



Here's What You Missed

SNI Spring Meeting at a Glance

March 12-13, 2015 • Chicago, Illinois

Soy and Skin Health: Next Steps

The SNI authorized action on a study on the intake of soy and skin health. Preliminary data seem to indicate that 25mg of soy isoflavones per day is enough to reduce wrinkles and improve collagen synthesis. SNI members expressed enthusiasm about the opportunities further study in this area could provide for the soy industry. The SNI will seek letters of intent from researchers who may be interested in work on the study. Several members expressed a willingness to provide support for the study, and SNI members began developing fact sheets to provide to potential funding sources.

The Beginnings Study

The SNI welcomed Tom Badger, who provided an update of the Beginnings Study at the University of Arkansas. The study compared breast-fed children with formula-fed children. The study showed no adverse effects in infants consuming soy and no abnormalities in the size of reproductive organs. Badger found that soy decreases liver fat, triglycerides, and cholesterol and increases insulin sensitivity. He believes that soy protein and soy peptides may be used to regulate liver problems in children.

Weston A. Price Foundation Lawsuit

The WAPF filed a complaint in 2008 citing several health issues with soy, and the FDA is compelled to respond to a court order. The SNI continued work on a response, gathering all available information about specific complaints. The SNI planned

to send the response to subject-area experts for review and submit the document to the FDA as soon as possible.

High Oleic & Commodity Soy Oil

Mike Greenwood informed SNI members that high oleic acid soybeans are on pace to be the fourth largest US row crop in acreage by 2023. By 2024, 9.3 billion pounds of high oleic soybean oil (HOSO) are projected to be available.

Lisa Kelly discussed the long-term research strategy for HOSO. A lit review found that replacing saturated and trans fats with n-6 PUFA from soybean oil or oleic acid from high-oleic food sources favorably affects plasma total cholesterol and LDL-C, but may not significantly change HDL-C or triglycerides. A clinical study to determine how high oleic oils affect health markers when compared to competitive oils is in the early stages.

The 2015 Dietary Guidelines

Nancy Chapman gave a historical perspective of the Dietary Guidelines and discussed changes to the 2015 guidelines. A large variety of soyfoods were identified as good sources of "nutrients to increase" by the committee. The guidelines make the recommendation to replace saturated fats with polyunsaturated fats, and soy oil is mentioned first in the recommendations. Several terms related to soyfoods became more favorable, such as changing fortified soy beverage to soy milk.

In Attendance

Members:

- **Ratna Mukherjea**, DuPont, president
- **Katy Raneri**, WhiteWave Foods, vice president
- **Scott Singlestad**, USB, secretary/treasurer
- **Nancy Chapman**, SANA
- **Dan Farney**, USB
- **Linda Funk**, The Soyfoods Council
- **Belinda Jenks**, Pharmavite
- **Sam Z. Sun**, ADM
- **Joel Thorsrud**, USB
- **Jim Willers**, USB
- **Marypat Corbett**, USSEC
- **Craig Gundersen**, National Soybean Research Laboratory

Scientific Advisor:

- **Mindy Kurzer**, University of Minnesota

Staff:

- **Mark Messina**, Executive Director
- **Steve Poole**, USB/SmithBucklin
- **Mike Greenwood**, USB/SmithBucklin
- **Steve Veile**, Communiqué, Inc., facilitator
- **Chris Salisbury**, Attorney, McLeod, Watkinson & Miller
- **Adam Veile**, Communiqué, Inc., acting secretary

Guests and Speakers:

- **Tom Badger**, Arkansas Children's Nutrition Center
- **Brent Flickinger**, ADM
- **Lisa Kelly**, MSL Group
- **Julio Lopez**, ADM