

# Regarding trends in demand for food-grade soybeans in Japan



14 November 2023

**MAFF**

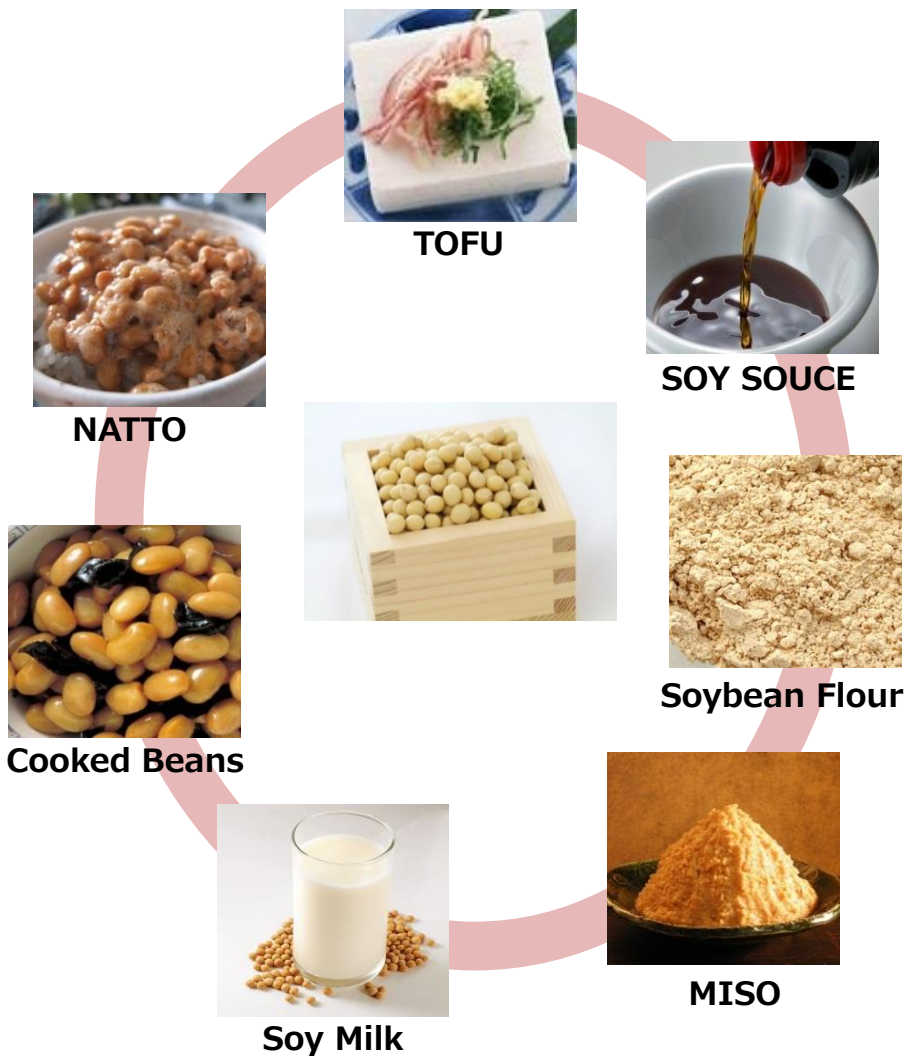
Ministry of Agriculture,  
Forestry and Fisheries

農林水産省

Food Manufacture Affairs Division,  
Minister's Secretariat  
New Business and Food Industry Department

# 1 Useful Soybean

## ■ Processing purpose of soybean



## ■ Inscription of Japanese food as a UNESCO Intangible Cultural Heritage

ユネスコ無形文化遺産  
登録10周年

和食  
WASHOKU

日本食文化を、  
無形文化遺産に。

農林水産省

Respect for Nature

特徴①：多様な新鮮な食材と  
素材の味わいを活用

特徴②：バランスがよく、  
健康的な食生活

特徴③：自然の美しさの表現

特徴④：年中行事との  
関わり

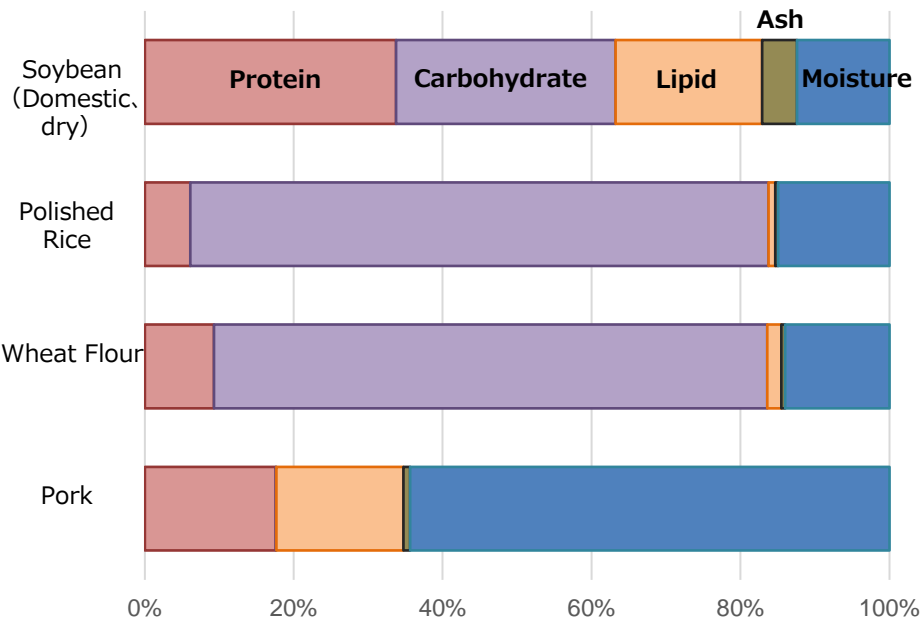
春 Spring  
夏 Summer  
秋 Autumn  
冬 Winter

1

# 2 Nutritional facts of soybeans

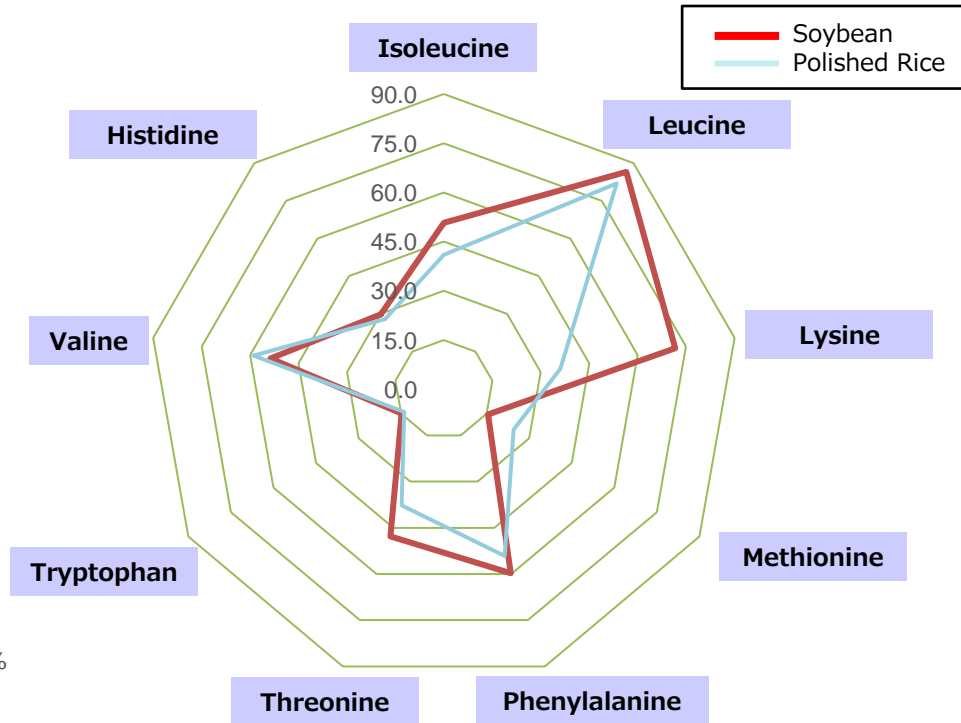


## ○ Major component amount(%)



DATE : Ministry of Education, Culture, Sports, Science and Technology Japan " Standard Tables of Food Composition in Japan(2020)"

## ○ Essential Amino Acids(mg/g of protein)



DATE : Ministry of Education, Culture, Sports, Science and Technology Japan " Standard Tables of Food Composition in Japan(2020)"

# 3 Quality Required by Processing Purpose

## Tofu

### Quality/characteristic required for soybean

- High protein
- Contains a lot of Carbohydrates

### Major Varieties in Japan:

/Toyomasari /Fukuyutaka /Satonohohoemi



## Cooked Beans

### Quality/characteristic required for soybean

- Large-sized soybeans
- High quality

### Major Varieties in Japan:

/Toyomasari /Hikariguro /Tanbaguro



## Natto

### Quality/characteristic required for soybean

- Good uniformity, High quality (few cracks)

### Major Varieties in Japan:

/Toyomasari /Yukishizuka /Fukuyutaka



## Miso

### Quality/characteristic required for soybean

- The color tone is good when steamed

### Major Varieties in Japan:

/Toyomasari /Fukuyutaka /Ryuhou



## ■ Commonly sought after soybean quality and sales trends of soybean products

### Quality/characteristic required for soybean

- Stable quality and price
- Organic cultivation and other products with added value

### Sales Trends

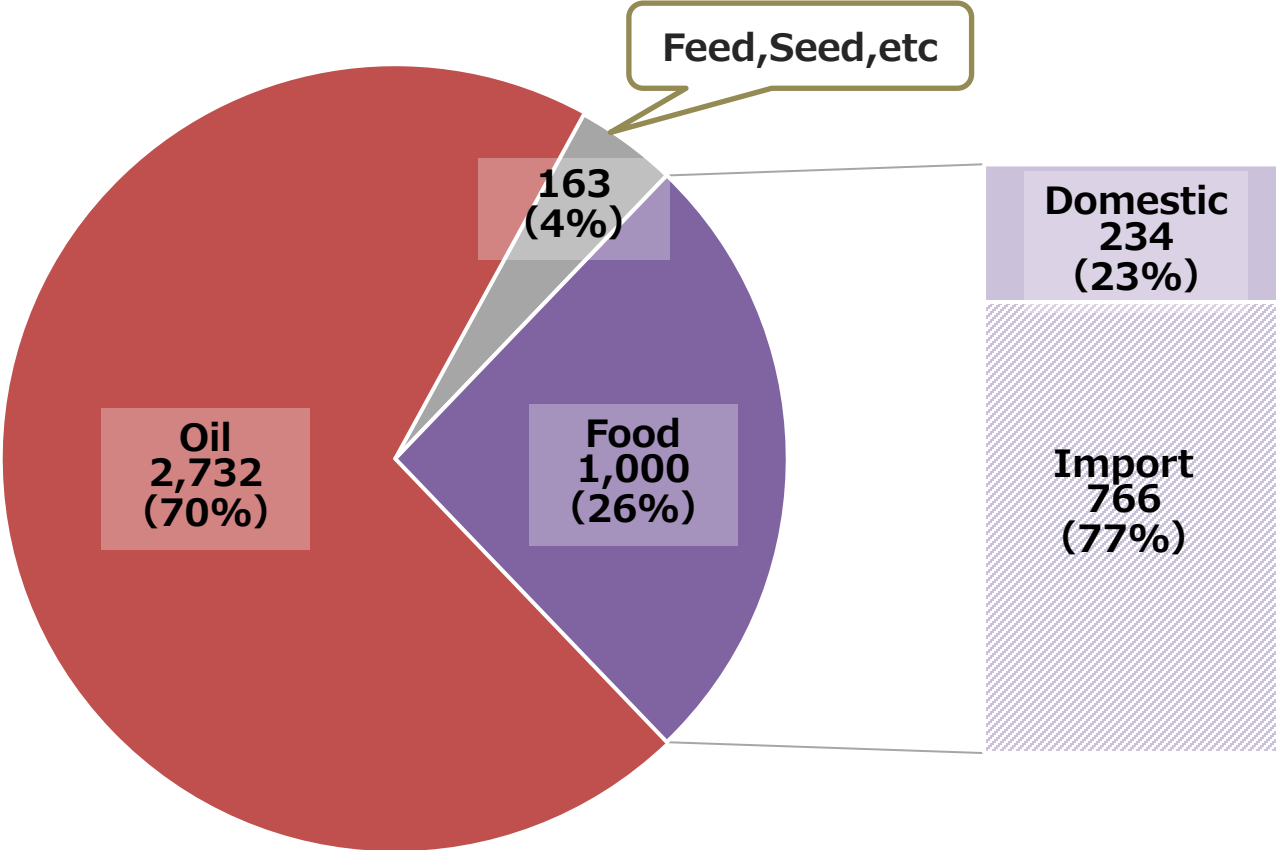
Domestic use is on the rise      Growing demand for soy products due to rising health consciousness

Revitalization of towns using local soybean products

# 4 Japan Soybean Demand Quantity (2022年)

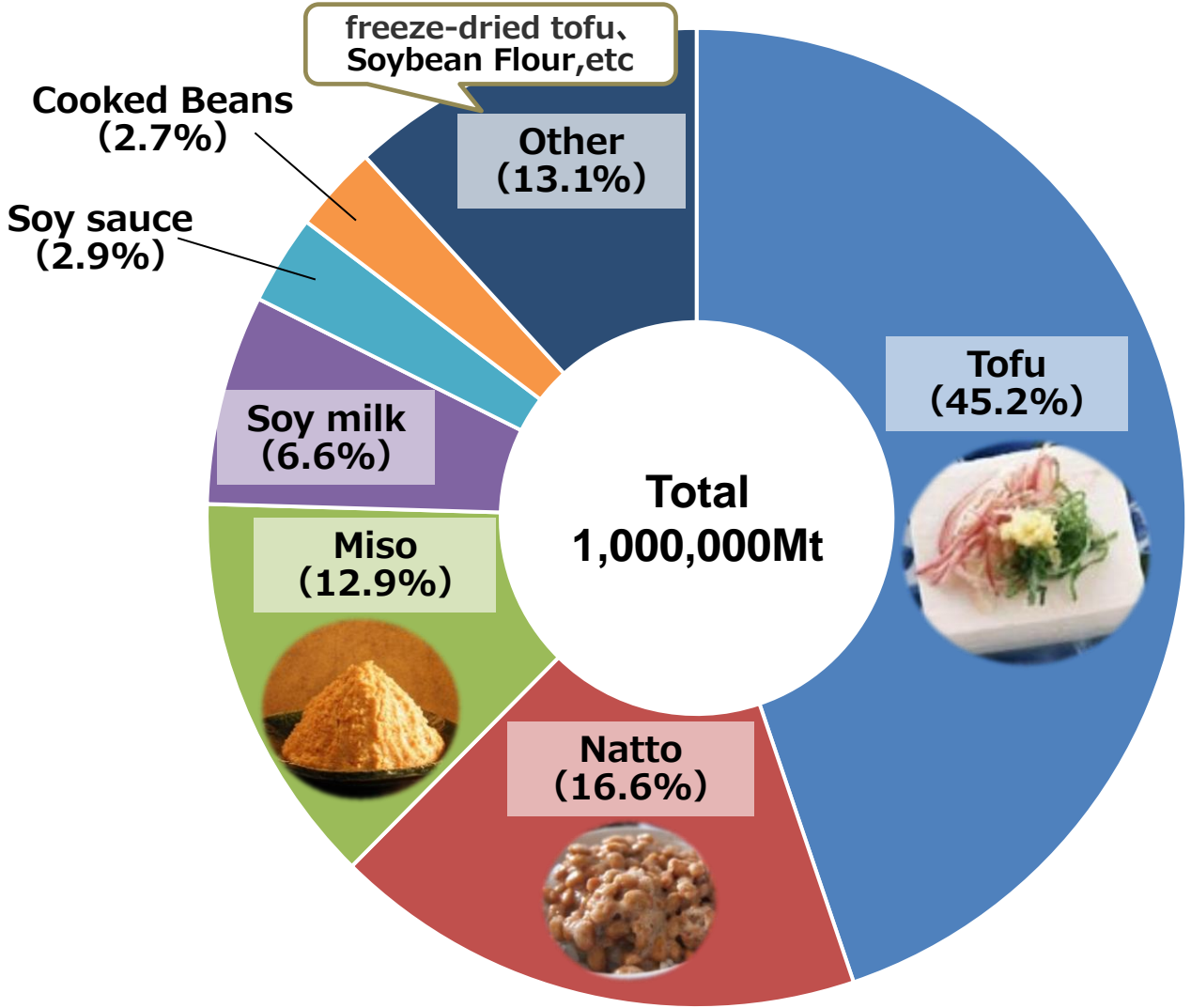


(Unit: 1,000Mt)



DATE: Ministry of Agriculture, Forestry and Fisheries Japan "Food balance sheets in Japan"

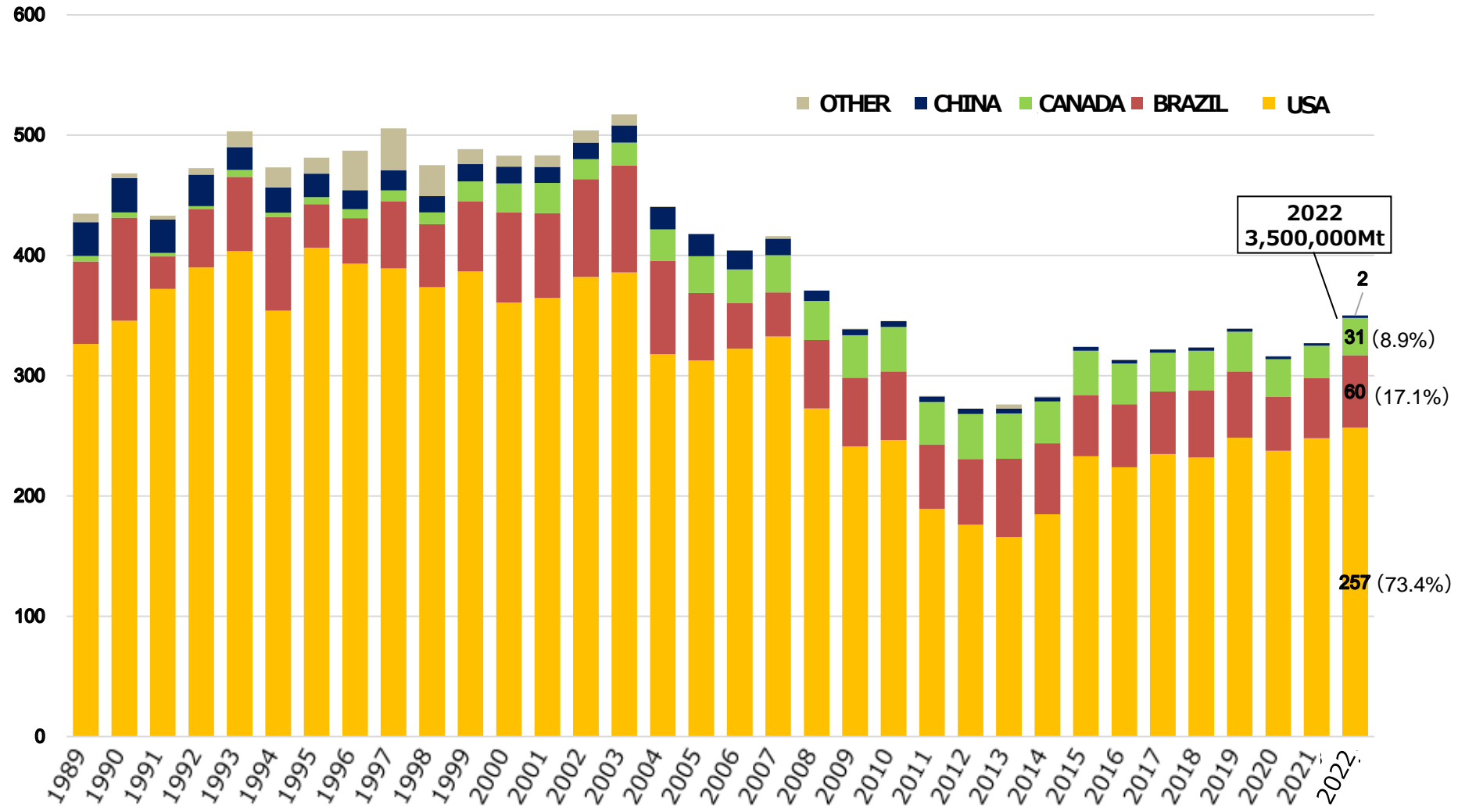
# 5 Supply Share of Soybean for food (2022年)



\* Based on interviews with food-related organizations, the Food Manufacturing Division made an estimate.

# 6 Import Volume of Soybean for Food and Oil by Major countries

(Until: 10,000ton)

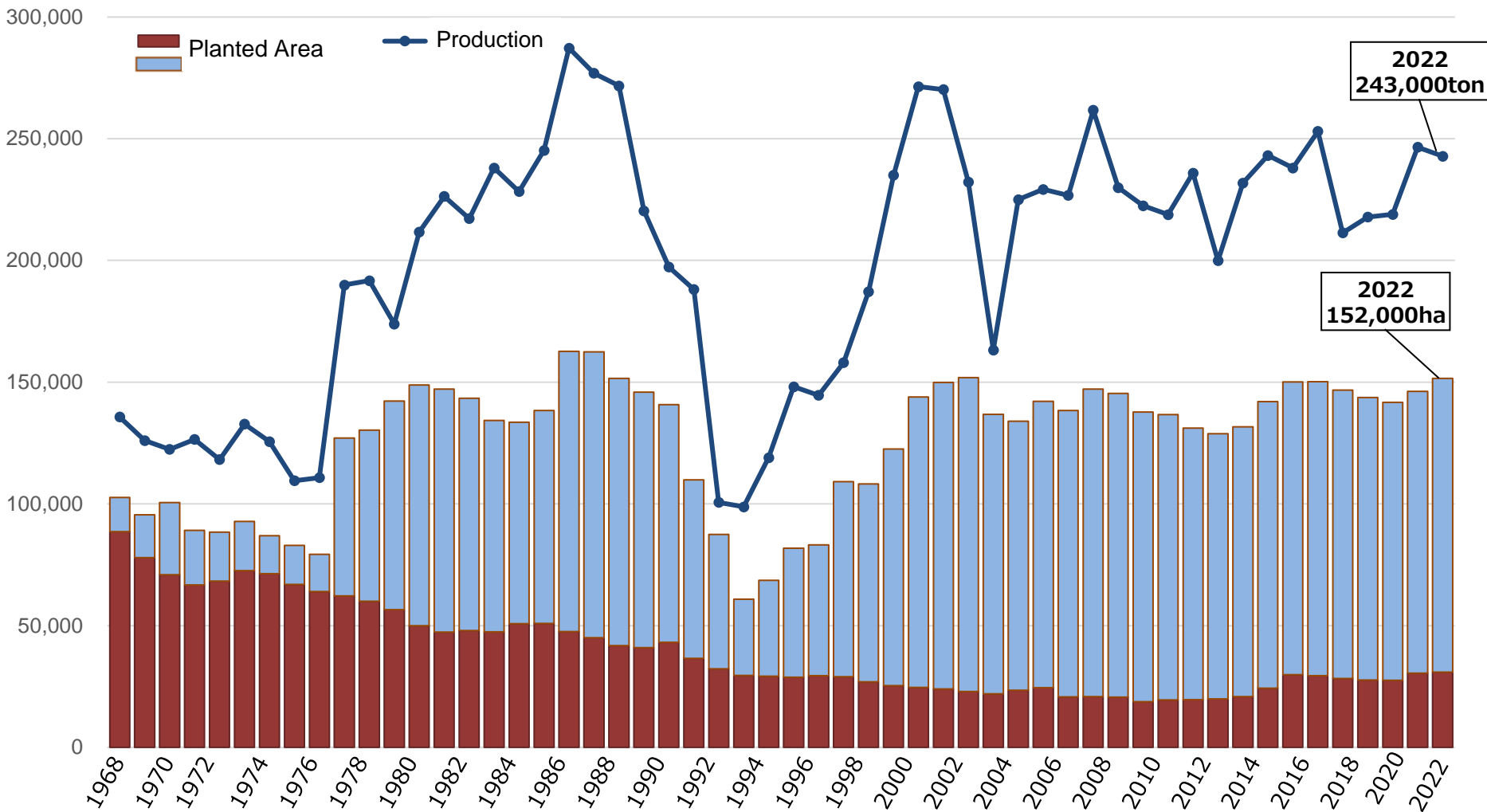


DATE: Ministry of Finance Japan "Trade Statistics of Japan"

# 7 Soybean Production and Planted Area in Japan



(単位 : ha、 ton)



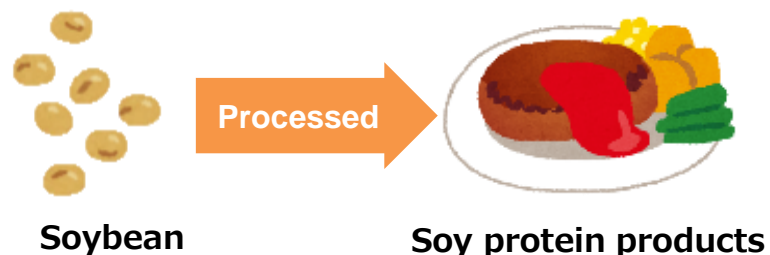
DATE: Statistics Department Ministry of Agriculture, Forestry and Fisheries Japan "Crop Statics of Japan"



# 8 The JAS for Textured soy protein products

## ■ Background of JAS

- The following effects are expected from the standardization of processed foods that use soy protein, non-fat processed soybeans, etc. processed into meat-like products as the main ingredient.
  - (1) Consumers will be able to select textured soy protein products based on a correct understanding of their contents.
  - (2) Consumers will be able to avoid purchasing products that contain meat by misinterpreting them as products made exclusively from vegetable ingredients.



## ■ Outline of the JAS

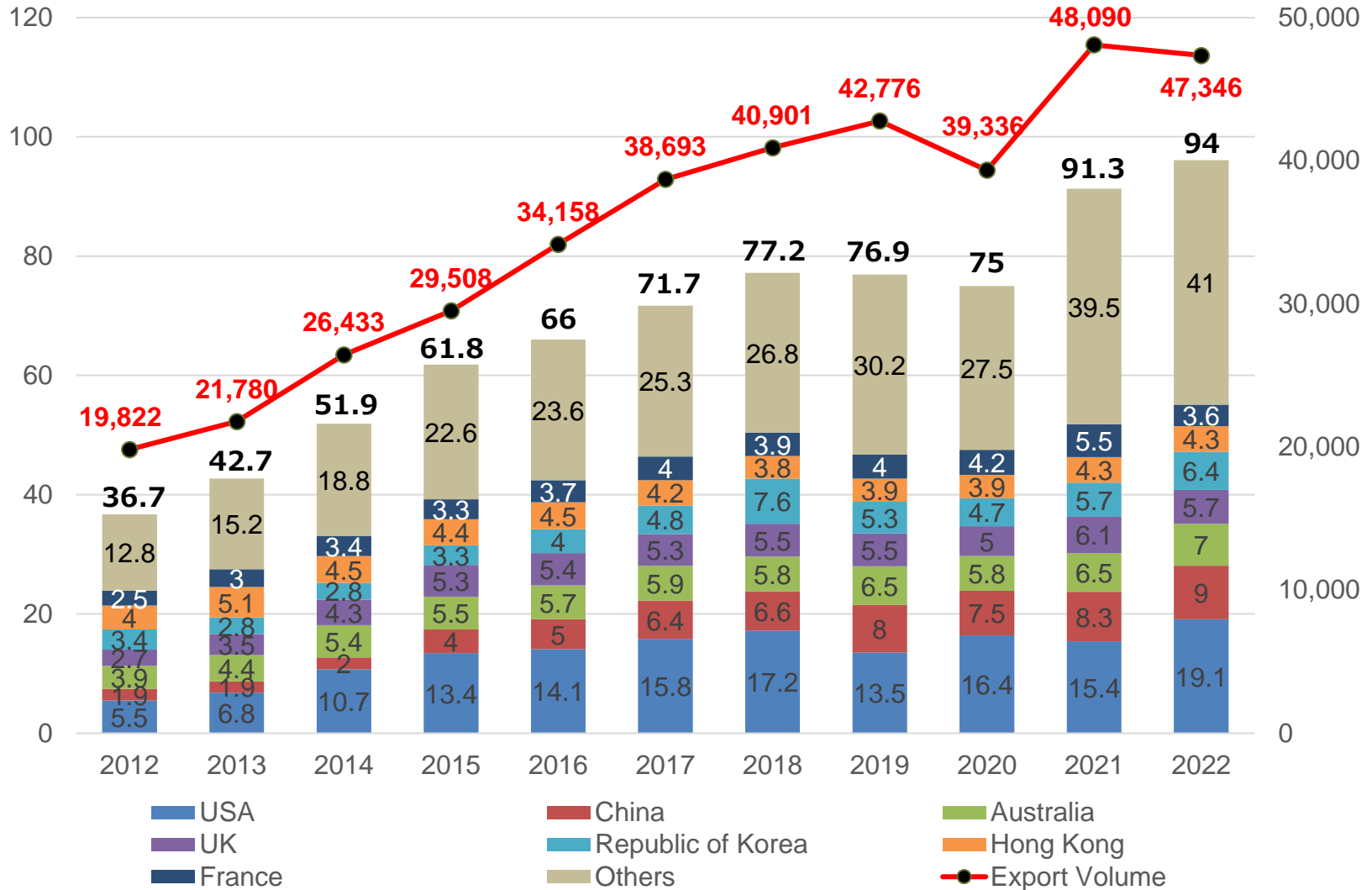
- The two categories are defined as follows.
  - (1) "Textured soy protein foods" (products that do not contain animal ingredients)
  - (2) "Prepared textured soy protein foods" (products that allow the use of eggs, milk, and animal-derived seasonings)
- The criteria for amino acid score of ingredients, soy protein content of products, etc. are specified.

Criteria	Textured soy protein foods	Prepared textured soy protein foods
<b>Amino acid score</b>	The textured soy protein ingredients whose amino acid score is 100 shall be used	—
<b>Ingredients other than textured soy protein ingredients</b>	Neither shall be used as ingredients. <ul style="list-style-type: none"> <li>• animal ingredients</li> <li>• processed foods of animal ingredients</li> </ul>	Neither shall be used as ingredients. <ul style="list-style-type: none"> <li>• animal ingredients (excluding milk and edible poultry eggs)</li> <li>• processed foods of animal ingredients (excluding seasonings.)</li> </ul>
<b>Content percentage of soy protein</b>	The content percentage of soy protein shall be 10 % or more.	The content percentage of soy protein shall be 1 % or more.

# 8 Export volume and amount of soy sauce by country

Export amount  
Until: Billion yen

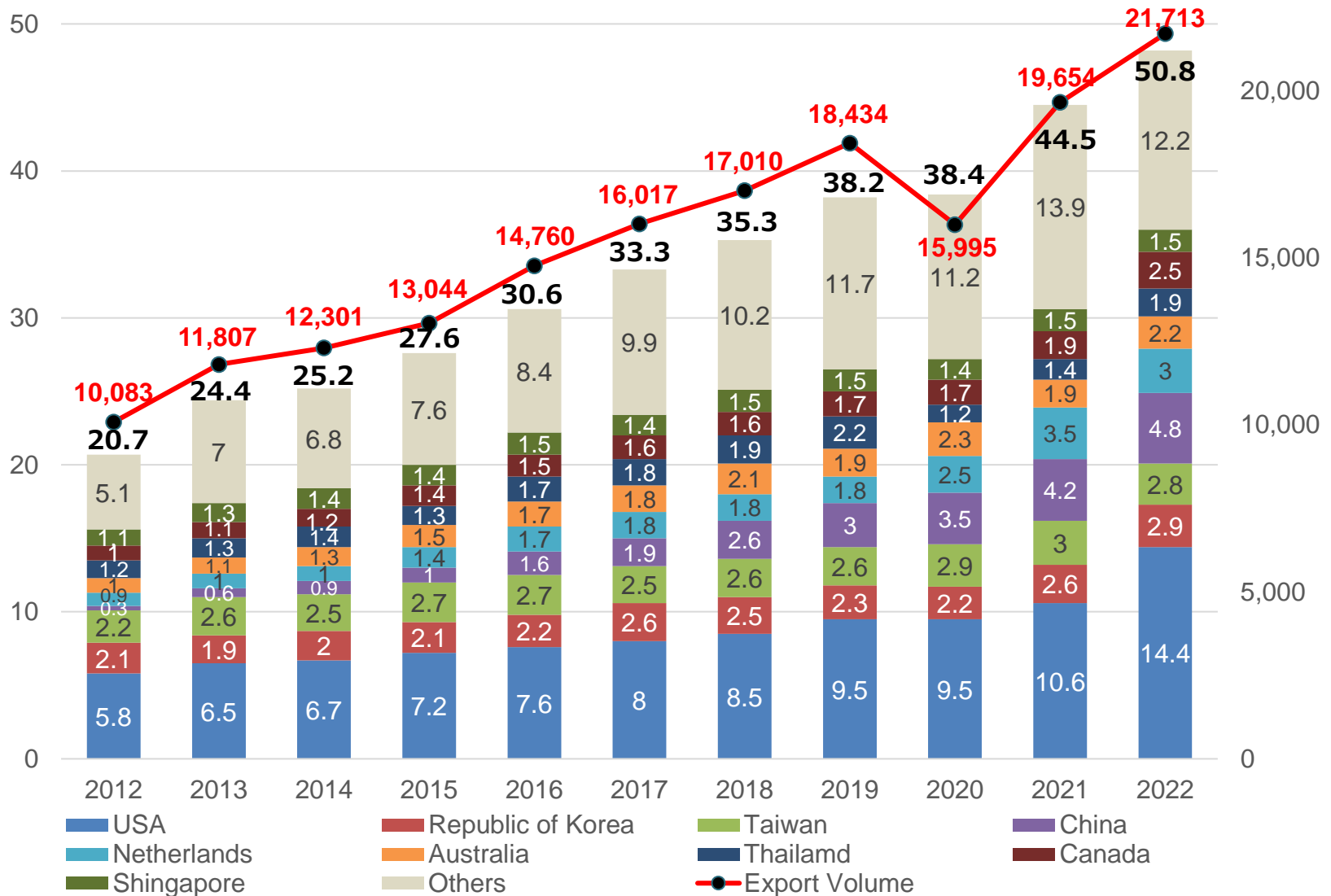
Export volume  
Until: ton



# 9 Export volume and amount of miso by country

Export amount  
Until: Billion yen

Export volume  
Until: ton



DATE: Ministry of Finance Japan "Trade Statistics of Japan"

# 10 輸出促進法に基づく品目団体の認定（醤油・味噌）



October 13, 2020  
Ministry of Agriculture, Forestry and Fisheries

## ～Certified for miso and soy sauce, a fermented food representative of Japan～

The Ministry of Agriculture, Forestry and Fisheries today announced that the National Federation of Soy Sauce Industry Cooperative Associations and the National Federation of Miso Industry Cooperative Associations have been certified as certified agricultural, forestry and fisheries products and We have been certified as a food export promotion organization (so-called item organization).

### 1. Product group certification system

Under this system, based on the Export Promotion Act, the competent minister certifies as a certified item organization a corporation that promotes the export of each priority export item (\*) through cooperation between related parties from production to sales, based on the application. It is something to do. This system was launched with the enforcement of the revised Export Promotion Act on October 1, 2020.

(\*) 29 items listed in the Export Expansion Strategy for Agriculture, Forestry and Fisheries Products and Food (Beef, apples, strawberries, cut flowers, tea, rice, packed rice, rice flour and rice flour products, lumber, plywood, scallops, pearls, colored carp, Sweets, miso/soy sauce, sake (sake), authentic shochu/awamori, etc.

### 2. About certified item organizations

As a result of examining the following two organizations (one item) that applied this time, based on the Export Promotion Act, they were found to meet the certification requirements, and were therefore certified as certified item organizations today.

Certification number	Certified item organization name	Items targeted for export Promotion operations
10	National Soy Sauce Industry Cooperative Federation	Among miso and soy sauce, soy sauce
11	National Miso Industry Cooperative Federation	Among miso and soy sauce, miso

With this certification, there are now 11 organization (18 items) in total with certified items .

# 11 Export volume and amount of Natto by country

Export amount  
Until: Billion yen

Export volume  
Until: ton

