

# Quality of the United States Soybean Crop: 2023

## 2023 U.S. Soy Buyers Outlook Conference

14 and 16 November 2023

Tokyo Japan and Seoul Korea

Seth Naeve and Jesse Christenson



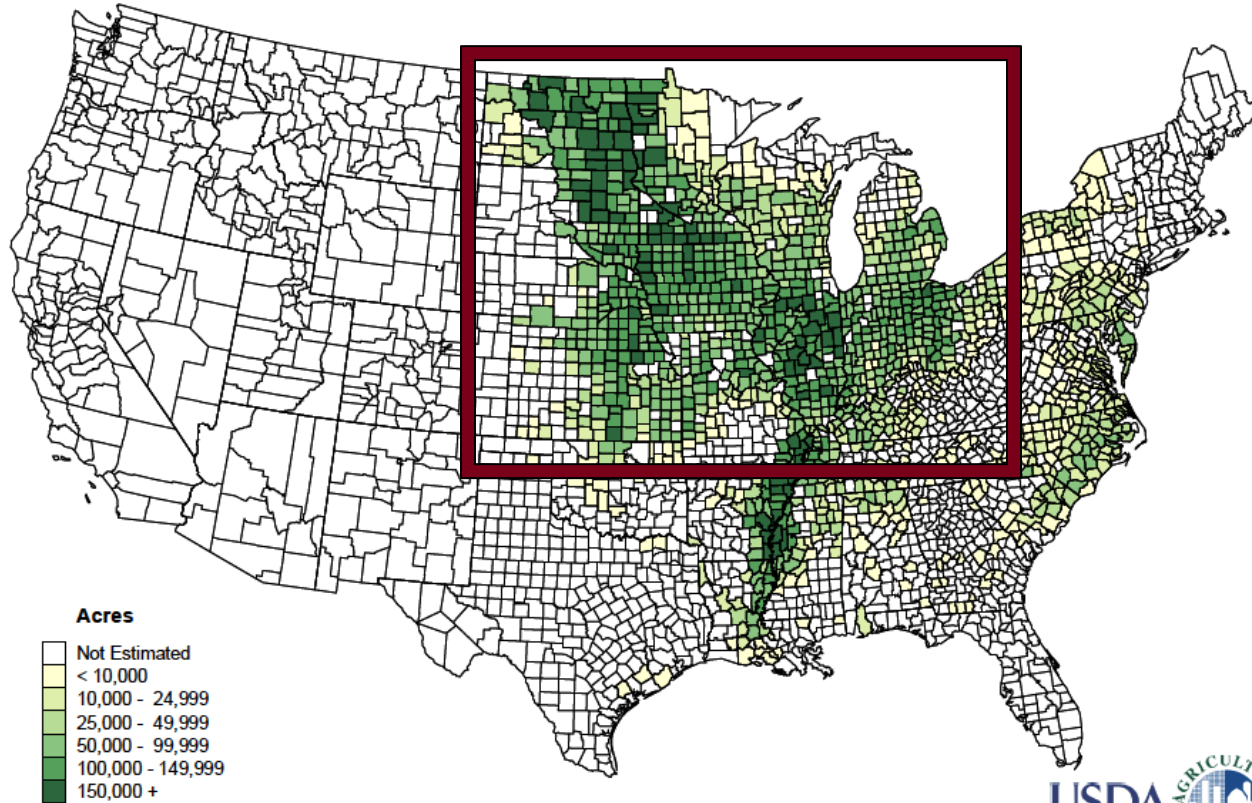
UNIVERSITY OF MINNESOTA

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# CRITICAL WEATHER EVENTS



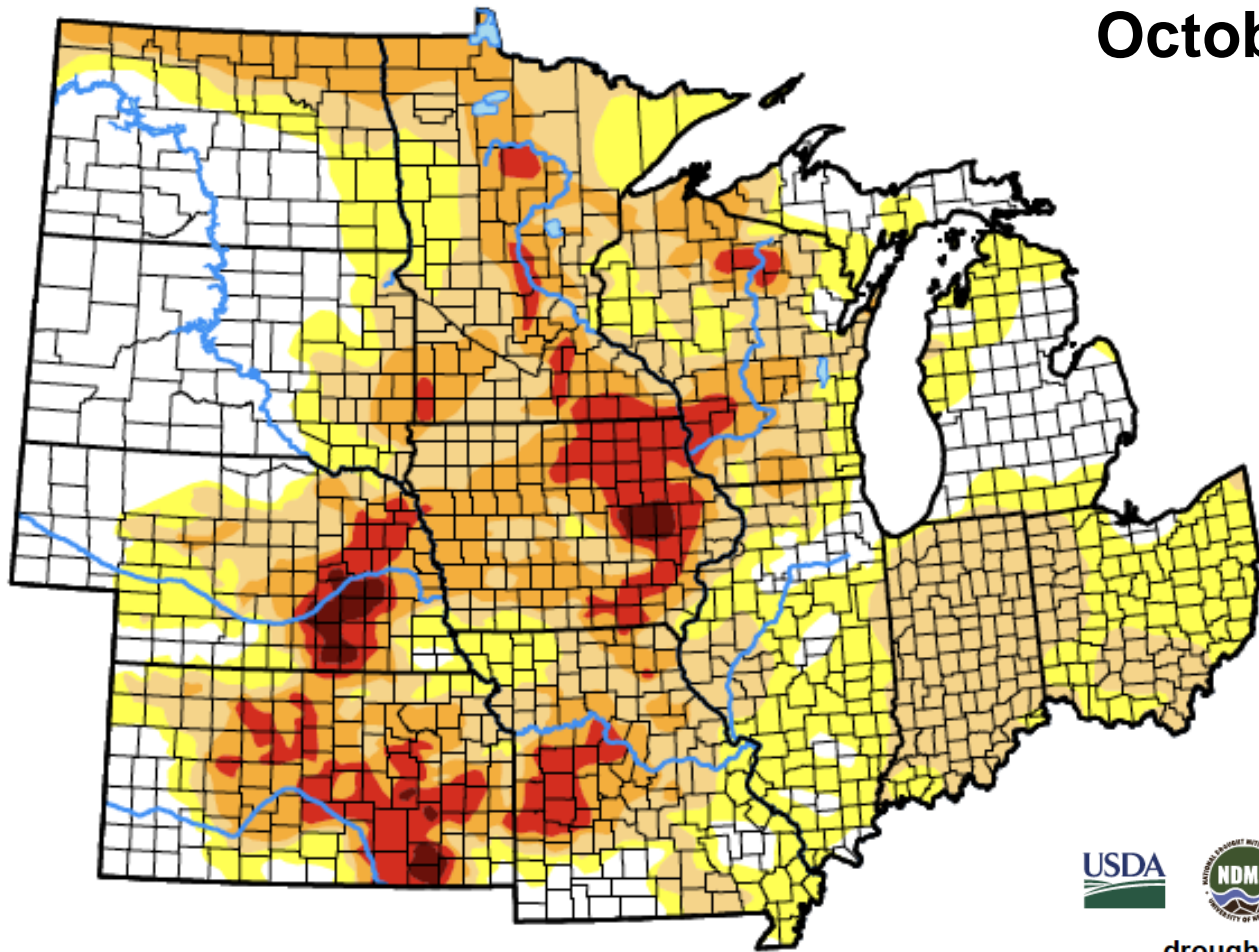
# Soybeans 2022 Harvested Acres by County for Selected States



U.S. Department of Agriculture, National Agricultural Statistics Service



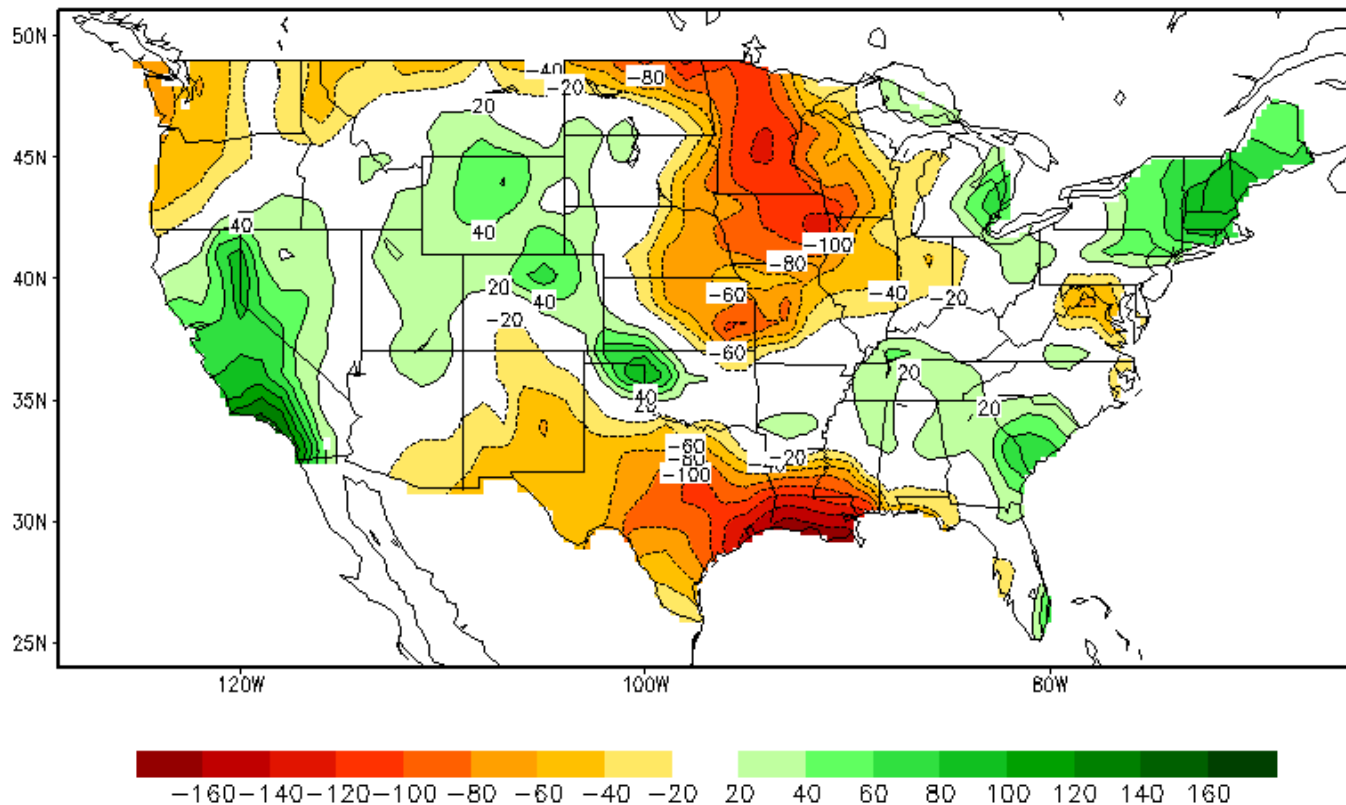
October 3, 2023

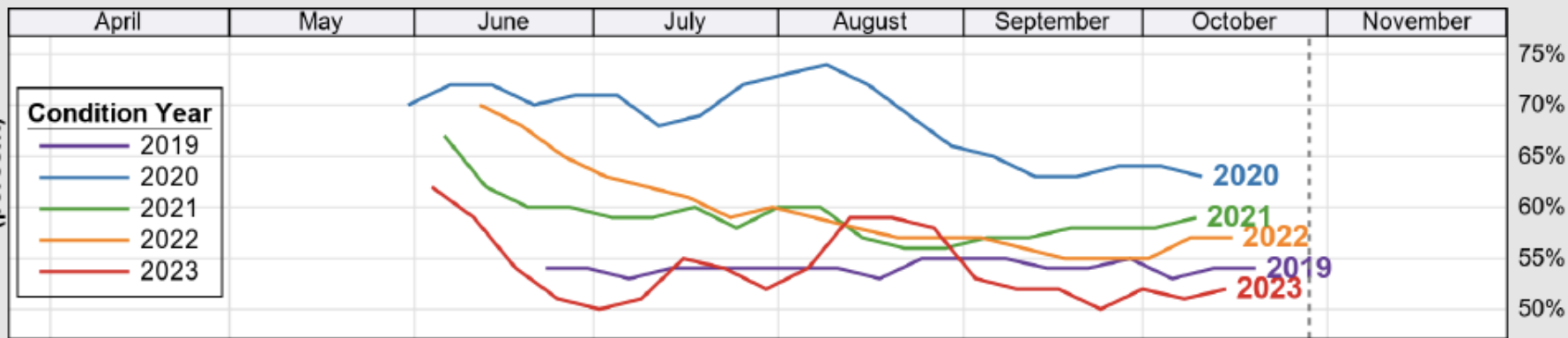
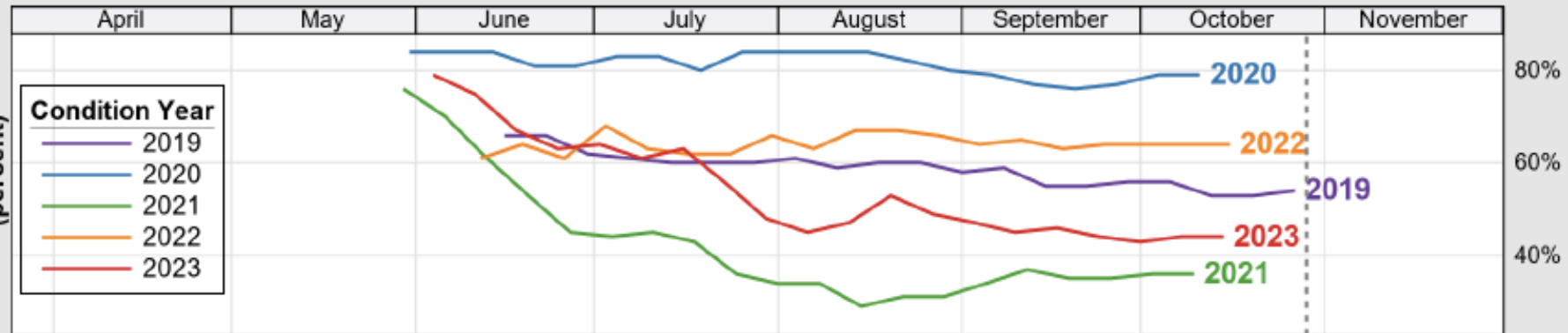


[droughtmonitor.unl.edu](http://droughtmonitor.unl.edu)



# Calculated Soil Moisture Anomaly (mm) AUG, 2023



Good + Excellent  
(percent)Good + Excellent  
(percent)

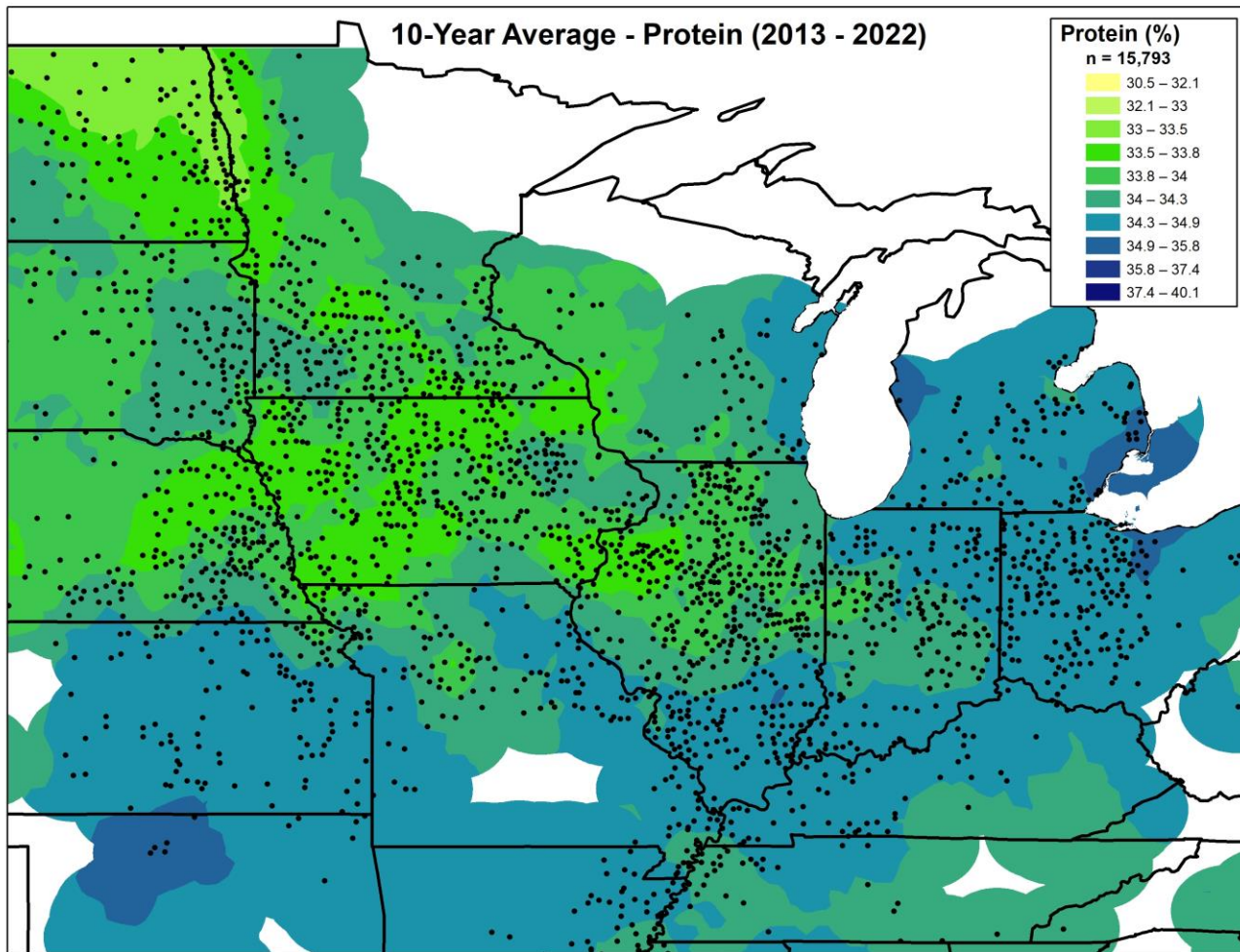


**QUALITY OF THE UNITED  
STATES SOYBEAN CROP: 2023**

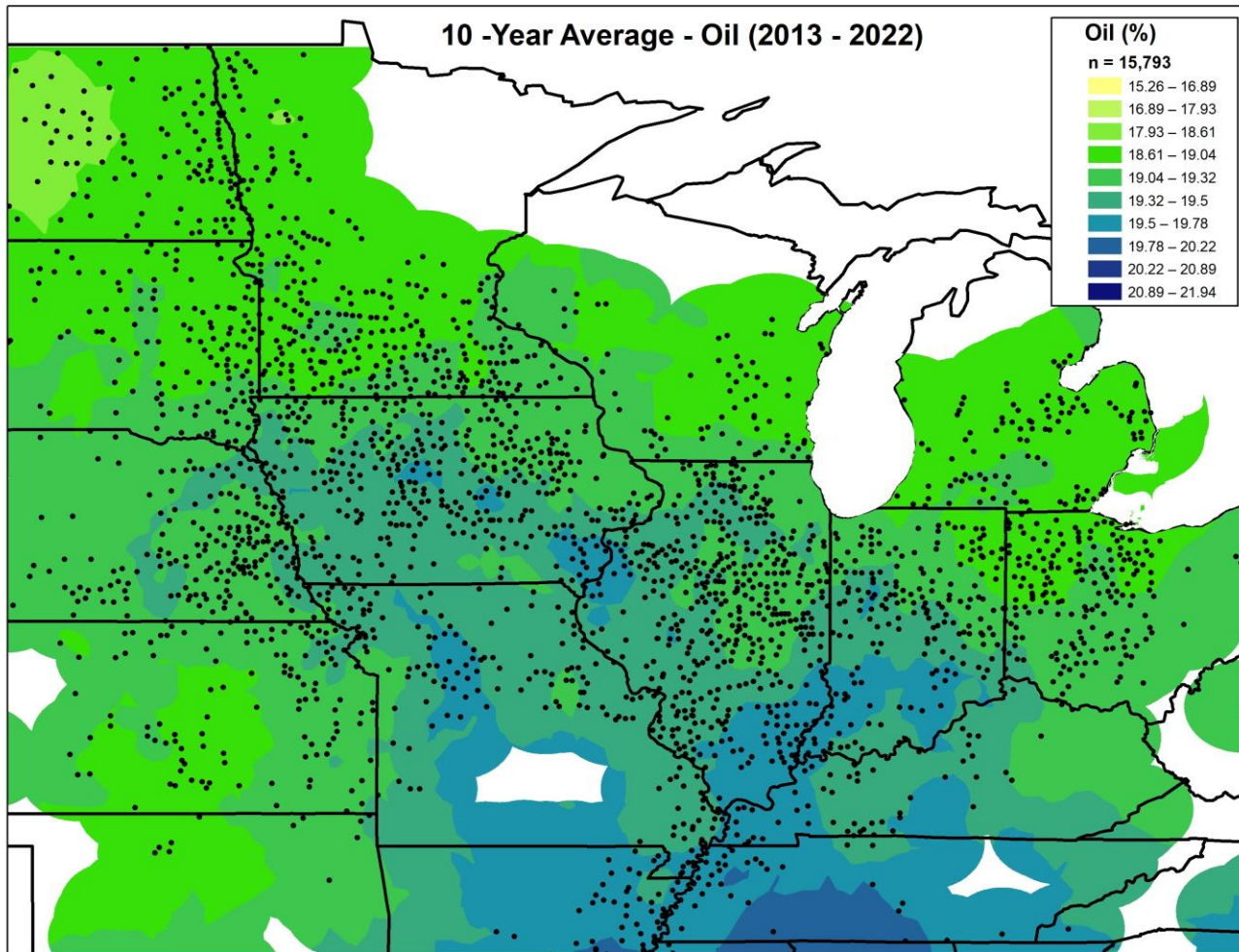
A close-up photograph of several soybean pods hanging from a stem. The pods are brown and covered in fine hairs. A dark, semi-transparent rectangular box is overlaid in the center of the image, containing the title text in white. The background is a soft, out-of-focus brown.

# **HISTORICAL PROTEIN AND OIL VARIATION**





# 10 -Year Average - Oil (2013 - 2022)

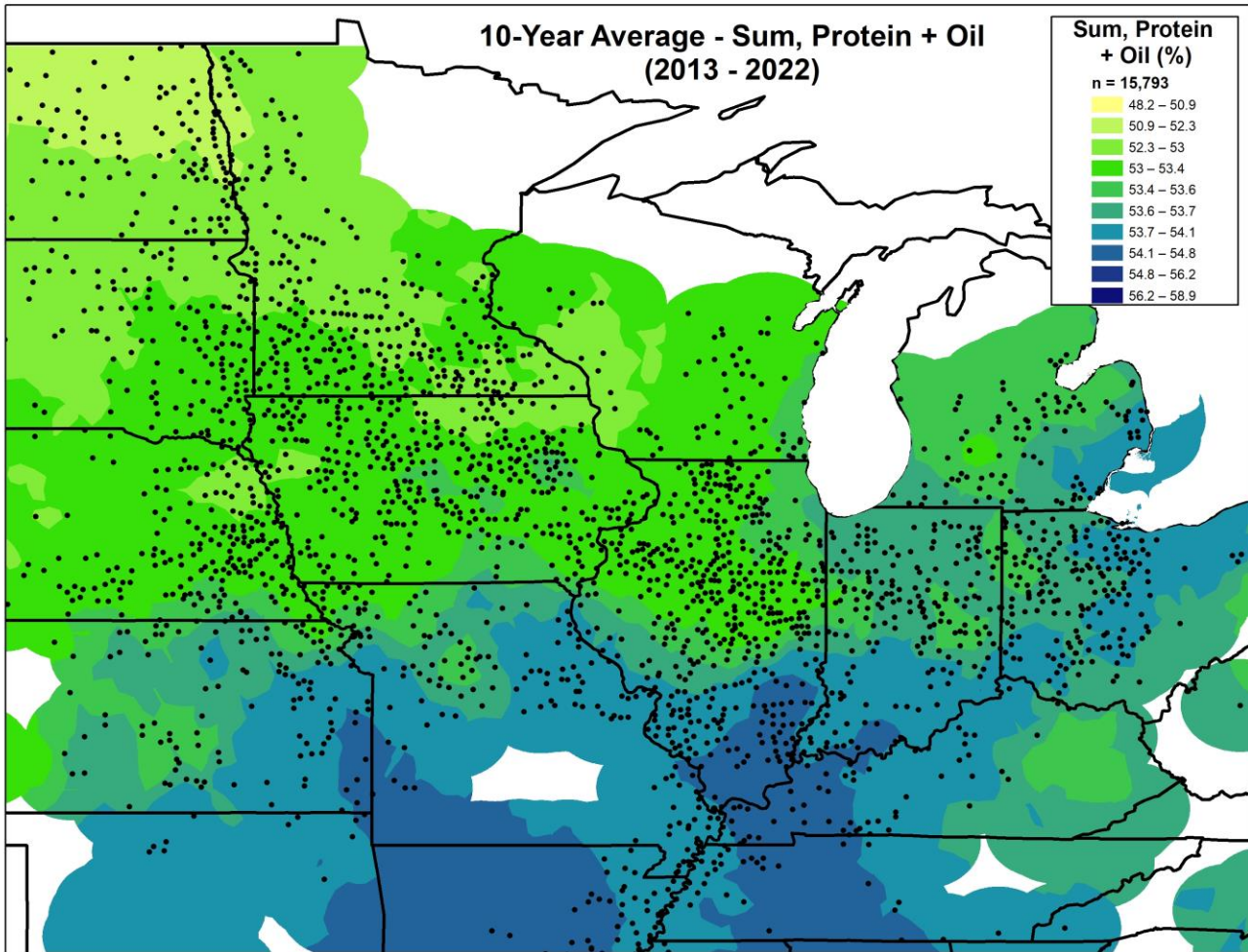


# 10-Year Average - Sum, Protein + Oil (2013 - 2022)

## Sum, Protein + Oil (%)

n = 15,793

- 48.2 - 50.9
- 50.9 - 52.3
- 52.3 - 53
- 53 - 53.4
- 53.4 - 53.6
- 53.6 - 53.7
- 53.7 - 54.1
- 54.1 - 54.8
- 54.8 - 56.2
- 56.2 - 58.9



# 2023 SURVEY RESULTS



USSEC 2008 Food Soybean Quality Survey  
VARIETY (name/number and company): SR-024F  
Intended use:  Tofu  
Additional characteristics:  Natto  
 Special oil  
 Other  
Field location (zip code or town, state):  
Producer name or specific field identifier: Sycamore  
Contracting company: Questions? Call Dr. Seth Naeve at (612) 625-4298

Miso  Non-GMO  
 Tofu  
 Natto  
 Special oil  
 Other  
Field location (zip code or town, state):  
Producer name or specific field identifier:  
Contracting company:

91%  
 Organic

USSEC 2008 Food Soybean Quality Survey  
VARIETY (name/number and company):  
Intended use:  Tofu  
Additional characteristics:  Natto  
 Special oil  
 Other  
Field location (zip code or town, state):  
Producer name or specific field identifier:  
Contracting company:

Miso  Non-GMO  Other  
10.5%  
 Organic

USSEC 2008 Food Soybean Quality Survey  
VARIETY (name/number and company):  
Intended use:  Tofu  
Additional characteristics:  Natto  
 Special oil  
 Other  
Field location (zip code or town, state):  
Producer name or specific field identifier: DUANE BUNTON  
Contracting company:

Miso  Non-GMO  Other  
11.9%  
 Organic


USSEC 2008 Food Soybean Quality Survey  
VARIETY (name/number and company): 98037's  
Intended use:  Tofu  
Additional characteristics:  Natto  
 Special oil  
 Other  
Field location (zip code or town, state):  
Producer name or specific field identifier: Charlotte, MI  
Contracting company: Citizens LLC  
Questions? Call Dr. Seth Naeve at (612) 625-4298

Miso  Non-GMO  Other  
12.1%  
 Organic

0.6086/0

# 2023 Survey Methods

- In August, sample kits were mailed to 3,886 soybean producers based on soybean production by state
- By 2 November, 2023, 1,169 samples were returned for analysis



PLEASE SEND SAMPLES BY OCTOBER 22

FILL BAG TO HERE >

## 2023 SOYBEAN QUALITY SURVEY

Town nearest field sampled (zip code or name): \_\_\_\_\_

Variety (company and variety name): \_\_\_\_\_

If specialty variety, please check below:

High oleic  Food grade  Non-GMO

Questions? Call Dr. Seth Naeve (612) 625-4298 or email at [naeve002@umn.edu](mailto:naeve002@umn.edu)

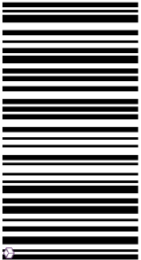
**Please note changes to name or address:**

\_\_\_\_\_

\_\_\_\_\_ Ft. Elfsborg Rd \_\_\_\_\_

Salem, NJ \_\_\_\_\_

08079 \_\_\_\_\_



20234033001

# PROTEIN AND OIL

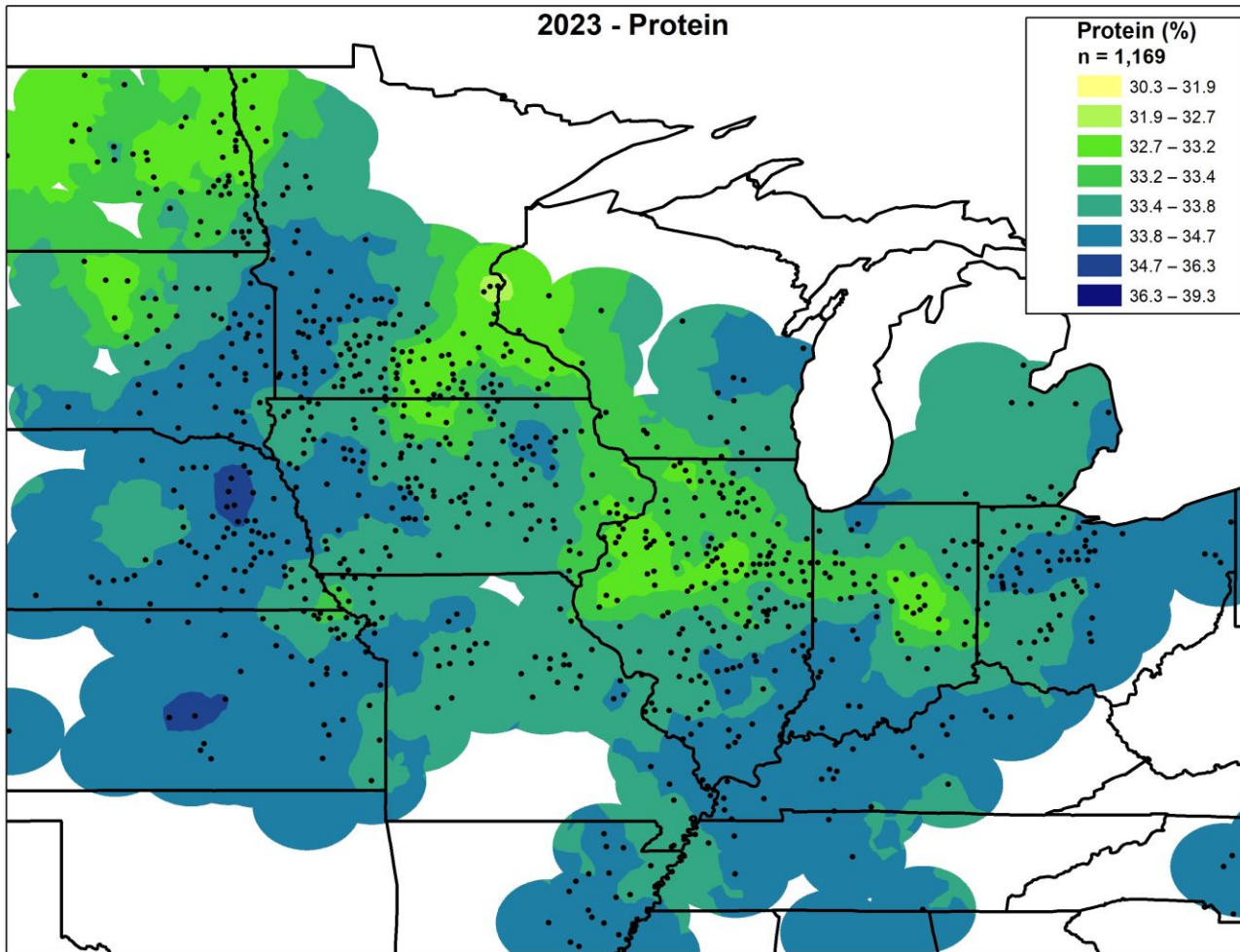


| Region                            | Number of Samples | Protein (13%) | Change from 2022 | Oil (13%)   | Change from 2022 | Seed Weight (g/100 seeds) |
|-----------------------------------|-------------------|---------------|------------------|-------------|------------------|---------------------------|
| US Average                        | <b>1,169</b>      | <b>33.7</b>   |                  | <b>19.6</b> |                  | <b>15.9</b>               |
| <b>Average of 2023</b>            |                   | <b>33.7</b>   | <b>-0.2</b>      | <b>19.6</b> | <b>0.1</b>       | <b>15.8</b>               |
| <b>Crop<sup>†</sup></b>           |                   |               |                  |             |                  |                           |
| US 2013-2022 Average <sup>†</sup> |                   | <b>34.2</b>   |                  | <b>19.3</b> |                  |                           |

<sup>†</sup>US average values weighted based on estimated production by state, as estimated by USDA, NASS Crop Production Report (October, 2023)

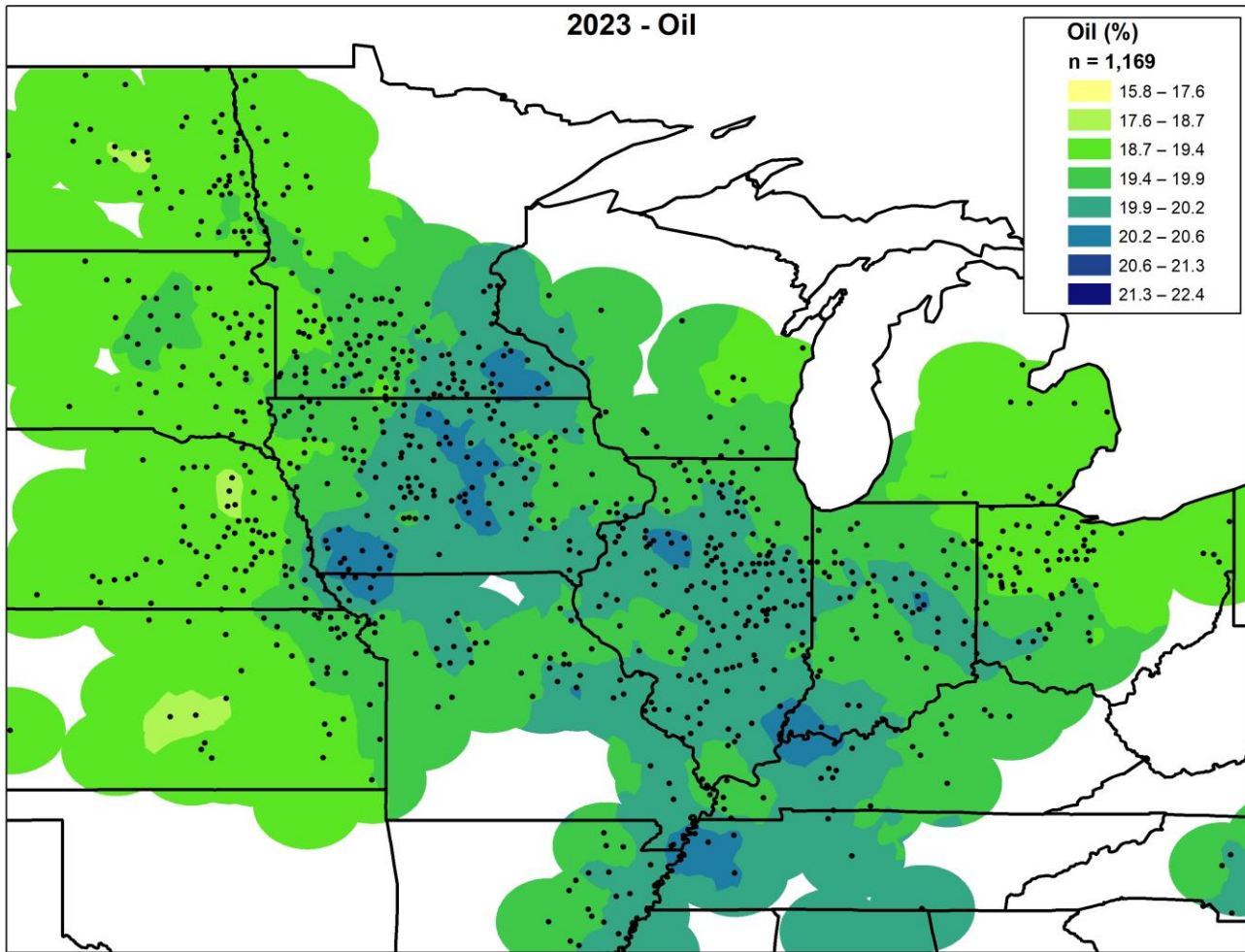


# 2023 - Protein

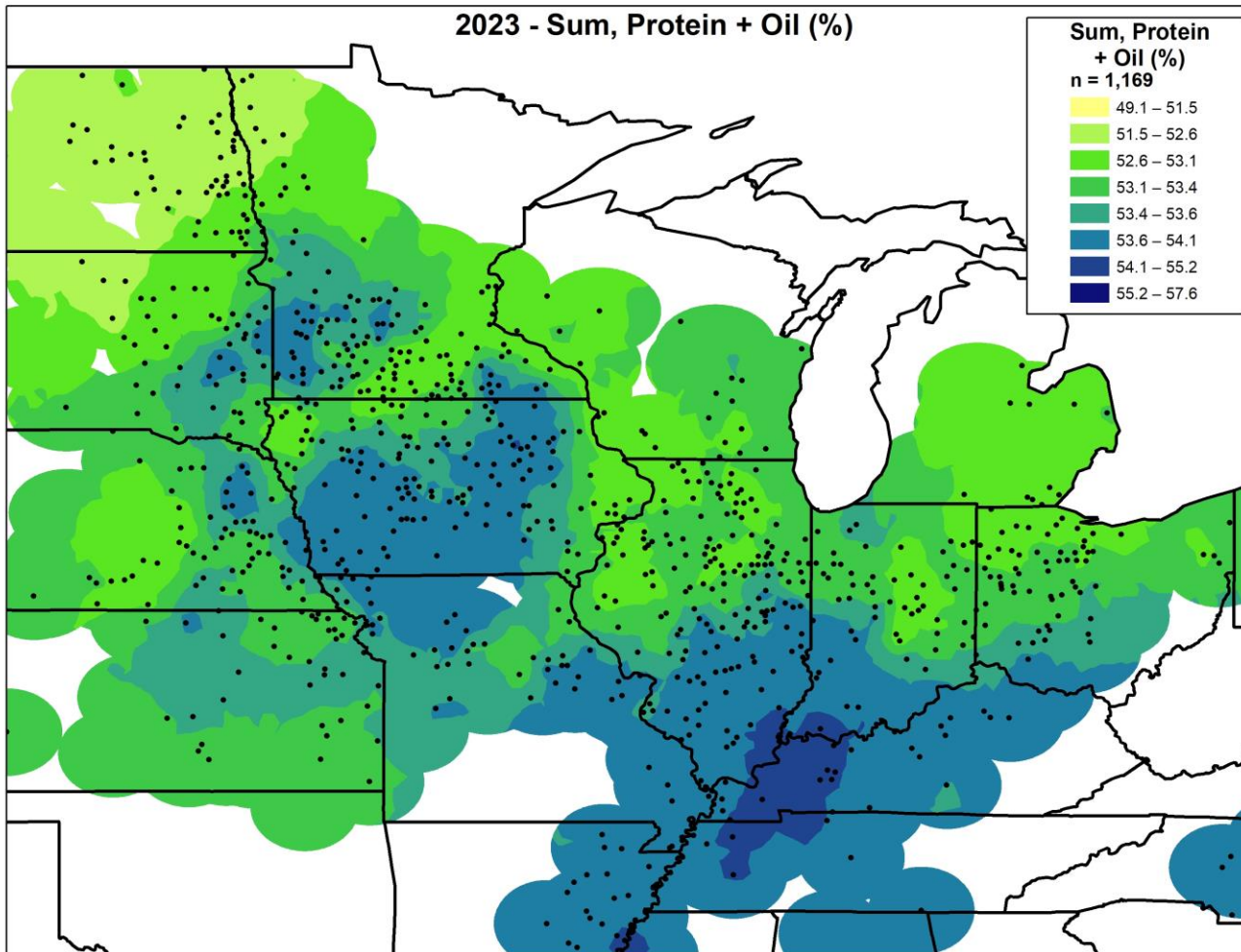


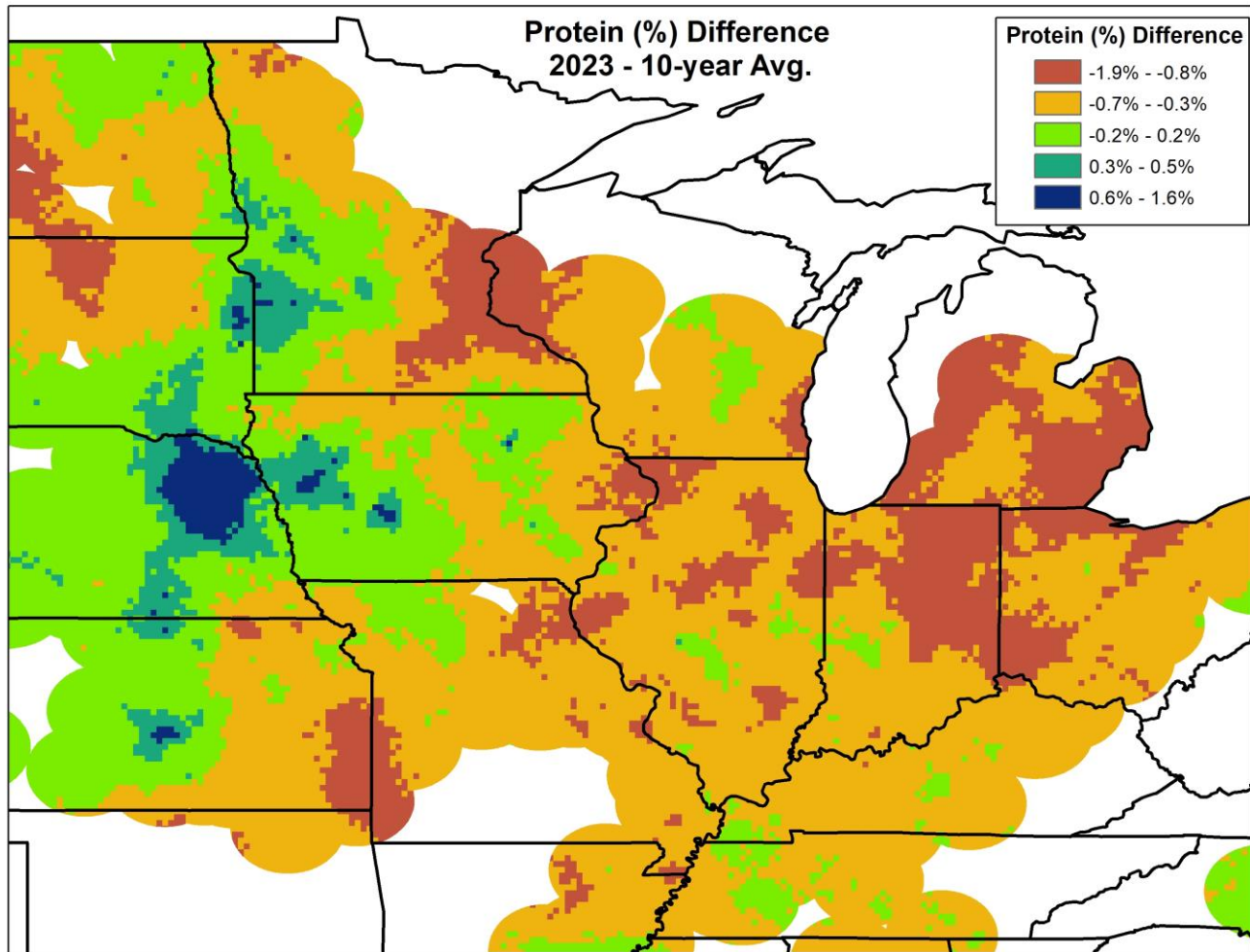


# 2023 - Oil

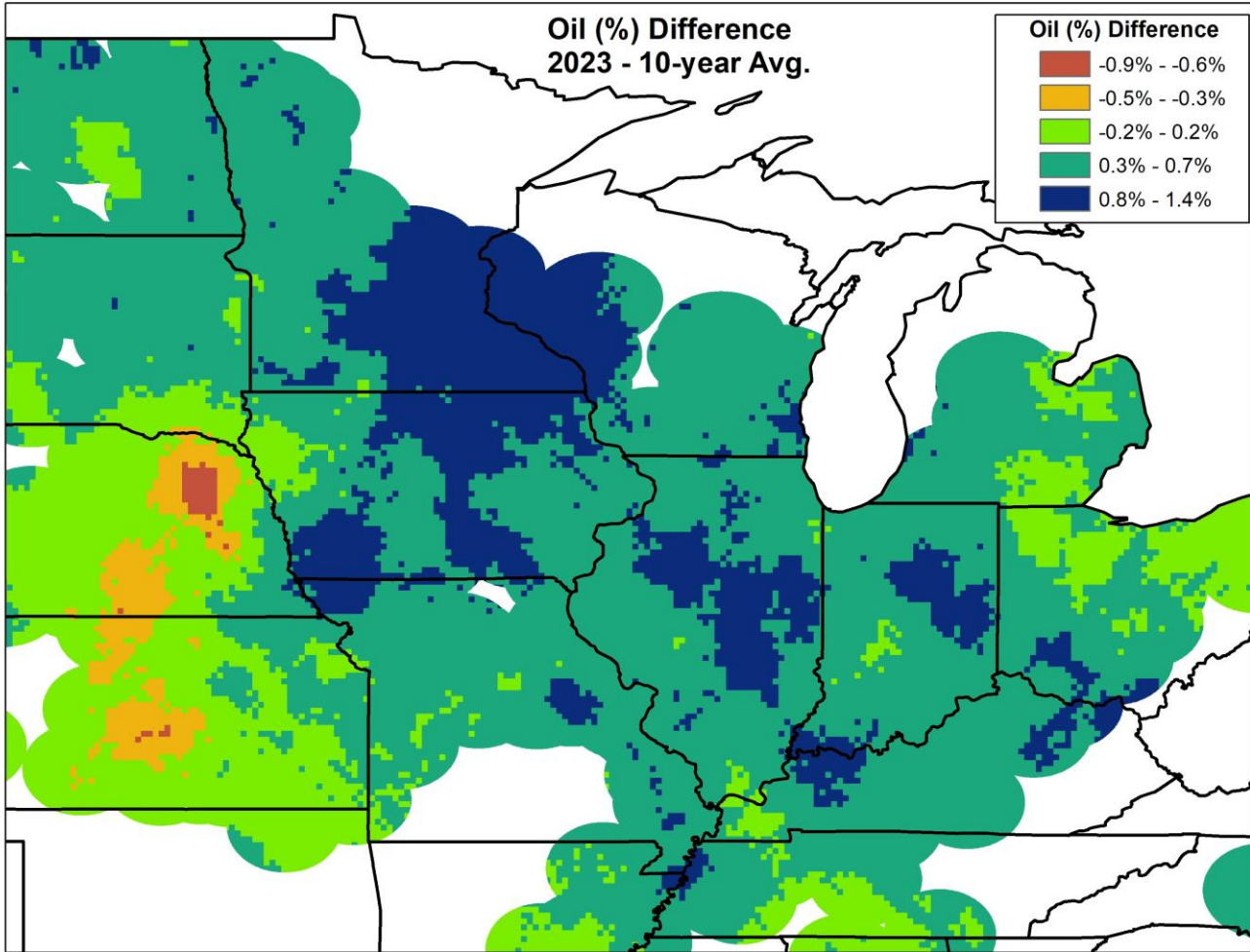
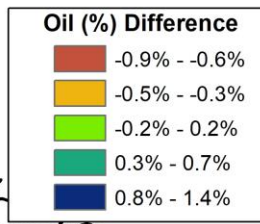


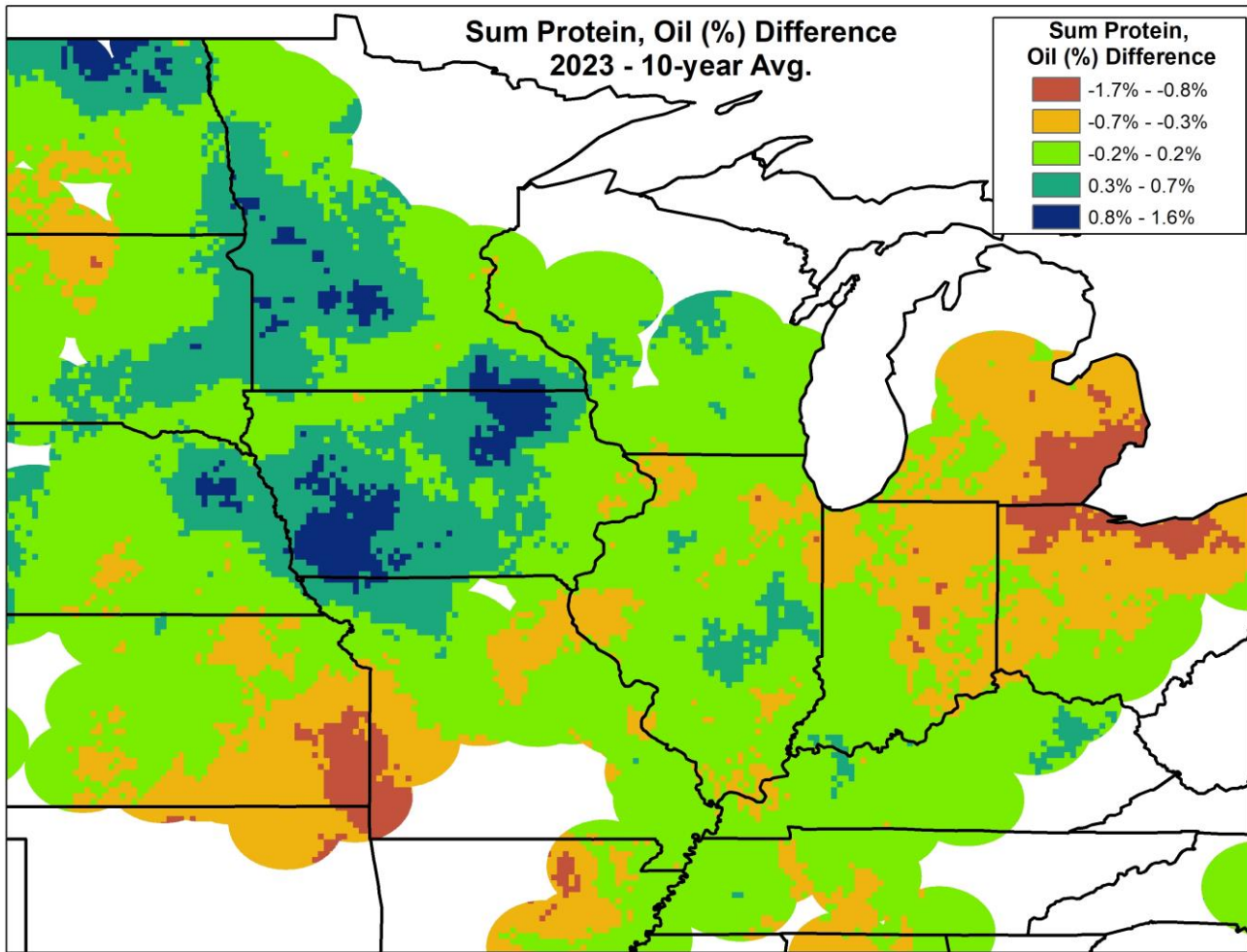
# 2023 - Sum, Protein + Oil (%)



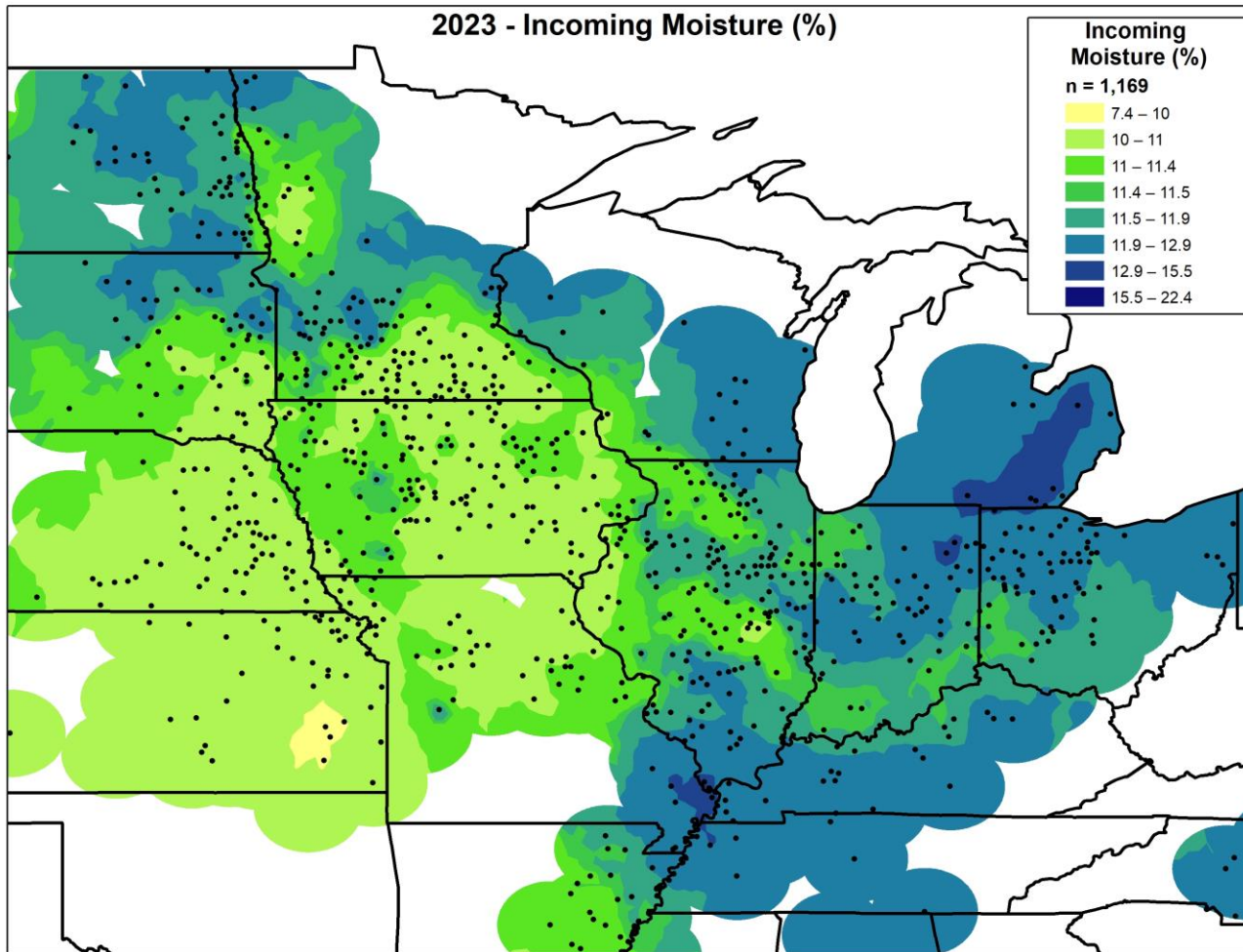


**Oil (%) Difference  
2023 - 10-year Avg.**





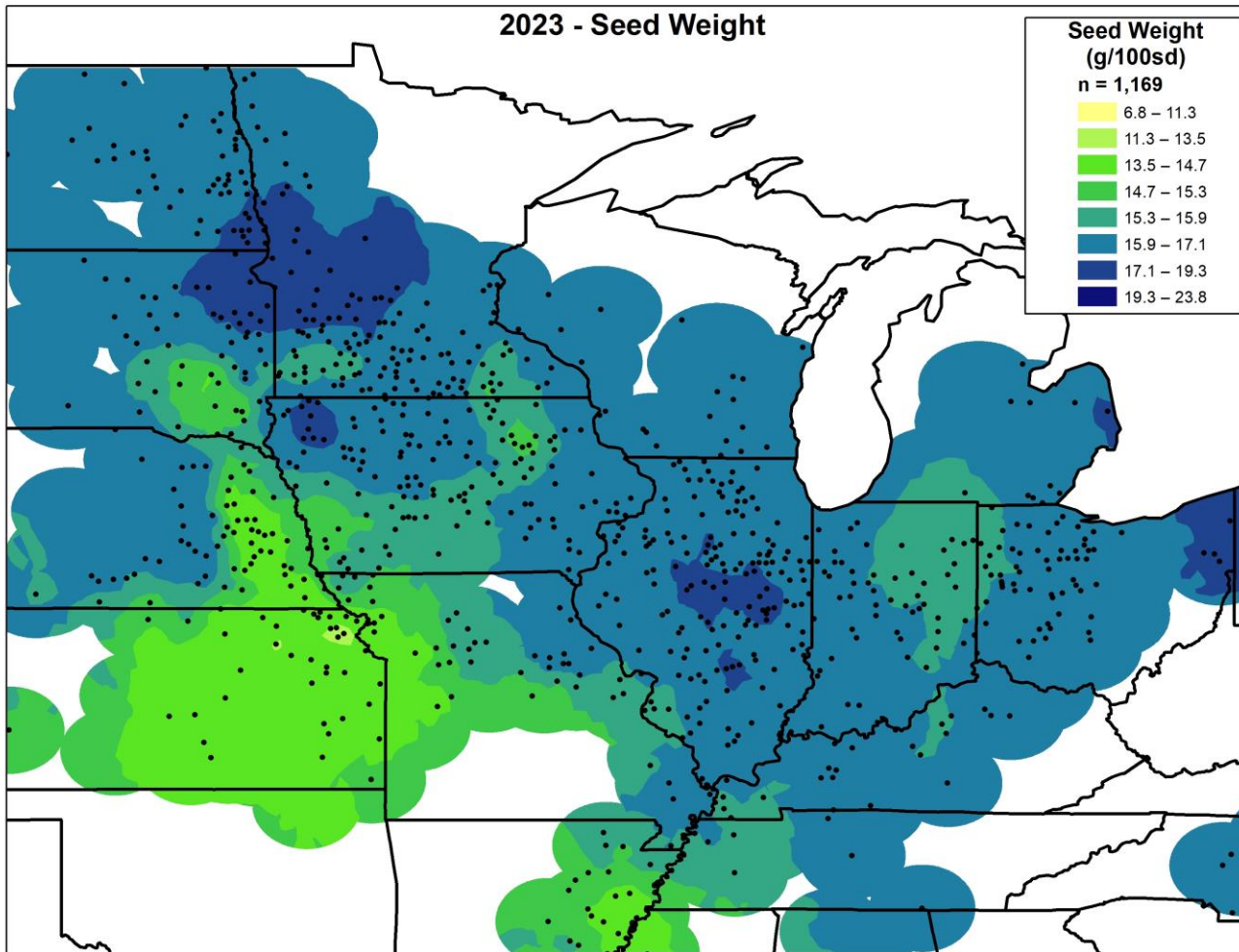
# 2023 - Incoming Moisture (%)





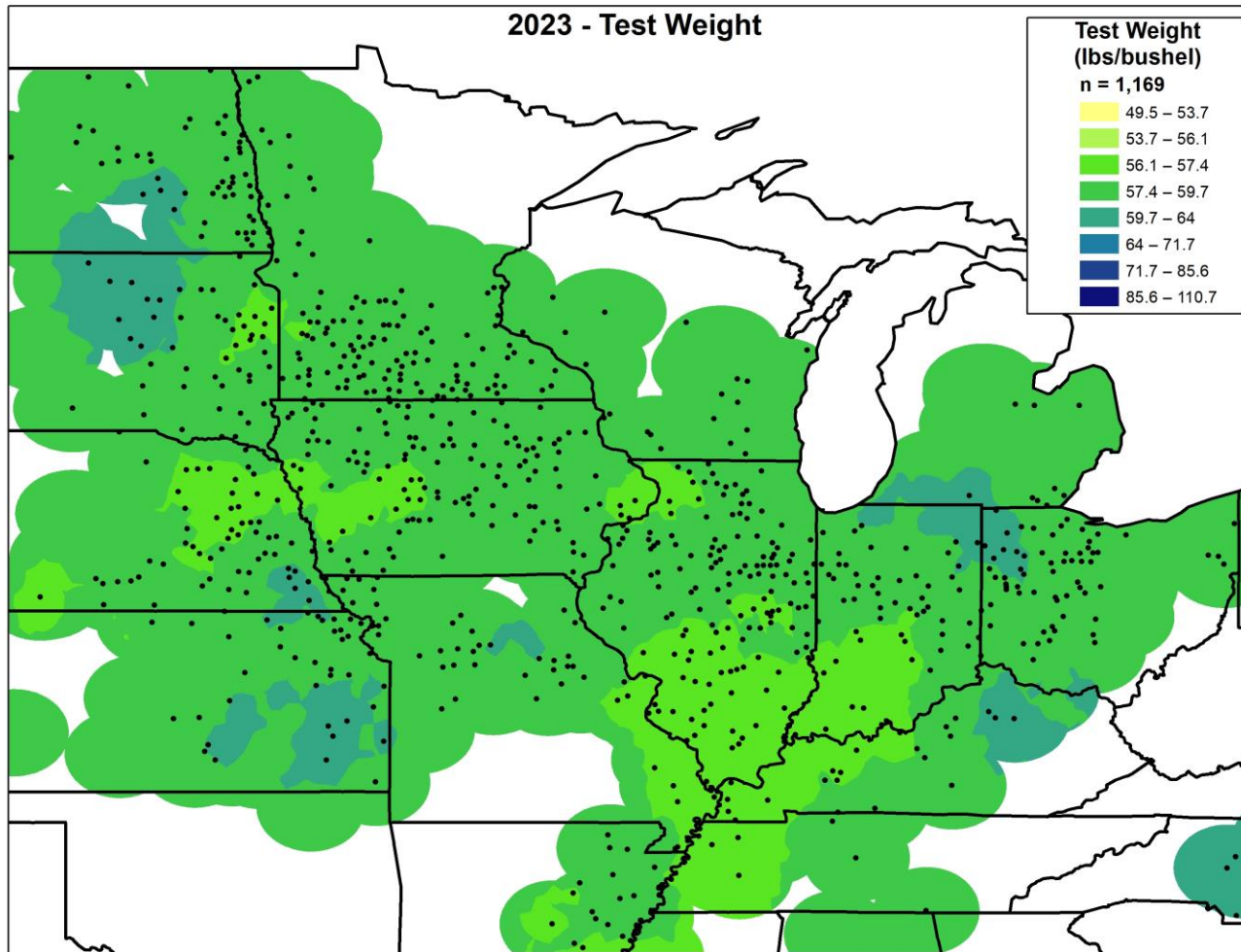
# PHYSICAL CHARACTERISTICS

# 2023 - Seed Weight



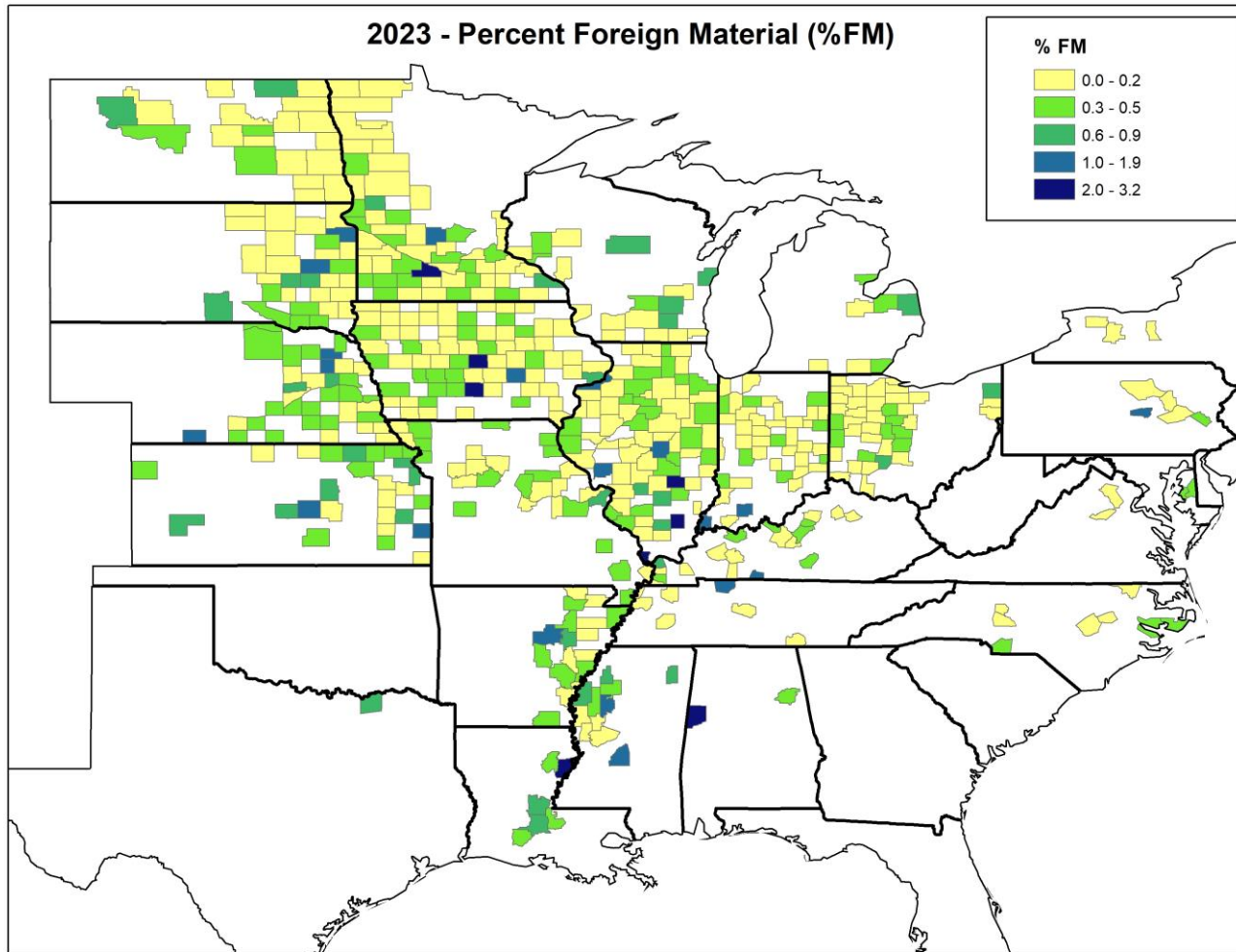


# 2023 - Test Weight





# 2023 - Percent Foreign Material (%FM)



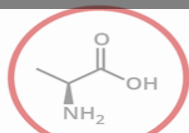
# BETTER MEASURES OF QUALITY:

AMINO ACIDS ARE THE BUILDING BLOCKS OF PROTEINS IN LIVING ORGANISMS. THERE ARE OVER 500 AMINO ACIDS FOUND IN NATURE - HOWEVER, THE HUMAN GENETIC CODE ONLY DIRECTLY ENCODES 20. 'ESSENTIAL' AMINO ACIDS MUST BE OBTAINED FROM THE DIET. THE NON-ESSENTIAL AMINO ACIDS CAN BE SYNTHESISED IN THE BODY.

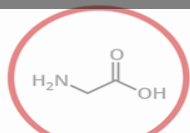
**Chart Key:** ● ALIPHATIC ● AROMATIC ● ACIDIC ● BASIC ● HYDROXYLIC ● SULFUR CONTAINING ● AMIDIC ○ NON-ESSENTIAL ○ ESSENTIAL



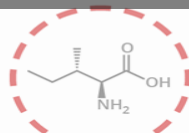
**NAME** **A**  
three letter code  
DNA codons



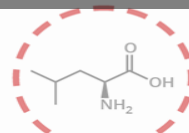
**ALANINE** **A**  
*Ala*  
GCT, GCC, GCA, GCG



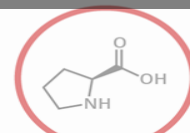
**GLYCINE** **G**  
*Gly*  
GGT, GGC, GGA, GGG



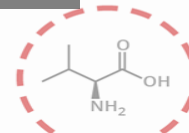
**ISOLEUCINE** **I**  
*Ile*  
AT, ATC, ATA



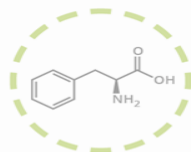
**LEUCINE** **L**  
*Leu*  
CTT, CTC, CTA, CTG, TTA, TTG



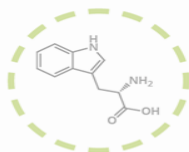
**PROLINE** **P**  
*Pro*  
CCT, CCC, CCA, CCG



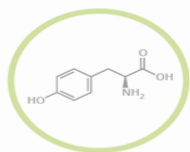
**VALINE** **V**  
*Val*  
GTT, GTC, GTA, GTG



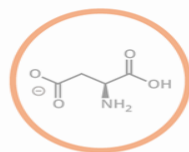
**PHENYLALANINE** **F**  
*Phe*  
TTT, TTC



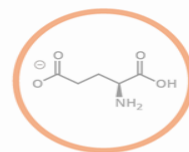
**TRYPTOPHAN** **W**  
*Trp*  
TGG



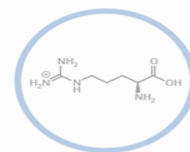
**TYROSINE** **Y**  
*Tyr*  
TAT, TAC



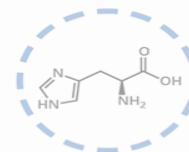
**ASPARTIC ACID** **D**  
*Asp*  
GAT, GAC



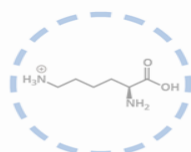
**GLUTAMIC ACID** **E**  
*Glu*  
GAA, GAG



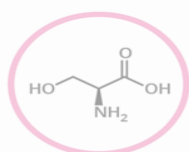
**ARGININE** **R**  
*Arg*  
CGT, CGC, CGA, CGG, AGA, AGG



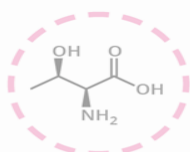
**HISTIDINE** **H**  
*His*  
CAT, CAC



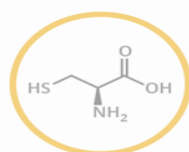
**LYSINE** **K**  
*Lys*  
AAA, AAG



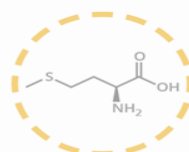
**SERINE** **S**  
*Ser*  
TCT, TCC, TCA, TCG, AGT, AGC



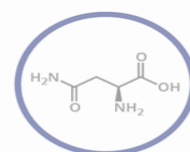
**THREONINE** **T**  
*Thr*  
ACT, ACC, ACA, AGC



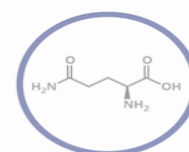
**CYSTEINE** **C**  
*Cys*  
TGT, TGC



**METHIONINE** **M**  
*Met*  
ATG



**ASPARAGINE** **N**  
*Asn*  
AAT, AAC



**GLUTAMINE** **Q**  
*Gln*  
CAA, CAG

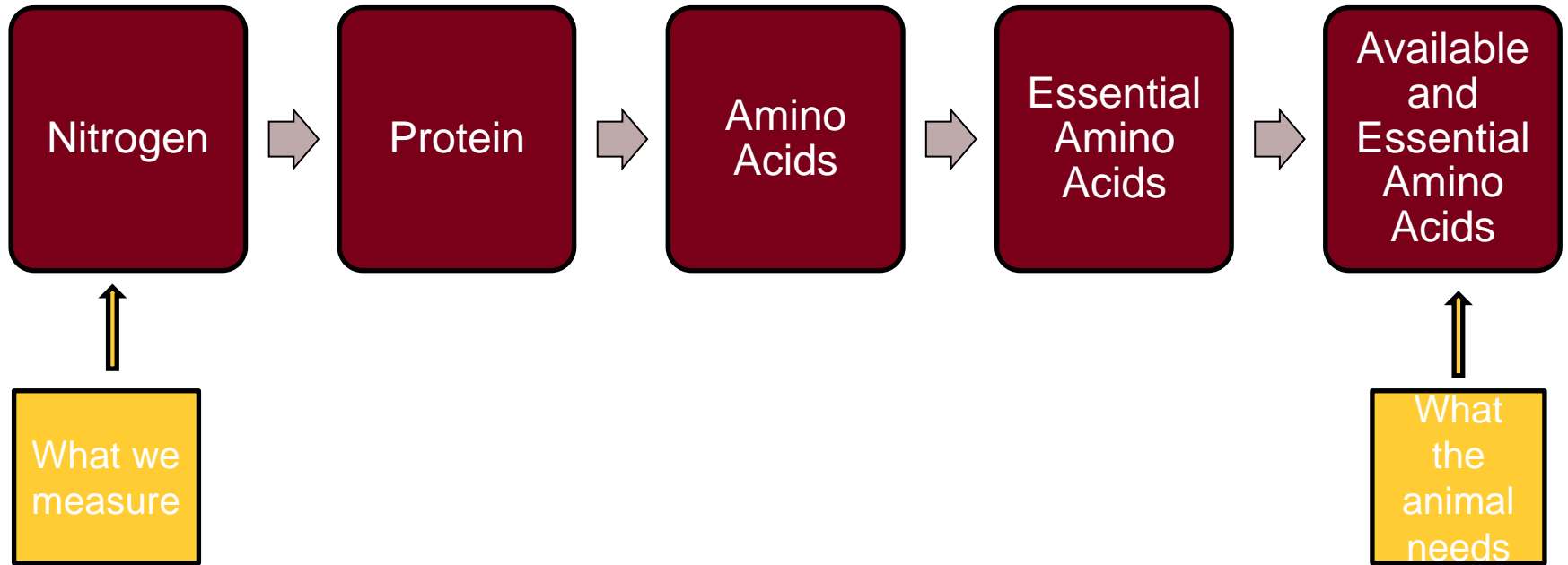
**Note:** This chart only shows those amino acids for which the human genetic code directly codes for. Selenocysteine is often referred to as the 21st amino acid, but is encoded in a special manner. In some cases, distinguishing between asparagine/aspartic acid and glutamine/glutamic acid is difficult. In these cases, the codes asx (B) and glx (Z) are respectively used.

# Better measures of the value of soybeans

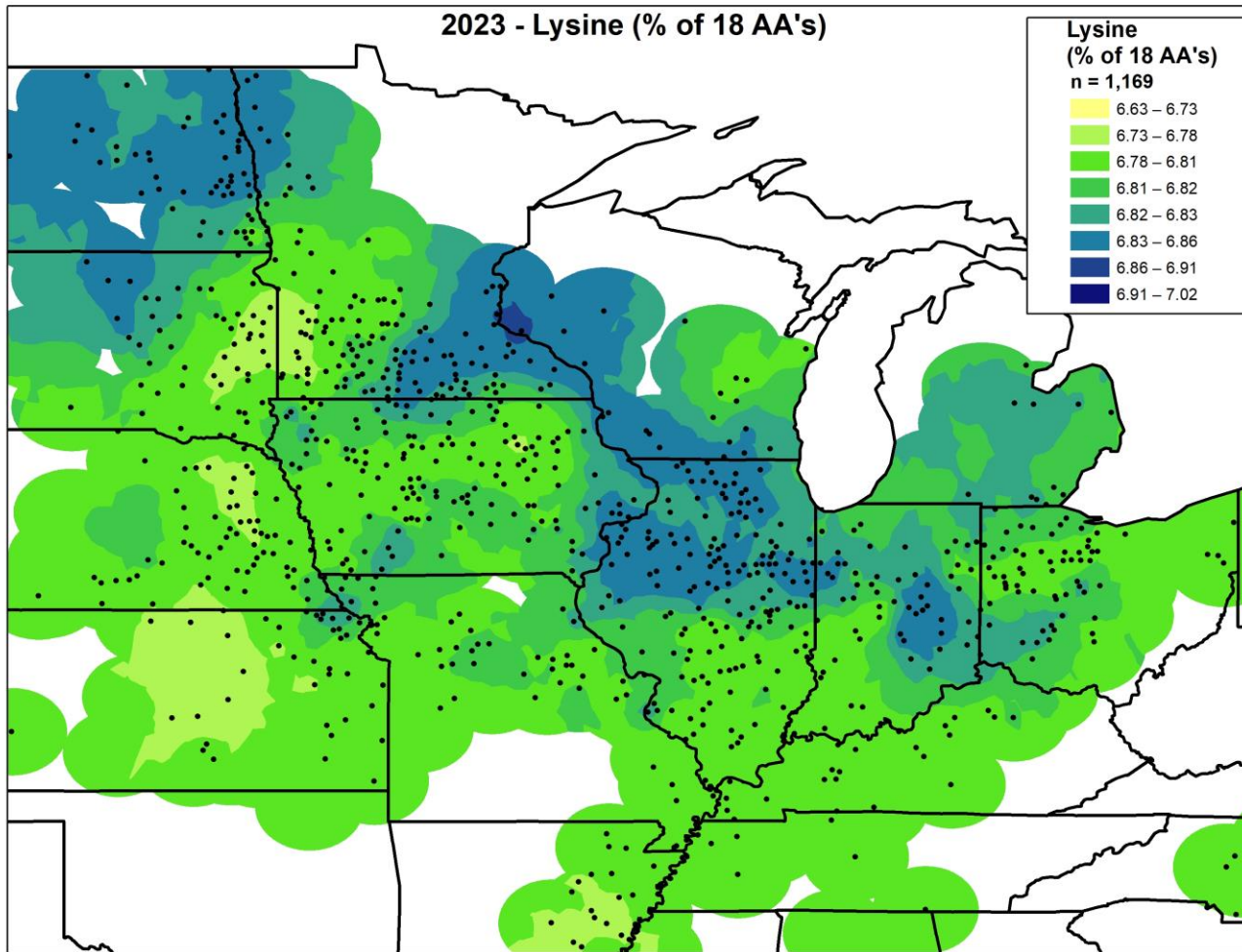
- Soybean is a complex and variable product/commodity.
- Traditional grading systems do not correlate well with actual value.
- Soybeans & soybean meal have been valued primarily on an indirect measure of protein – ‘crude protein’
- Crude protein is probably not the best measure of a soybean (or a soybean meal’s) value
- The first purchasers who can find hidden value will capture additional profit.



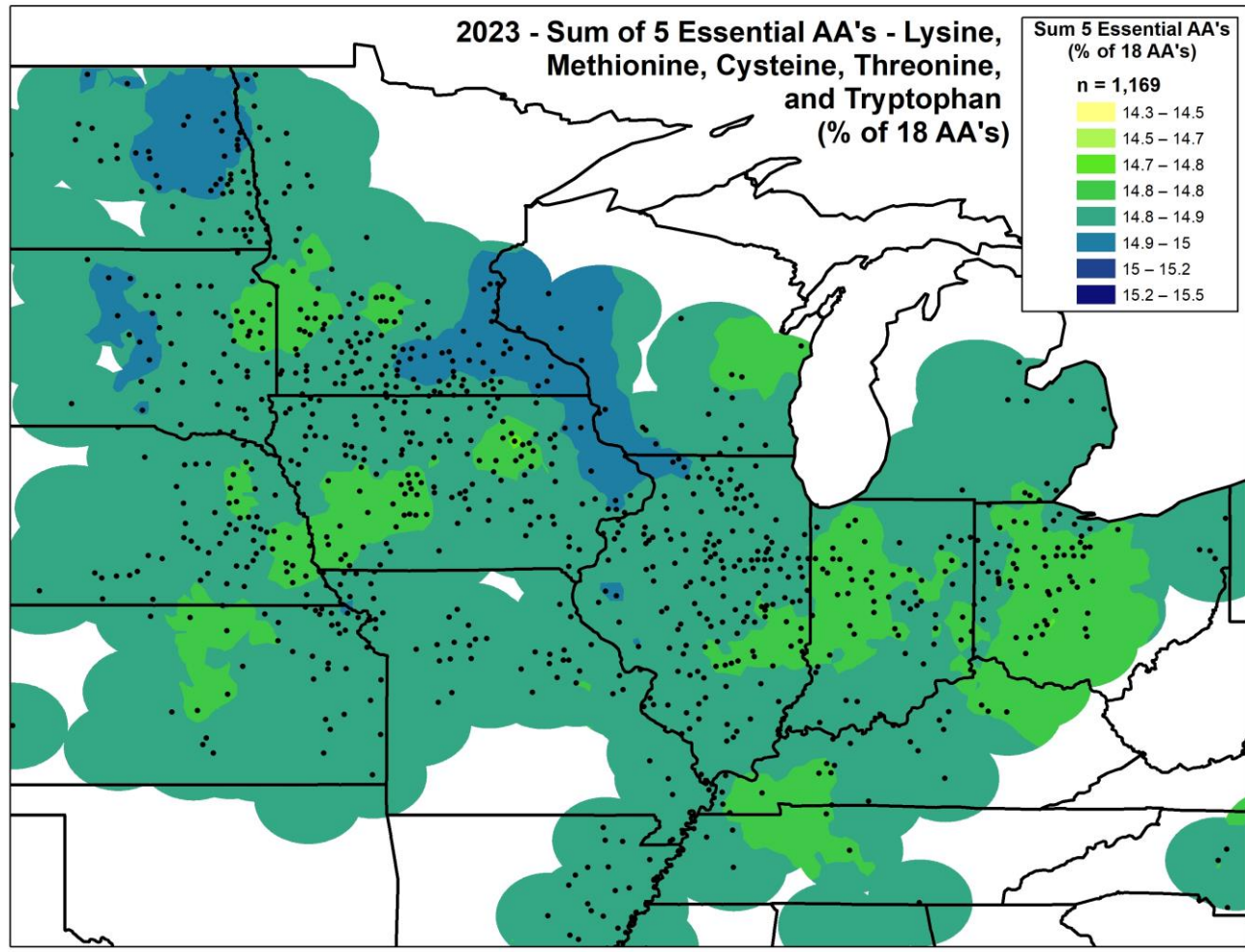
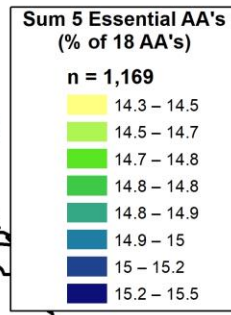
# CP (N) is an indirect measure of quality



# 2023 - Lysine (% of 18 AA's)



2023 - Sum of 5 Essential AA's - Lysine,  
Methionine, Cysteine, Threonine,  
and Tryptophan  
(% of 18 AA's)





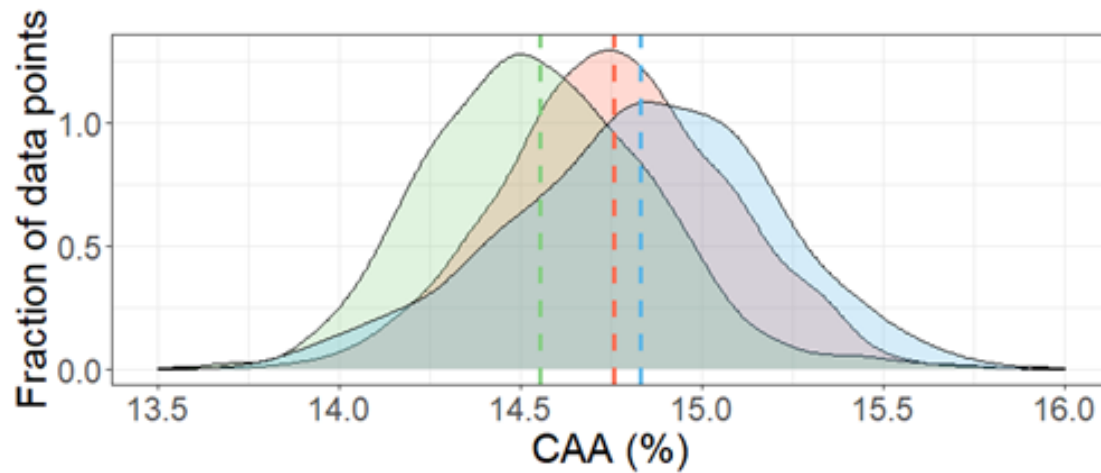
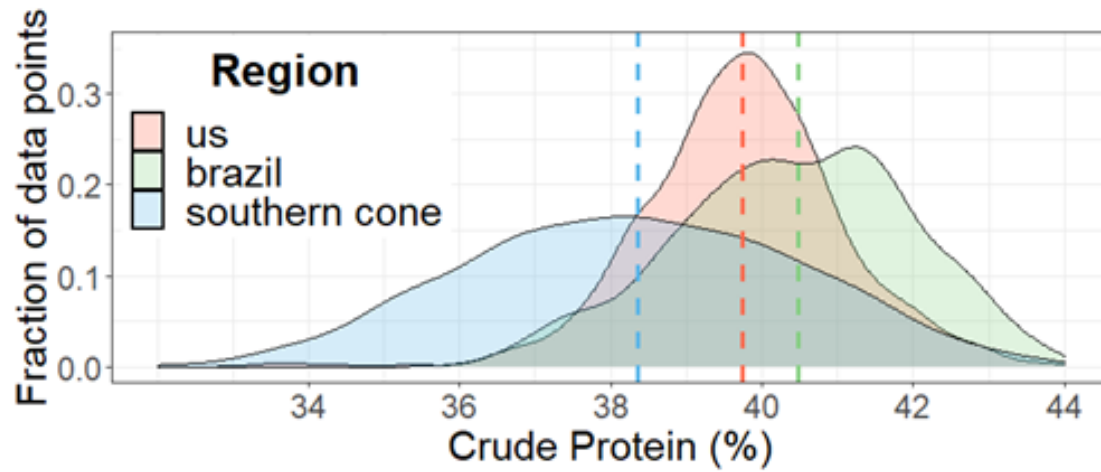
# Western Hemisphere quality and production capacity of soybean protein

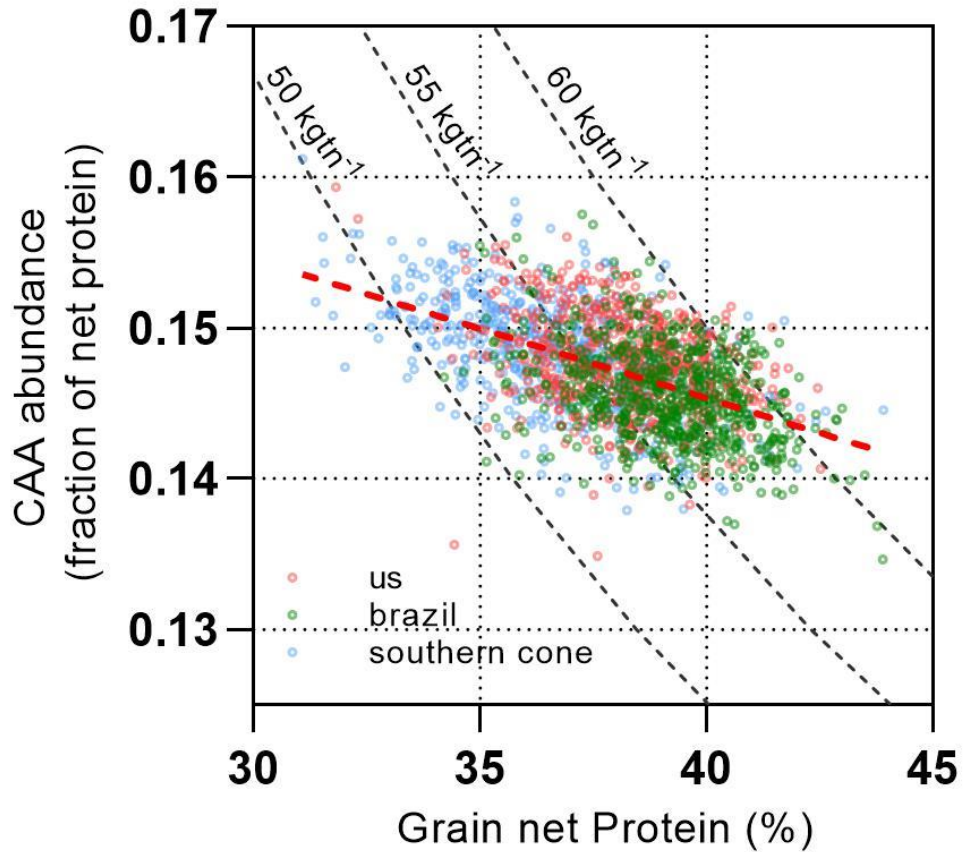
Anibal Cerrudo<sup>1,2\*</sup>, Jill Miller-Garvin<sup>1</sup> and Seth L. Naeve<sup>1</sup>

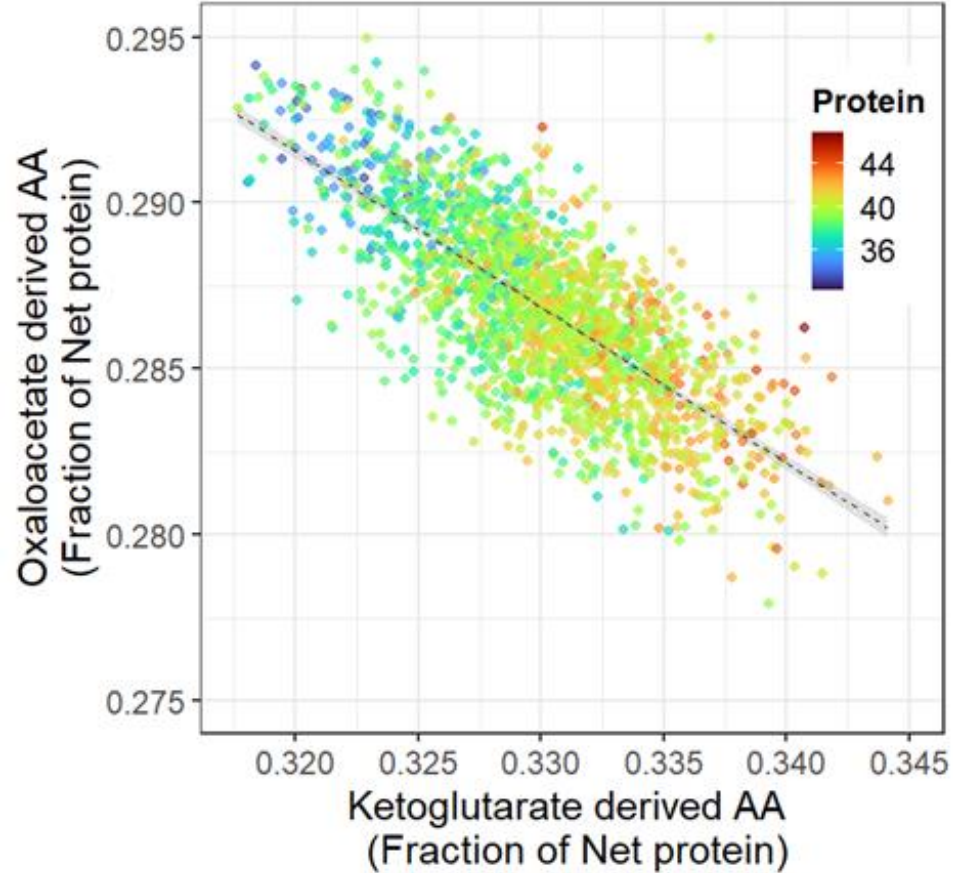
<sup>1</sup>Department of Agronomy and Plant Genetics, University of Minnesota, Saint Paul, MN, United States,

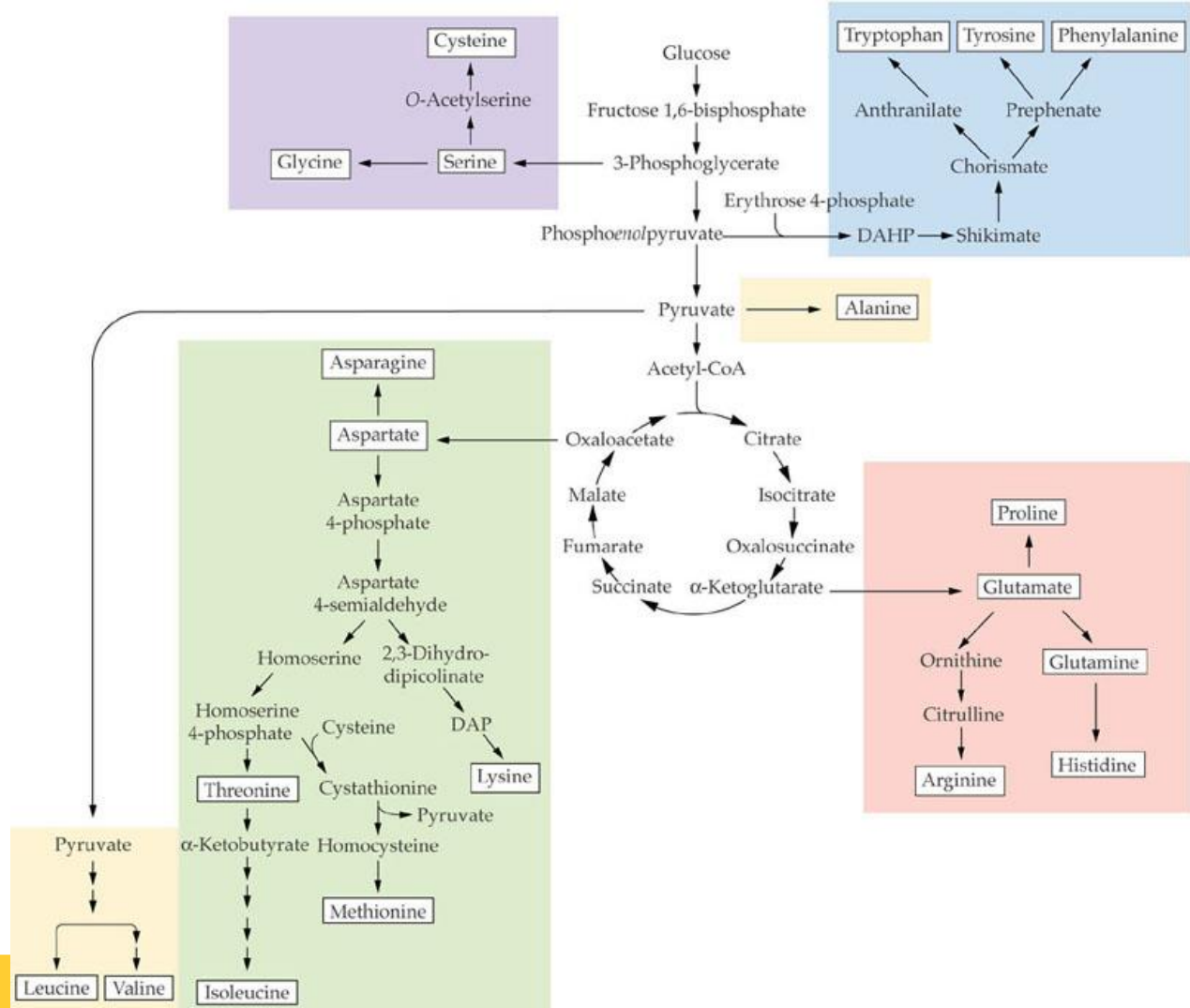
<sup>2</sup>Ecofisiología de cultivos, Unidad Integrada Balcarce (INTA-FCA), Balcarce, Argentina



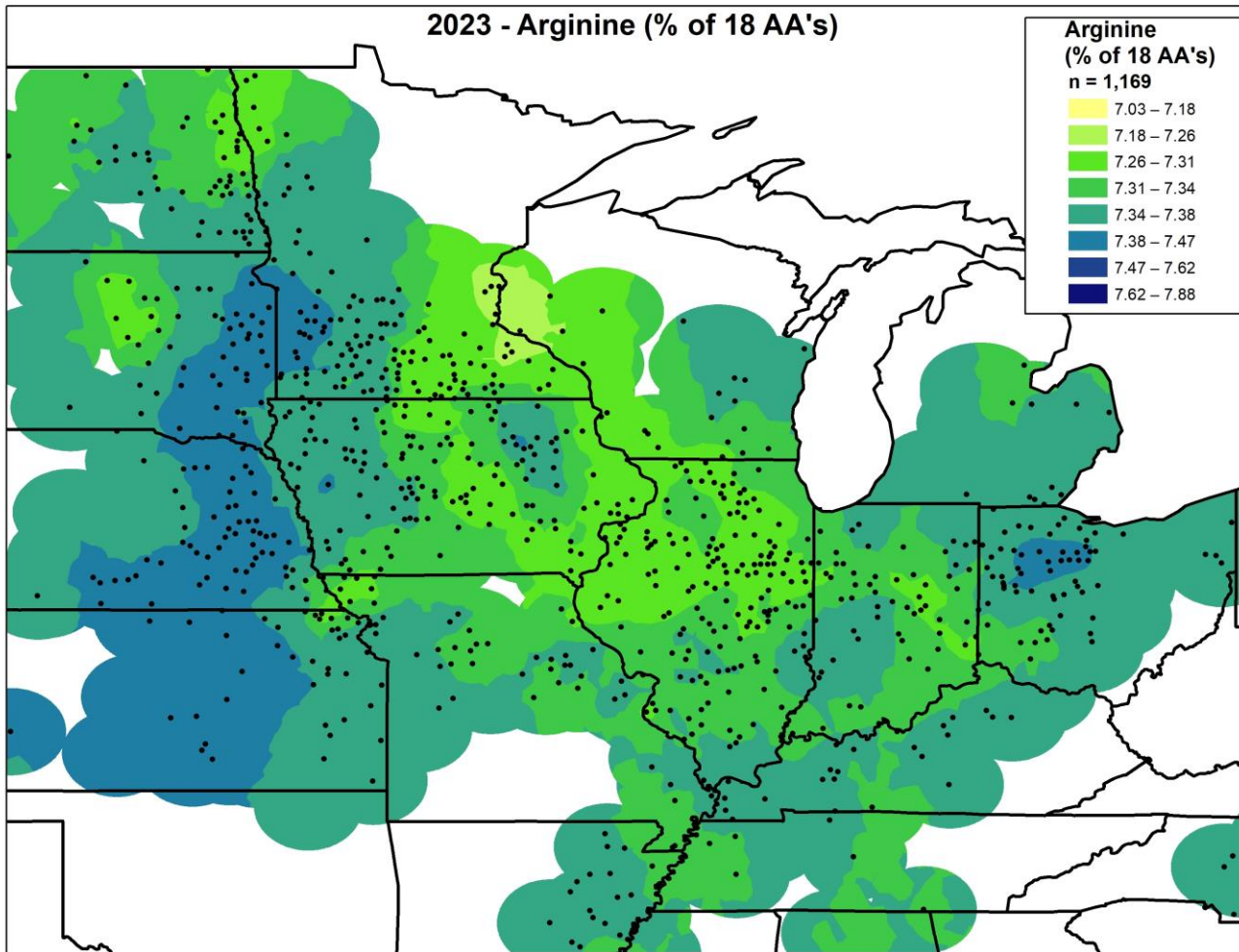




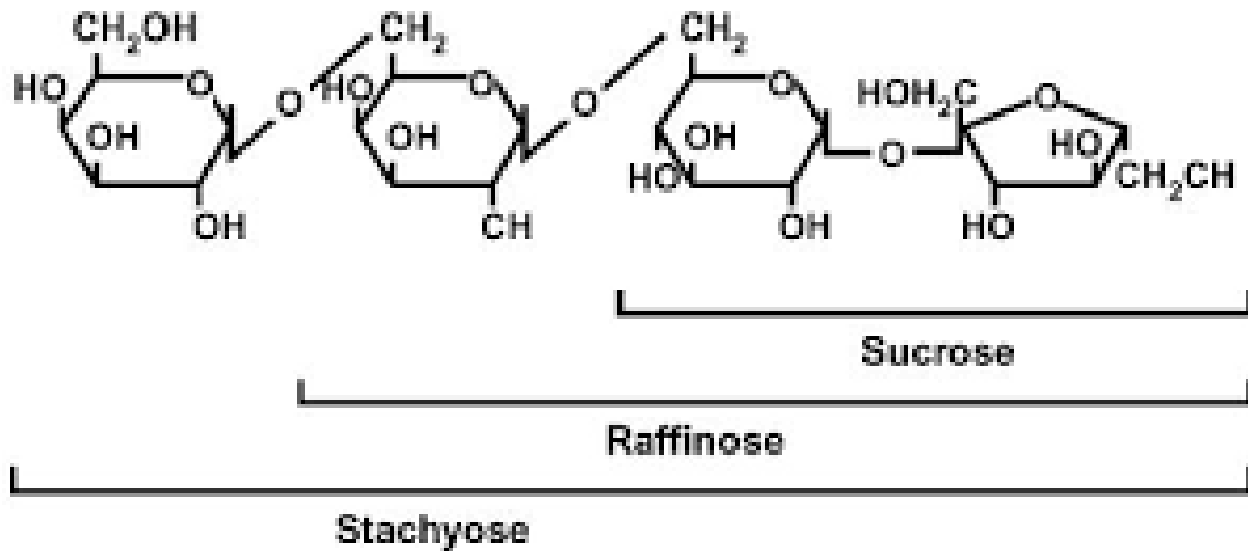




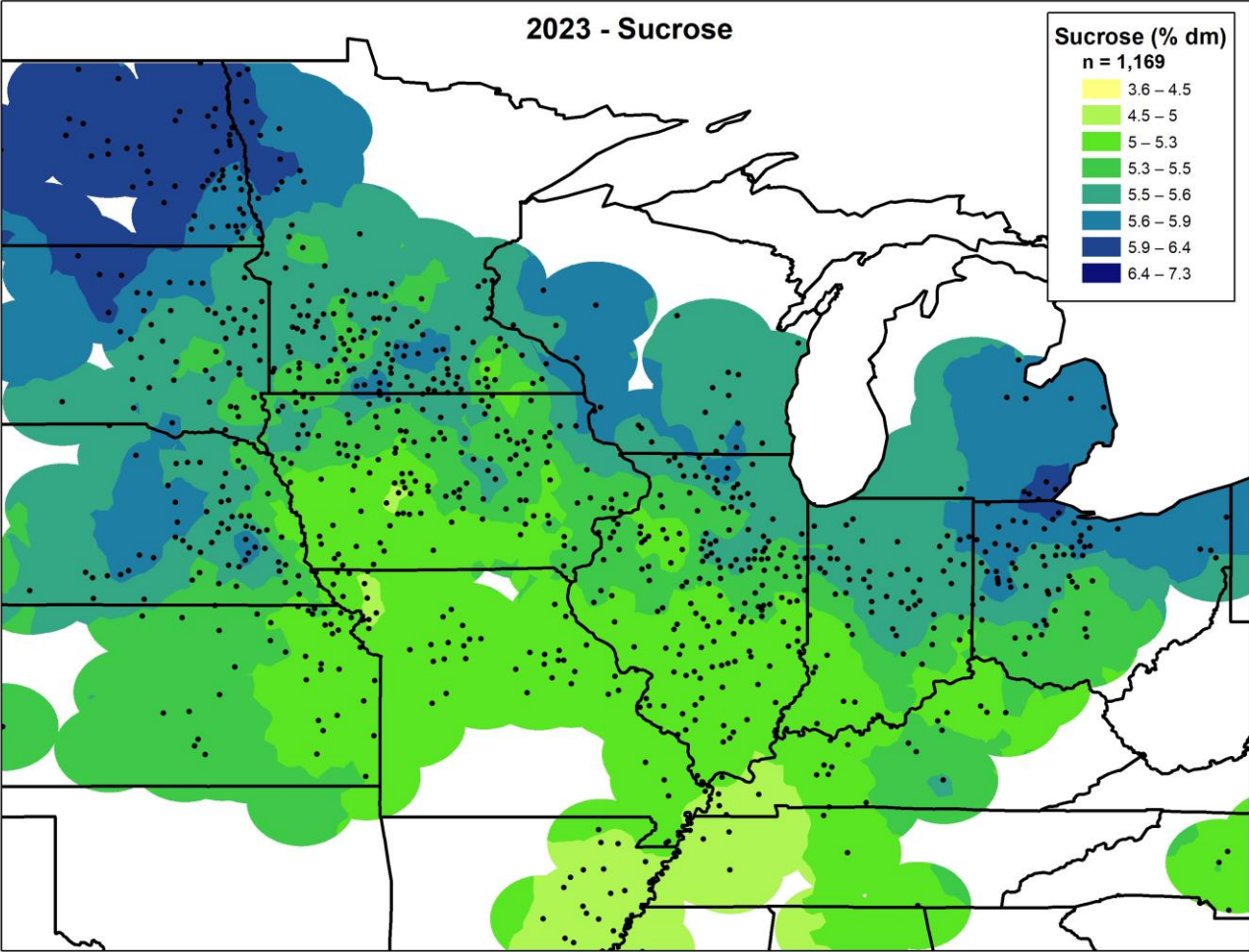
# 2023 - Arginine (% of 18 AA's)



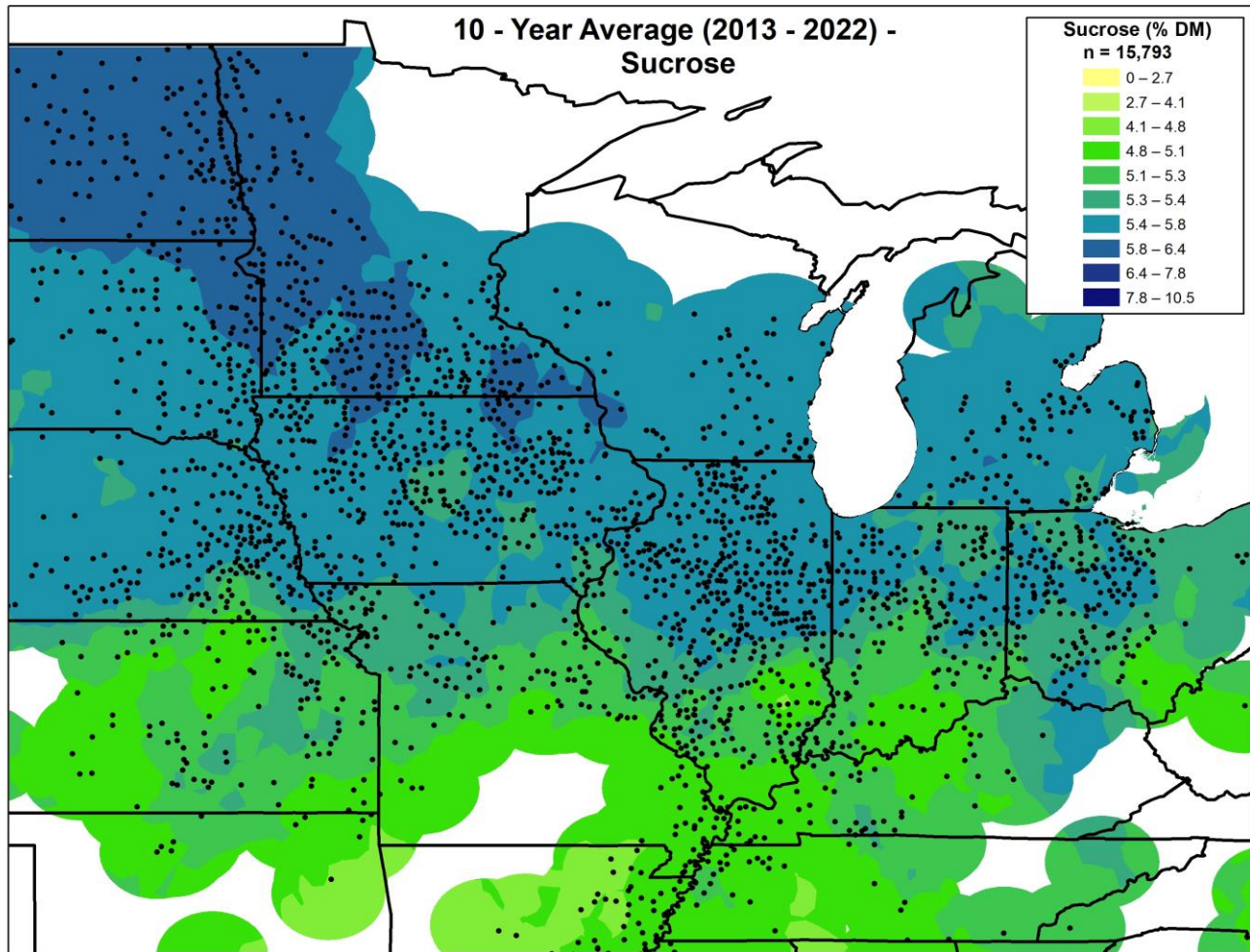
# BETTER MEASURES OF QUALITY: SOLUBLE SUGARS



2023 - Sucrose







# 2023 Summary

- A severe and chronic drought affected soybean production across most of the major soybean states in 2023.
- Despite exceedingly challenging production environments, U.S. farmers will still produce a crop that averages 3.3 MT per ha. (~50 bushels per acre).
- Average composition of the crop is very similar to 2022.
- One could consider this an 'Oil Year.'
- Drier than normal soybeans will increase both protein and oil yields per ton due to increased 'as-is' values.
- Protein is not a good indicator of soybean quality or value



This work was made possible only through the generous support of the United Soybean Board



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