

DRAFT

## WISHH Midwest Workshop

### Creating Sustainable Solutions to Nutrition challenges Through Public Private Partnerships: Role of Soy in Economic Development

National Soybean Research Laboratory  
University of Illinois, Urbana-Champaign, IL

October 16-18, 2006

Expanded program continues through October 20, 2006

#### Monday, October 16, 2006

Location: University of Illinois: ACES Library-Monsanto Room

Participants: PVOs, WFP, soy processing industry representatives, USDA, USAID, U.S. farmers, WISHH team and technicians.

Dress Code: Business Attire

1:00 pm

#### **Welcome and introductions- *Jim Hershey, WISHH***

- Putting Public-Private Partnerships to Work with Soy: Sustainable Solutions for People and Prosperity
- Agenda review

1:15 pm

#### **Overview of the WISHH Program- *Shannon Ward, WISHH***

- Mission
- Services

1:30 pm

#### **Participant Introductions, to include the following:**

- A general description of your organization's food-related programs or products
  - For PVOs, discuss food aid and food used in development activities
  - For Industry representatives, the protein containing products made
- Countries where your organization uses soy/expects to use soy;
- How use of soy may improve your program or business;
- What you expect to get from the workshop that will be helpful to your food-related programs or businesses.

2:15 pm

#### **Round Table Discussion (RTD) I: Nutrition 101**

Discussion Leader: *Pradeep Khanna, NSRL*

Protein is an essential nutrient for the human body and a crucial component of the body's armor in its fight against, and recovery from, devastating diseases. Being a unique and economical source of high quality protein, soy has been an integral part of the food aid programs and can be used in a variety of creative ways to meet program and target population needs. This session will address the following issues:

#### ***Vijaya Jain, NSRL***

- Importance of protein at different stages of human life
- Role of protein in the fight against malnutrition

**Martha Nyagaya, CIAT and Cade Fields-Gardner, *The Cutting Edge***

- Protein requirements in infectious disease, including HIV infection
- Considerations for children of HIV-infected mothers

**Pradeep Khanna, NSRL**

- Unique qualities of soy protein
- Cultural acceptability of soy
- Economics of protein supplementation

3:30 pm Break – Heritage Room, ACES Library

3:45 pm **RTD II: Base of the Pyramid**

Discussion Leader: **Will Duensing, Bunge Milling**

Many of us are dedicated to serving the poorest of the poor, the people at the very bottom of the economic pyramid. More than a billion people in the world today live on less than \$1 per day. There are more than 4 billion people, mostly in developing countries, with a per capita income less than \$1,500 per year. C. K Prahalad and Stuart L. Hall in their book “The Fortune at the Bottom of the Pyramid,” have made a compelling case that large corporations should engage with these people because they are an underserved market that offers tremendous opportunities both from a human development and a business standpoint.

Since its inception, WISHH has worked on increasing the economic power of the people at the bottom of the pyramid by providing technologies and skills to develop successful soy foods enterprises that serve not only the people at the bottom of the pyramid, but even the wealthy consumers.

**Pradeep Khanna, NSRL**

- What is the bottom of the pyramid?
- Efforts by large corporations to sell to this market
- Challenges of creating soy foods businesses to serve this market
- Recipes for success

Development of soy foods enterprises in different parts of the world

1. Beverages: **Alix Douyon, Haiti**
2. Extruded Snack: **Willem Cronje, Impilo Products, South Africa,**
3. Complementary Foods: **TBD**
4. Meat Product: **TBD**

U. S. Corporate Perspective:

1. Kent Holt-Solae:
2. Health and economic impacts of blending locally vs. purchasing blended product from US: Paul Green-NAMA

General Discussion:

5:30 pm Adjourn

## Tuesday, October 17, 2006

Location: University of Illinois: ACES Library-Monsanto Room

Participants: PVOs, WFP, soy processing industry representatives, USDA, USAID, U.S. farmers, WISHH team and technicians.

Dress Code: Casual Attire

8:00 am **Review of the previous day- Shannon Ward, WISHH**

8:30 am **Introduction of Soy Products- Karl Weingartner, NSRL**  
Defatted Soy Flour, Textured Soy Protein, Soy Protein Concentrate, Soy Isolated Protein, Corn Soy Blend, Other Soy Fortified Cereals, Soymilk Replacers.

9:30 am **Cooking with Soy (in the kitchen):**

- Basic recipes- *Marilyn Nash and Megan Puzey, NSRL*
- Soy Cow demonstration- *Dan Erickson, NSRL*

12:00 noon Lunch

1:00 pm **RTD III: Sustainable Solutions to Target Population Needs through Public-Private Sector Partnerships**

Discussion Leader: *Cade Fields-Gardner, The Cutting Edge*

WISHH has undertaken many projects targeting populations with specific needs, such as general food security, complementary and weaning foods for children, therapeutic and food security needs related to people living with HIV/AIDS (PLHA) and orphans and vulnerable children (OVCs), school feeding, and research to demonstrate the effectiveness of soy protein supplementation. This section will explore projects with WISHH that have worked toward public-private partnerships and suggest ideas for next steps to build sustainable solutions.

Case study of partnership with Catholic Relief Services-Kenya project

- Comparing the addition of value-added soy products to meet the needs of HIV/AIDS impacted OVCs, - *Cade Fields-Gardner, The Cutting Edge*
- Working with the different private companies, including successes, challenges, and lessons learned, - *Mary Kanyingi, Project Officer*

Case study of partnership with Solae, WISHH, and other companies-South Africa

- Transferring food technology, develop products and conduct research on the impact of protein supplementation in adult PLHA, - *Kent Holt, The Solae Company*
- Perspective from the field side on the SISA program, - *Cobus Heyns, Project Officer*

Case study of program that includes private company - Honduras

- Product development to support public sector activities and needs for quality products - *Emy Reyes, Project Officer*
- Product Development - *Pradeep Khanna, NSRL*

3:00 pm Break

3:15 pm **RTD IV: Developing Public-Private Partnerships with WISHH**  
Discussion Leaders: **Shannon Ward, WISHH**

Development of public-private partnerships in review:

- Overview of the current strategic plan for Central America-Caribbean region as an example of efforts to build upon past and present projects to promote sustainable nutrition solutions, - **Anita Parker, WISHH**
- Things to consider: issues that impact various regions and a discussion of potential collaborations that can build public-private partnerships to meet both sets of needs through the implementation of plans that use (soy)foods, - **Tobin Nelson, Share Guatemala**

The participants will be divided up in groups according to their regional or topic interests and will provide input on the specified topic.

- Mother Child Health & Nutrition – **Nayeli Vilanova**
- HIV-AIDS Programming – **Cade Fields-Garnder**
- Product/Business Development for Economic Growth – **Pradeep Khanna**
- School Feeding – **Megan Puzey**

5:00 pm **Wrap up: Where do we go from here?**

Discussion Leader: **Shannon Ward, WISHH**

- What have you learned that is helpful to your organization/company's food-related programs?
- How may soy be used to improve your programs?
- How can your organization promote public-private partnerships with WISHH and soybean industry representatives?

### **Wednesday, October 18, 2006**

Location: Farm Visit; Processor Plant.

Participants: PVOs, WFP, USDA, USAID, U.S. farmer leaders, WISHH team and technicians.

Dress Code: Casual Attire

8:00 am Depart for road trip program

9:00 am Processor visit

11:30 pm Farm Visit/Lunch

1:00 pm Transit to hotel and Adjourn or continue with expanded program at University of Illinois

**For those Midwest Workshop attendees interested in the expanded program at the University of Illinois, please contact Anita Parker at [aparker@soy.org](mailto:aparker@soy.org).**

### **Room 240 NSRC (HOSTED BY NSRL)**

1:30 pm Business Development and Management, **Pradeep Khanna, University of Illinois**

3:00 pm Break

3:30 pm Basic Processing of Soy – Lecture - *Karl Weingartner, University of Illinois*

5:30 pm Adjourn

**Thursday, October 19, 2006**      ***Concurrent all day sessions:***

**Session A: Soy and Meats**

***Rooms 130 NSRC and 17 Agricultural Bioprocessing Laboratory (ABL), 1302 W Pennsylvania Avenue, – INTSOY Pilot Plant (HOSTED BY NSRL)***

9:00 am Room 130 NSRC – Soybean Grading Laboratory

10:00 am Dry Soybean Processing Laboratory – dehulling and extrusion

12:45 pm Lunch - Room 240 NSRC

1:30 pm Applications of Soy in Meats - lecture and laboratory  
Lecture room, Meat Sciences Laboratory, 1503 South Maryland Drive  
*Accompanied by Dan Erickson, NSRL*

5:00 pm Adjourn

**Session B: Soymilk and Tofu Processing**

***Rooms 130 NSRC and 17 Agricultural Bioprocessing Laboratory (ABL), 1302 W Pennsylvania Avenue, – INTSOY Pilot Plant (HOSTED BY NSRL)***

9:00 am Room 130 NSRC – Soybean Grading Laboratory

10:00 am 17 ABL - Dry Soybean Processing Laboratory – dehulling and extrusion

12:45 pm Lunch - Room 240 NSRC

1:30 pm Soymilk and Tofu Processing – lecture and laboratory

5:00 pm Adjourn

**Session C: HIV/AIDS Programming with Public-Private Partnerships**

***Room 240 NSRC (HOSTED BY WISHH)***

9:00 am Overview of Agenda, *Shannon Ward (WISHH)*

9:15 am The Big Picture of Nutrition, Health, HIV/AIDS Programming and Opportunities for Partnerships: Potential Areas Ripe for Partnerships  
*Cade Fields-Gardner - Chair and Moderator*

9:45 am Products for Weaning, *Martha Nyagaya, CIAT, Eastern Africa Region*  
School-Age Children, *Wilna Oldewage-Theron, Vaal University of Tech., S. Africa*  
Food Supply Improvement, *Jocelyn Rodrigues, SUSTAIN (invited)*  
Global Development Alliance Activities, *Rave Aulakh, USAID*  
Ideas on Building Products Targeted to HIV and AIDS, *Willem Cronje, Impilo Products, S. Africa*

- 11:00 am Morning Break
- 11:30 am Concept Building Session: Part I, **Shannon Ward (WISHH), Chair and Moderator**  
Topics and Opportunities: Open discussion
- 12:45 pm Lunch and Networking
- 1:45 pm Concept Building Session: Part 2, **Shannon Ward, WISHH, Chair and Moderator**  
Concepts and Partnerships: Open discussion
- 3:30 pm Afternoon Break
- 4:00 pm Summary and Review, **Jim Hershey, WISHH, Chair and Moderator**
- Ways Forward: Open discussion
  - Follow-up Planning: Open discussion
- 4:30 pm Adjourn

**Friday, October 20, 2006**

Room 240 NSRC

- 9:00 Hot Topics in Soy Foods – Soy Allergies, Soy in Infant Formula, **Karl Weingartner, University of Illinois**
- 10:30 Biotechnology of Soybeans, **Bruce Chassy, University of Illinois**
- 12:00 Lunch
- 1:00 Hazard Analysis Critical Control Points (HACCP), **Susan Brewer, University of Illinois**
- 3:00 Soy in Animal Feeds – Poultry, **Carl Parsons, University of Illinois**
- 4:00 Review and Wrap Up, **Pradeep Khanna, Megan Puzey, and Karl Weingartner, University of Illinois**
- 5:00 Adjourn