

Abstract of Presentation

Note: This paper should be typed in “Times New Roman” of 12pt.

Name (Underline the family name)

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Presentation Title(Should be no more than 20 words):

Soybean as food material;

Physiological and nutritional effect for human health and physicochemical properties in various foods.

Abstract :

Soybean is well-known material of edible oil but the by-product from oil extraction process, called defatted soy flour (DSF) or white flake, is used for animal feed mainly.

But, the protein content of DSF is more than 50%, and its nutritional value for human is almost perfect. Therefore, the many trials to use DSF for human foods directly have been done and continued.

Particularly, feeding efficiency of nitrogen (protein) in DSF is only 10~20% , it means only 1/5 protein is converted to meat as human food material. In other words, direct use of DSF for human foods means 5~10 times increment of food protein resources.

Moreover, several components in DSF have special physiological effects for human health, for example the prevention effects on arteriosclerosis, diabetes and obesity.

As mentioned above, soy bean is considered as very useful food material and more research is necessary in world wide scale.

This presentation will discussed about the recent researches on soy bean as follows.

- 1) Composition of soy bean seed.
- 2) Properties of each component.
- 3) Typical Japanese soy foods. (Traditional, Newly developed)
- 4) New technique for producing soy products.
- 5) New varieties of soy been and their application for food materials.