficiency in children and adults. Photo credit: Food for the Poor Inc.

Florida-based Food For The Poor Inc. is receiving 500 metric tons of textured soy protein (tsp) for distribution in Guyana where they will use it to help feed children and adults in a country where protein deficiency is common.

In late May, USDA released a request for bids on 500 metric tons of tsp in response to Food For The Poor's request through the Food For Progress Program. On June 28, USDA's Kansas City Commodity Office announced its purchase of the product.

TSP contains 50-70 percent protein and can be used as a burger, substitute for meat in sauces and stews, and more. Food for the Poor bought small quantities of it with their own funds in the past, and it was well received in Guyana's local diets. This success led the organization to request tsp from USDA through the Food for Progress Program.

International Relief and Development's program in Indonesia offers wheat-and-soy noodles to schoolchildren while it boosts the local food processing industry. Photo credit ASA/John Lindblom

Food For The Poor Government Program Specialist Clifford Feldman noted that it is a valuable protein addition in Guyana where there are many vegetarians. "TSP adds another excellent source of protein to our Guyana USDA food program. The food insecure beneficiaries will be receiving a commodity that will improve their quality of life."

Counterpart International Succeeds With Textured Soy Protein Trials in Georgian Global Food For Education Program

Counterpart International Senior Technical Advisor Thoric Cederstrom flew to Illinois and Indiana for the WISHH Midwest Workshop on May 8-10. A few days later, Thoric was on his way to the Republic of Georgia with textured soy protein packed in his bags. The workshop provided representatives of Private Voluntary Organizations like Counterpart with the opportunity to expand their knowledge about soy for international diets. As a result, Cederstrom took textured soy protein (tsp) to the Republic of Georgia where he started feeding trials for children in a new school lunch program funded by the Global Food for Education Initiative of USDA. Based on the success, Cederstom is now negotiating with private sector donors for more containers to fully launch Counterpart's use of tsp.

"We see tsp as an excellent product for our school feeding program in conjunction with other traditional USDA commodities," Cederstrom said. "It provides school-age children with an excellent source of protein in a flexible form, i.e. that can be prepared in many different ways and be adapted to the local diet. We are currently translating the WISHH recipes into the Georgia language. Initial response has been fantastic!"

Africare and WISHH Launch Pilot Program

Textured Soy Protein and Soy Flour Heads to Angola

A shipping container with 12 metric tons of soy products, including soy flour and textured soy protein, is on its way to Angola for use in Africare's work with WISHH and the World Food Programme (WFP). The products from Archer Daniels Midland Company are headed to a pilot project that will supplement the diets of the 1700 Angolan children under age five who are at three feeding centers in Kuito, Angola.

The feeding centers are vital to the children who face moderate to severe malnutrition. They currently serve porridge made from corn-soy blend, oil, sugar, and depending on availability, milk. For lunch, the centers offer a boiled corn-meal called fungi. Africare will

use the soy products to increase the protein content of such foods. For example, the tsp can be added to the stews while the soy flour will be mixed with the corn to fortify the fungi.

WISHH has already provided technical assistance to Africare's Country Director Samson Ngonyani. In addition, WISHH is committed to providing other technical support during the next year. This support ranges from sourcing logistical activities to offering recipes on use of the products in local foods.

Africare will determine the exact protein requirements of the children as well as assess the adaptability and ease of use of the product. In addition, Africare will coordinate delivery of the soy products from the Port of Luanda as well as make its findings on the project available to WFP and other development organizations.

WISHH Team at Work

WISHH consultants have been busy offering technical support to numerous international organizations on food aid and development projects, including…

In Egypt, WISHH consultant and Malnutrition Matters VP Frank Daller and ASA's Regional Director for the Mideast and Africa Chris Andrew hosted a soy foods workshop on May 28. They introduced many products to the 50 attending Egyptian processors and also conducted four days of one-on-one consultations with some of Egypt's largest food processors. The outcome was that individual processors began plans to expand use of U.S. soy in foods ranging from soymilk to soy flour-enhanced breads, and meat substitutes with textured soy protein.

Mona Amer, an Egyptian TV celebrity on food and nutrition, spoke to the 50 processors at the WISHH/ASA Soy Foods Workshop in Egypt. Participants decided to start an Egyptian Soy Foods Alliance.

In West Africa, WISHH Consultant and Malnutrition Matters President Brian Harrigan installed SoyCow soymilk and soya dairy production units in Benin and Cote d'Ivoire as part of a pilot program by Africare in 7 African countries. The April-May trip also allowed Brian to train local Africare partner non-governmental organizations in production, packaging and marketing methods for operating a micro-enterprise and feeding program. This project is designed to stimulate local economies by building demand for these soyfoods. By expanding the use of the SoyCow technology throughout West Africa, the project can eventually help create larger-scale soyfood operations in the region.

Jim Hershey, WISHH Program Director, was in West Africa in April. He met with representatives from a number of PVOs, and he made a presentation at Catholic Relief Service's African Regional Monetization workshop. In June, he traveled to East Africa to discuss pilot project concepts with PVOs in Uganda, Tanzania and Kenya. While in Zanzibar he visited one of Africare's soycow sites, and an HIV/AIDS non-governmental organization Cluster Center.

WISHH consultant Megan Puzey of the National Soybean Research Laboratory (NSRL) serves flat bread made with soy flour and other soy-based foods to participants at the USAID Food for Peace Conference in June in Leesburg, Virginia.

WISHH HIV/AIDS nutrition expert Cade Fields-Gardner is just returning from a series of meetings in Africa. More news on that in the next issue of WISHH.

Upcoming Courses on Soy Utilization

The National Soybean Research Laboratory (NSRL) has two upcoming programs on soy that are open to those wanting technical as well as hands-on training from NSRL at the University of Illinois.

October 15-25, 2002--Soy Product Development

This five-day course is intended for home economists, agricultural extension workers, food researchers and others who are interested in acquiring both basic and applied knowledge on soybean processing. There is an optional trip to the American Dietetic Association meeting in Philadelphia, Pennsylvania.

February 25-March 9, 2003--Soymilk and Related Products

For information, contact: Dr. Karl Weingartner, kweingar@staff.uuic.edu or call 217-333-4088

Want to know more about WISHH …

Because of soy's important role in international diets, the United Soybean Board, state soybean organizations and the American Soybean Association support WISHH. To learn more about WISHH, go to the WISHH website at http://www.wishh.org/ or email wishh@asaim.soy.org

ASA American Soybean Association

USB UNITED SOYBEAN BOARD *Making Your Checkoff Pay Off.*

SRDC Soybean Research & Development Council