

CANADIAN FOOD GRADE SOYBEAN DATABASE

FOOTNOTES TO TABLES:

¹% of dry matter basis. To convert from composition on a dry matter basis to composition at 13% moisture, multiply the value by 0.87.

²stachyose and raffinose

³includes all soluble sugars

⁴includes soluble and non-soluble sugars

⁵the sum of genistein, daidzein and glycitein aglycone equivalents

⁶parts per million (equivalent to mg/kg or $\mu\text{g/g}$)

⁷CHU - crop heat units for the test sites at which the variety was grown

⁸averaged across all test sites where the variety was grown

⁹minimum and maximum values across all of the test sites where the variety was grown

ADDITIONAL NOTES:

SUCROSE is a component of the free sugars found in soybeans and is perceived as the sweetest of all the major free sugars present. Stachyose and raffinose are not as sweet as sucrose but are considered prebiotic compounds which may contribute to gastrointestinal health.

TOTAL FREE SUGARS includes all soluble sugars including glucose, sucrose, raffinose, stachyose and possibly trace amounts of other sugars found naturally in soybeans. Collectively they contribute to the natural sweet taste of soybeans.

TOTAL CARBOHYDRATES are based on a measurement used by the Japanese Miso Manufacturers' Association. It includes all of the free sugars plus all sugars found in cell walls, pectins and other compounds. This value is not equivalent to 'carbohydrate by difference' obtained in proximate analysis.

TOTAL ISOFLAVONES are reported as the sum of genistein, daidzein and glycitein expressed as free (aglycone) equivalents consistent with industry practice. In raw soybeans, most of the isoflavones are present as conjugates bound to other molecules.