

Information about Soybean Oil

WHAT IS SOYBEAN OIL?

Soybean oil is a legume crop primarily grown in countries such as the USA, Brazil, Argentina, and China.

Soybean oil is the world's 2nd largest vegetable oil crop and they typically contain 18 - 20% oil. After removal of the oil, the remaining dry product is a high protein meal, used in animal feed compounds.

Soybean production is one of the fastest growing industries in South America and is one of the largest sources of income, generating development and providing employment in several countries in the region.

Nutritional Values



SOYBEAN OIL INSIGHTS

Genetic Modification

The majority of soybeans being grown around the world have been subjected to genetic modification (GM). The specific modifications in the genome were made to aid the growing and make the soybean plant resistant to a specific pesticide which could then be used during the growing cycle. Any soybean oil that is derived from GM soybeans, needs to be clearly labelled as such on the packaging in the UK & EU.

Oleic Acid (C18.1) Content

Given the high level polyunsaturated fatty acids in soybean oil, varieties to make the oil more stable have been developed, including a high oleic / low linolenic acid variety. This and other varieties are not widely available in the UK.

Deforestation

The extensive cultivation and the expansion of agricultural frontiers also entail high social and environmental costs, such as deforestation, water pollution and soil erosion. Rapid growth of soya production signifies a threat to the rich biological diversity in South America.

The Round Table on Responsible Soy Association (RTRS) is a multi-stakeholder initiative which aims to facilitate a global dialogue on soy production that is economically viable, socially equitable and environmentally sound. It provides stakeholders and interested parties with the opportunity to jointly develop global solutions leading to responsible soya production.

Quick Facts



USA, BRAZIL, CHINA & ARGENTINA are the biggest producers



440 KILOS of soybean oil per annum from one hectare of crop



26.7% OF MARKET SHARE

KEY FEATURES

- Soybean oil is rich in polyunsaturated fats, particularly Omega-6 fatty acids.
- The oil is pale yellow and rich in polyunsaturated fatty acids, making it a popular choice.
- Large-scale cultivation also presents environmental challenges, such as deforestation and soil erosion.
- Soy lecithin is derived from crude soyabean oil.

USES AND APPLICATIONS

- Rich in polyunsaturated fatty acids, making it popular for shallow frying, baking mayonnaise and salad dressings.
- Commonly used in the production of margarines and spreads due to its versatility.
- Also utilised in animal feed, pharmaceuticals, and oleochemicals such as paints, varnishes, and lacquers.
- Increasingly used in bio-diesel production.