

Less is more

From food waste to water and raw material usage, whole bean soya has a number of sustainability benefits over traditional extracted soya.

Less waste

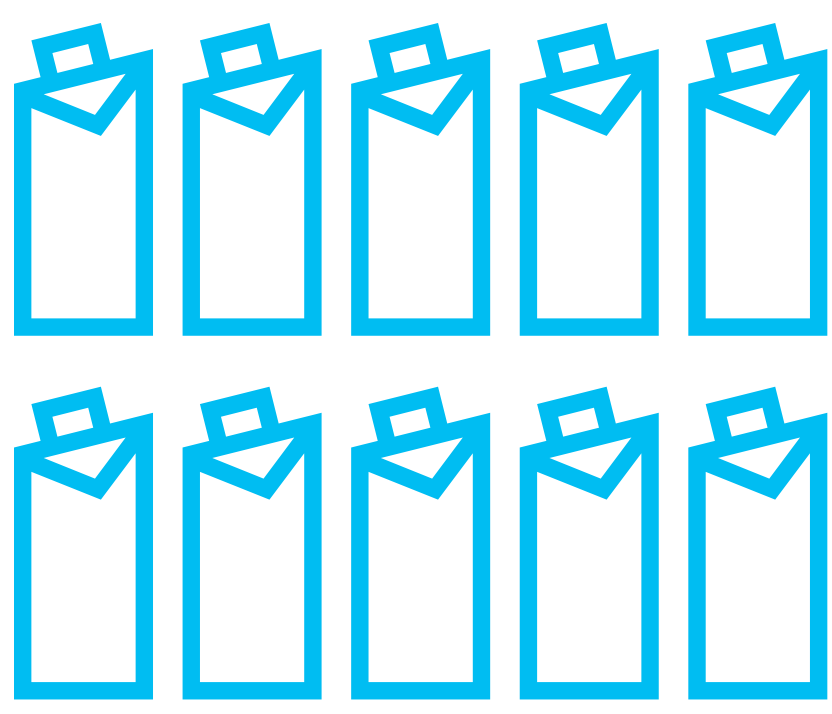
With traditional extracted soya, after initial grinding of the soya beans, the okara is removed and disposed of. But this waste by-product is costly and difficult to deal with, not to mention nutrient-rich.

Whole bean soya solves all these issues.

Whole bean soya

100% yield

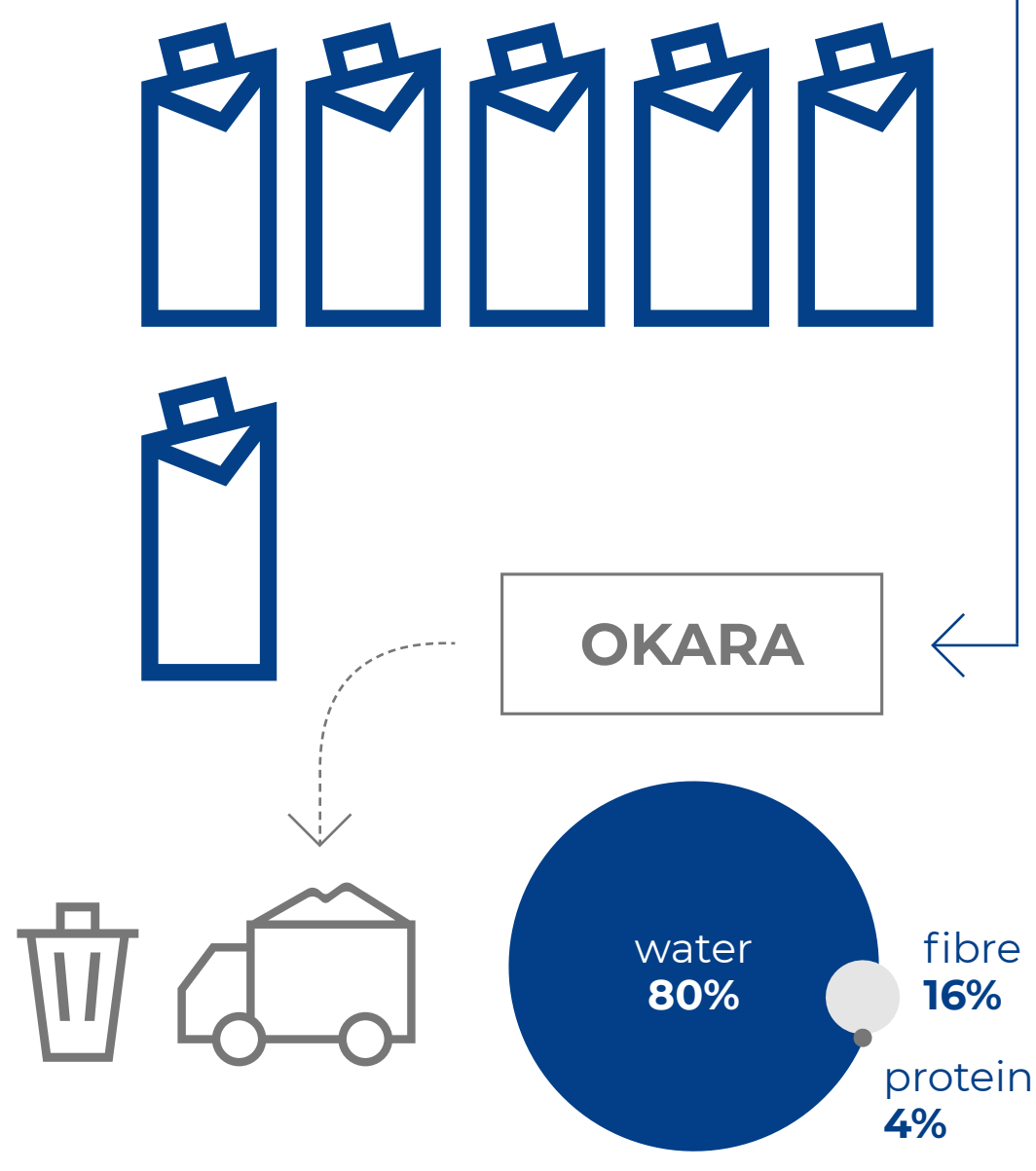
Okara – and all its protein and fibre – is **incorporated** into the final product.



Traditional extracted soya

60% yield

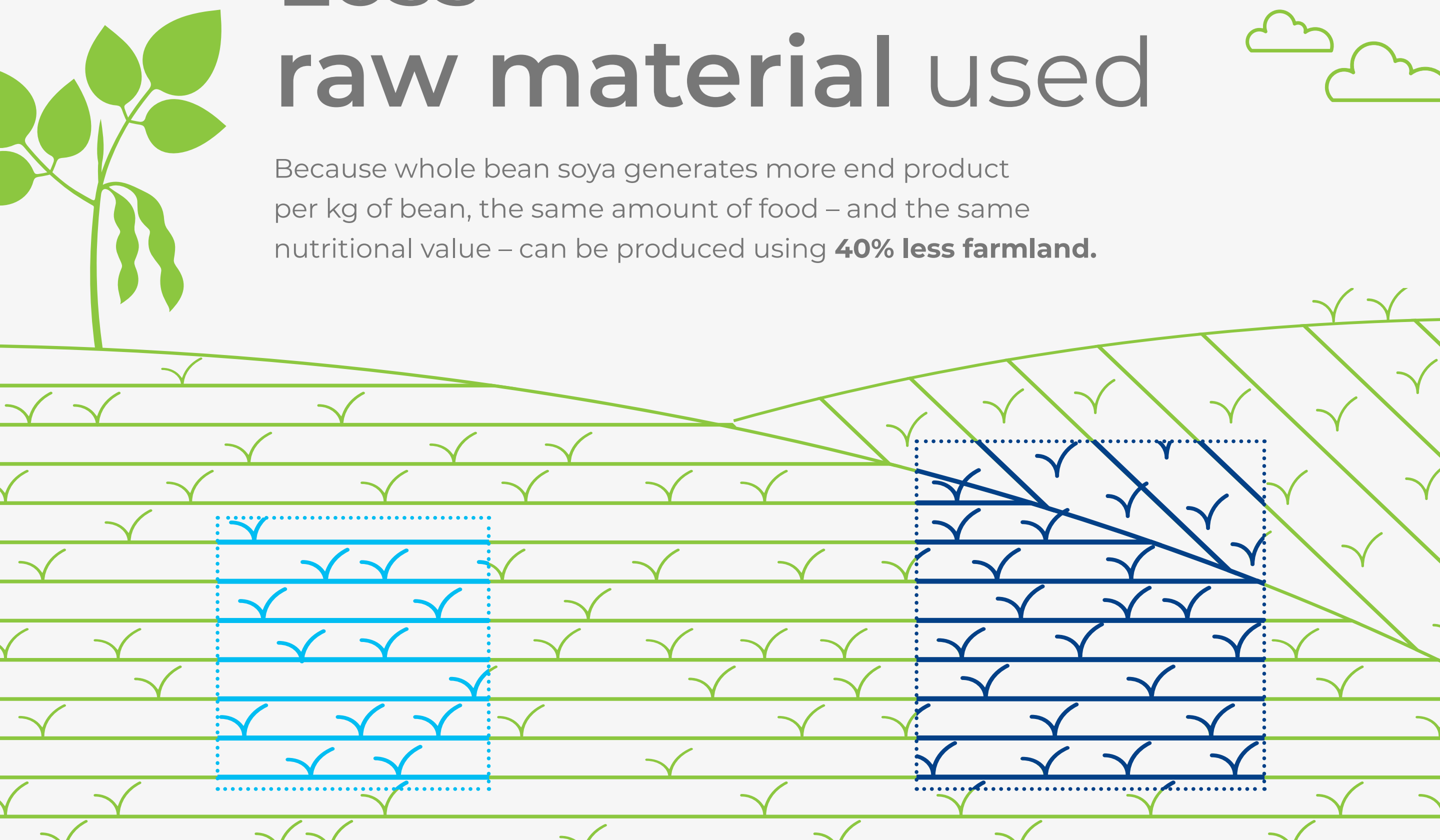
Okara removed from soya slurry and **disposed of**.



Consisting mostly of water, okara is difficult and costly to transport and dispose of.

Less raw material used

Because whole bean soya generates more end product per kg of bean, the same amount of food – and the same nutritional value – can be produced using **40% less farmland**.



Whole bean soya

Whole bean soya feeds the same number of people using less raw material, and therefore less farmland.

Traditional extracted soya

Less water wasted

Removing okara from traditional extracted soya doesn't just generate waste – it uses a huge amount of water.



Whole bean soya



Traditional extracted soya

Facts and figures

Benefits and savings based on production of 30 million litres of end product (direct comparison between traditional extracted soya beverage vs. whole bean soya beverage, both containing 3% protein).

	WHOLE BEAN SOYA	TRADITIONAL SOYA	BENEFITS WITH WHOLE BEAN SOYA
Raw material weight	2 500 tons of soya	4 300 tons of soya	40% less raw material
Raw material cost	1.72 million USD	2.95 million USD	1.23 million USD lower cost
Land use	harvest of 2.2 acres	harvest from 3.8 acres	40% less farm land needed
Wet okara waste	0 (ZERO)	7 300 tons	7 300 tons of waste saved
Drinking water waste	0 (ZERO)	5.6 million liters	5.6 million litres drinking water saved
Protein content	3% protein	3% protein	equal for direct comparison
Fibre content	1.9 g/100 ml	0.3 g/100 ml	6 times more dietary fibre

Want to learn more about whole bean soya?
Let's talk!