

WISHH
World Initiative for Soy in Human Health
Enhancing human well-being through soy

**Winning Market Share and Serving Consumer Nutrition Needs
With Soymilk, Soy-enhanced Beverages, and Soymilk Derivatives**

May 23 -26, 2006

Council for Scientific and Industrial Research (CSIR)
Pretoria, South Africa

A four day, data packed short course designed for technical, marketing, plant management, and research personnel interested in using soy ingredients in Southern African commercial food products. Emphasis will be given to soymilk, soy-enhanced beverages, and soymilk derivatives, with presentations by well-informed professionals on the advantages, benefits, and uses of soy with an aim to promote the private sector expansion of soybean foods.

Monday, May 22

Arrive in South Africa, check-in to Centurion Lake Hotel, Lenchen Ave North, Centurion, Pretoria.

18:00 Drinks at Centurion Lake Hotel

Tuesday, May 23 - Day 1

08:00 Pick-up from hotel and travel to CSIR

08:30 Introduction to the Soy in Southern Africa Alliance (SISA)

This presentation gives an overview and background of the SISA program, detailing objectives, activities, donors, and how the program benefits private business. This presentation will also introduce WISHH and give a brief overview of the short course.

Shannon Ward- WISHH www.wishh.org

09:00 Attendee presentations

As attendees may come from any of the nine countries in Southern Africa targeted by the SISA program, each attendee will be given a few minutes to give an overview of what they would like to achieve in their company and highlight any particular events in their country. Are consumers becoming more health conscience? Is there an increased use of soy, and if yes, in what ways? Are there particular perceptions about soy, and what are they?

10:00 What Southern African consumers know about soy; the history of soy and consumer health trends/benefits. *Dr Michiel Smit – leading researcher and lecturer on health benefits of soy*

10:30 Coffee/ tea break

11:00 Recent research to market your new product. This presentation will provide an overview of recent medical research that has focused on the health benefits of soy. Various tools, such as websites, that companies can use to obtain information will also be discussed *Peter Golbitz- Soyatech www.soyatech.com*

11:30 An introduction to using soy in beverages and related products. This session will serve as an introduction to ways that soy can be used to produce soymilk, drinks, yoghurts, and cheese. These products can be made using whole soybeans or powders, with each process having different advantages, needing different equipment, etc. Both ways will be covered throughout the course of the conference. *Frank Daller- Malnutrition Matters www.malnutrition.org*

12:00 Lunch

13:00 The making of soy products from reconstituted isolates and powders
Learn how different food products can be made or enhanced using isolates and powders. This session will involve a mixing and homogenizing exercise, and demonstrate how different flavorings may be used. Focus will be given to soymilk, ice cream, and derivative products. *Justin Roberts- The Solae Company www.solae.com*

17:00 Close for the day

Wednesday, May 24 - Day 2

8:00 Pick-up from hotel

8:30 Flavoring options for beverages, such as soy milk, flavoured soy drinks, yoghurts, spreads, etc. with different flavours. Sufficient time will be allowed for flavour sampling. *Zona Negri – Givaudan www.givaudan.com*

10:30 Coffee/ tea break

11:00 Packaging options for your products. Hear from the leading aseptic packaging company about different packaging options available. Also learn about recent trends in beverage consumption. *Bjorn Wille – Tetra Pak www.tetrapak.com*

12:00 Presentation of CSIR facilities - Learn about the facilities and equipment that CSIR has available, and the services that they can offer private companies. *Sonya Buchner- CSIR www.csir.co.za*

13:00 Lunch

14:00 – 16:00 Fortifying mageu with soy and producing sour soymilk (maas); development of generic mageu formulae to be made available to invitees/participants.
Johan de Wet, Researcher/Consultant on Mageu Fortification

16:00 Visit to some of the leading supermarket chains like Woolworths, Pick 'n Pay, etc. Menlyn Shopping Centre to see what soy products are available in the retail sector in South Africa

Thursday, May 25 - Day 3

8:00 Pick-up from hotel

Participants will be divided into two groups for the following two sessions. These sessions will run concurrently, and will be repeated to allow everyone to attend both sessions.

8:30-10:30 Group 1- The making of soy products from whole beans- session I
The first part of this two-part session will focus on products that can be made from whole beans. A SoyCow will be used as one way to demonstrate how to produce soymilk and tofu, with further discussions around soymilk derivatives such as cream cheese, cottage cheese, and spreads. *Frank Daller- Malnutrition Matters*

8:30-10:30 Group 2- Global trends in value added technologies, products (e.g. shakes, smoothies), flavoring, and packaging. *Peter Golbitz- Soyatech*

10:30 Coffee/ tea break

10:45-12:45 Group 1- Global trends in value added technologies, products (e.g. shakes, smoothies), flavoring, and packaging. *Peter Golbitz- Soyatech*

10:45- 12:45 Group 2- The making of soy products from whole beans- Session I
The first part of this two-part session will focus on products that can be made from whole beans. A SoyCow will be used as one way to demonstrate how to produce soymilk and tofu, with further discussions around soymilk derivatives such as cream cheese, cottage cheese, and spreads. *Frank Daller- Malnutrition Matters*

12:45 Lunch

14:00 – 15:00 Feedback on market research on soy market in South Africa *BMI Foodpack - Dr Dana Braithwaite* www.bmifoodpack.co.za

Friday, May 26 - Day 4

08:30 Pick-up from hotel

09:00-10:00 The making of soy products from whole beans- Session II
This will continue on Session I from the previous day. Products, such as yoghurt, that have matured overnight will be discussed. *Frank Daller- Malnutrition Matters*

10:00 Coffee/ tea break

10:30 Hazard Analysis Critical Control Point - HACCP is becoming increasingly important for all food businesses as an effective means of ensuring food safety and as a means of complying with new legislation. To discuss the requirements for HACCP and the steps that companies need to take to become compliant, etc. *Trevor Larson - HACCP Academy* www.haccpacademy.co.za

11:30 Southern African Soyfood Association (SASFA) – To discuss the services offered by SASFA to soy food & beverage processors/manufacturers. *Pieter Prozesky, Chairman, SASFA* www.soyfood.co.za

12:00 Lunch

13:00 Wrap up and close