

**C-FAR 2008 DONALD A. HOLT
ACHIEVEMENT AWARD RECIPIENT**
Illinois Center for Soy Foods



The Illinois Center for Soy Foods was established in 2000 through funding from the Illinois Council on Food and Agricultural Research (C-FAR). Its mission is *“to create and promote healthy, economical and good-tasting food products from soybeans and soy-based ingredients, thereby providing benefits to growers, processors and consumers in Illinois.”*



Dr. Donald A. Holt



The Center has garnered over \$4 million in additional support from the Midwest Food Manufacturing Alliance, Archer Daniels Midland, Cargill, Illinois Soybean Association, National Soybean Research Laboratory and the USDA. The Center is now a self-supporting program.



Although only seven years old, the Center has succeeded in filling a unique niche as a self-sustaining resource that promotes soy foods research, extension and teaching in Illinois, nationally, and internationally. The Center’s team of 15 faculty and academic professionals led by **Keith R. Cadwallader**, **Barbara P. Klein**, **Pradeep K. Khanna** and **Karl E. Weingartner** have used their expertise in food chemistry, nutrition, management and food technology to undertake a variety of successful projects and activities to promote soy foods.



An Illinois Center Serving the World

- Provides the U.S. soy foods industry with technical assistance and sensory and flavor characteristics of soy foods. International food processors recognize the Center as the authoritative source on soy and related processing technologies.
- Conducts cutting-edge research on soy flavor, functionality, processing, health benefits and allergens. Develops prototype soy-enhanced foods for U.S. and international consumers, including recipes using blends of meat and soy.
- Assists in incorporating soy in institutional food service programs. Promotes soy foods both in the U.S. and overseas, especially in developing countries.
- Developed 11 publications instructing consumers on how to add soy to their diet and nine soy-related short courses and workshops. More than 70 presentations to academic, industry, government and non-government groups and 22 international extension field visits to 13 countries have been given.
- Provides technical assistance for soy foods businesses, consumer groups, home economists, and food aid organizations in the U.S. and other countries.
- The Center’s activities are frequently covered by regional, national, and international media.



These dedicated professionals through a seamless integration of a broad scope of activities -- spanning basic science, technology development, education of new professionals, and reaching out to organizations and consumers -- have, with C-FAR support, made the Center a world wide focal point for scholars and industry groups, researchers and practitioners, and commercial and government entities in matters of soy utilization in foods -- Dr. Faye Dong, Professor and Head of the Department of Food Science and Human Nutrition, College of ACES, University of Illinois at Urbana-Champaign


Over the past seven years, the team of Keith Cadwallader, Barbara Klein, Pradeep Khanna, and Karl Weingartner has provided the necessary expertise and leadership to position the Center as the world leader in soy foods research, education, and outreach. The Center has been extremely beneficial in helping to improve the image of soy products and helps to do basic research in our efforts to serve the more than 3 billion people in the world living on less than \$2.00 per day -- W. Lyle Roberts, Jr., Chief Executive Officer, Illinois Soybean Association

The Center is one of the Soyfoods Association of North America's many valuable resources on a variety of technical issues. Its successful project involving the promotion of soyfoods in Illinois schools was used as a model for a project in local Montgomery County, Maryland Public Schools -- Nancy Chapman, Executive Director, Soyfoods Association of North America, Washington, D.C.

It's a win, win, win for all three of us, not to mention the schoolchildren. We will try to deliver nutritionally beneficial food that hopefully tastes pretty good too -- Chris Banocy, trade relations manager with Archer Daniels Midland in Decatur, on a program launched by the Illinois Soybean Association, ADM and researchers from the University of Illinois and Southern Illinois University


www.soyfoodsillinois.uiuc.edu

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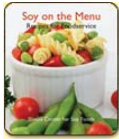
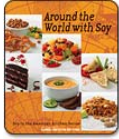


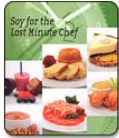
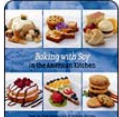


Illinois Center for Soy Foods

ICSF is dedicated to developing innovative processing and marketing techniques, educating society on the advantages of a soy enriched diet, and communicating health benefits of new soy foods.



Italian Pasta Salad

ISoy	Research Areas	Courses	Ask an Expert	Soy Recipes	Publications	Faculty	News	Links
Publications			In the News			Information		
 <p style="font-size: x-small; margin: 0;">Soy on the Menu For the busy professional</p>	<p>Over 40 recipes and an introduction to soy food and ingredients for the quantity food kitchen.</p> <p>Available for purchase online.</p> <p style="text-align: center; background-color: #800000; color: white; padding: 2px;">Learn More</p>	<p>This cookbook takes a world tour using soy products.</p> <p>Available for purchase online.</p> <p style="text-align: center; background-color: #800000; color: white; padding: 2px;">Learn More</p>	<p>ICSF "Game Day Chili" Wins Grand Prize ICSF was awarded grand prize at the 6th Annual Urbana International Beer Tasting and Chili Cook-Off. ▶</p> <p>ICSF Publishing New Soy At Home Series The Illinois Center for Soy Foods is in the process of publishing a new brochure series called "Soy At Home." For more information, click here. ▶</p> <p>INTSOY Announces New Course: Processing and Marketing Soybeans for Meat, Dairy and Baking Applications April 21 - April 28, 2008. Click here for more information. ▶</p> <p>ICSF Receives Funding The Illinois Center for Soy Foods (ICSF) receives funding from the Illinois Soybean Association. ▶</p>	<p>Cookbook Sale!</p> <p>Cookbooks are on sale for \$10 each. (plus shipping and handling)</p> <p>Click here to order.</p> <p>Also, buy a Soy Starter Kit & add your choice of one cookbook for only \$20.00 (price includes shipping and handling).</p> <p>Address for mail orders: Illinois Center for Soy Foods 170 NSRC 1101 W. Peabody Urbana, IL 61801 Phone: (217)244-1706 Fax: (217)244-1707</p> <p>The Kit includes soy flour, textured vegetable protein, soy nuts, organic soy milk and organic vanilla soymilk, firm silken tofu, and a recipe booklet to get you started. ▶</p>	<p>Center Releases ISoy Report View the summary report for the ISoy Program: A Better School Lunch. ▶</p>	<p style="text-align: center; background-color: #f2f2f2; margin: 0;">C-FAR</p> <p style="font-size: x-small; margin: 0;">The Center was established with funding from the State of Illinois via the Illinois Council on Food and Agricultural Research (C-FAR). C-FAR has provided over \$1.53 million dollars in support of the Center.</p>		
 <p style="font-size: x-small; margin: 0;">Around the World with Soy A world tour using soy products</p>	<p>Makes use of convenience foods, quick cooking soy products, and time saving techniques to help busy people.</p> <p>Available for purchase online.</p> <p style="text-align: center; background-color: #800000; color: white; padding: 2px;">Learn More</p>	<div style="display: flex; align-items: center; justify-content: center;">  <div style="border: 1px solid gray; border-radius: 10px; padding: 5px; text-align: center; font-size: x-small;"> <p>Sammy Soy says, "Eating high-protein soy products can help fight obesity."</p> </div> </div>			 <p style="font-size: x-small; margin: 0;">Illinois Council on Food and Agricultural Research</p>			
 <p style="font-size: x-small; margin: 0;">Soy for the Last Minute Chef Quick cooking soy products</p>	<p>Baking with Soy in the American Kitchen has 43 recipes with photographs and includes easy to use soy products for baking.</p> <p>Available for purchase online.</p>							
 <p style="font-size: x-small; margin: 0;">Ask the Soy on the American Diet</p>								

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