

ASA Seeks End to Seed Piracy in Brazil

The American Soybean Association (ASA) is seeking to end the illegal piracy of soybean seed technology in Brazil where an estimated 25 to 30 percent of the crop this year was grown from illegal Roundup Ready® Soybean seedstock. Like the buccaneers of yesteryear, some Brazilian growers have illegally smuggled Roundup Ready Soybean seed in from Argentina to plant on their farms.

Even though it has been and continues to be illegal to plant Roundup Ready Soybean varieties in Brazil, there is overwhelming evidence that this has been done on a large scale for several years. Because of similar latitudes, the greatest use of Roundup Ready Soybean varieties are in southern Brazil. The U.S. Agricultural Counselor's office in Brazil estimates that 70 percent of the soybeans grown in the Brazilian state of Rio Grande do Sul in 2002 were biotech varieties.

"No royalties are being paid to the seed companies for these soybean seeds, which clearly amounts to the theft of intellectual property," said ASA President Dwain Ford. "Moreover, some Brazilian farmers are saving seed for replanting and to sell to other farmers, while U.S. farmers are required to sign a binding agreement that they will not save any soybeans they produce for planting on their farms or for sale to any other producer."

Brazilian soy exports have skyrocketed in recent years as domestic production increases have outpaced domes-

tic consumption. The ability of Brazilian soybean farmers to illegally plant Roundup Ready Soybean seed without paying a technology or licensing fee has contributed to this growth.

"The fact that Brazilian soybean farmers achieve higher net returns because of their illegal plantings of Roundup Ready varieties allows them to be able to sell their soybeans into the market at a price that is lower than otherwise would be possible," Ford said. "Because Brazilian farmers receive all of the cost-saving and yield-enhancing benefits without paying for the right to use the technology, they have a distinct comparative advantage over U.S. soybean farmers in competing in the global soybean market."

It is conservatively estimated that the cost savings alone to Brazilian farmers amounts to about \$10.00 per metric ton or 27 cents per bushel. Add in the yield and other benefits of Roundup Ready Soybeans, and the benefits to Brazilian soybean farmers amount to at least 50 cents per bushel or about \$18.37 per metric ton.

To educate policymakers, ASA has prepared a "White Paper" to document the injury caused to U.S. soybean producers resulting from Brazil's refusal to honor its international obligations to protect intellectual property rights. ASA is also working with the Bush Administration to remove this foreign trade barrier that is disadvantaging U.S. soybean producers.

ASA Helps Develop Turkey's Soy Oil Market

Marketing activities by the American Soybean Association (ASA) office in Istanbul, Turkey, have been producing results in the development of the soy oil market in Turkey.

ASA/Middle East Country Director Chris Andrew reports that according to recent statistics from the Turkish Vegetable Oil Industrialists Association the consumption of non-blended soy oil jumped from only 2,000 metric tons (MT) in 1997 to 79,000 MT in 2001.

Currently, there are five new firms refining and selling soy oil brands in the market compared to only one in 1997. Turkey consumes 240,000 MT of blended soy oil (79,000 MT refined soy oil, 110,000 MT as margarine and the rest mainly in blended oils and feed for poultry) up from 167,000 MT in 1997.

There are 120 processors in Turkey and 50 percent are producing blended oil. Thirty percent of the vegetable oil consumption in Turkey is blended oils, which now mainly use soy oil. And demand for soy oil continues to grow.

Andrew reports that there is also interest in using ASA's Quality Soy Seal. ASA/Istanbul has worked closely with ASA/Brussels in registering the seal in Turkey for possible use by major processors.

ASA's activities to expand international markets for U.S. soybeans and products are made possible by producer checkoff dollars invested by the United Soybean Board and various State Soybean Councils, as well as funding provided by USDA's Foreign Agricultural Service.

ASA/Bayer Video Promotes Soy and Soy-fortified Foods

With the support of Bayer CropScience, the American Soybean Association (ASA) has produced a multimedia presentation that will help increase the amount of U.S. soybean products that are included in food aid programs worldwide. The presentation, which includes text documents and recipes, nutritional charts and photographs, and more than one hour of video demonstrations, was funded under the ASA/Bayer Soybean Trade Expansion Program (STEP).

The presentation is being made available to food aid professionals as a 2-volume CD-ROM set that will be distributed through ASA's World Initiative for Soy in Human Health (WISHH) program. ASA WISHH Director Jim Hershey will share the materials with private voluntary organizations around the world to help them make nutritional decisions that add soy and soy-fortified products to their feeding programs.

"The United States provides approximately half of all the commodities donated through the United Nation's World Food Programme," said ASA President Dwain Ford, a soybean producer from Kinmundy, Illinois. "U.S. international assistance programs moved 14.8 million bushels of U.S. soy products overseas in 2000, and soy will play an even greater role in food aid programs in the future."

WISHH promotes the use of U.S. soy protein products in developing countries where a deficiency of protein in human diets is acknowledged to be a serious problem. WISHH helps to create new and expanded uses for soybeans and soy products, particularly high protein products. The WISHH program is supported by soybean producer checkoff dollars.

These activities also establish commercial markets in developing countries with food processing and technology expertise, and raise consumer awareness of the health benefits of soy. WISHH identifies greater roles for soy in sustainable nutrition and development programs where soy can fortify locally available foods.

"USDA data shows that 40 percent of current agricultural exports go to countries that are former food aid recipients," Ford said. "South Korea and the Philippines are prime example of countries that received U.S. food aid and are now strong customers for commercial U.S. soy products."

The ASA/Bayer video, "Preparing Soy and Soy-fortified Foods," features a soyacow demonstration, instructions for blanching and cooking whole soybeans, uses for soy milk, corn/soy and wheat/soy blends, and includes more than 20 recipes for foods such as okara-maize meal patties, soy bulgur pilaf, soy flour flat bread, maize meal porridge, soymilk fruit smoothy, and soy-fortified tea biscuits.

Also included are instructions for rehydrating textured soy protein (TSP) and using it for a vegetable stew or a meat extender, and



(ASA photo by Bob Callanan)

Participants in the ASA/Bayer "Preparing Soy and Soy-fortified Foods," cooking demonstrations included (L to R) Marilyn Nash, Research Coordinator, National Soybean Research Lab (NSRL), University of Illinois (UIUC); Geetanjali Tandon, (from India) Research Specialist, NSRL/UIUC; Flavia Ramirez, (from Honduras) graduate student in Food Science & Human Nutrition, UIUC; Segametsi Maruapul, (from Botswana) graduate student in Food Science & Human Nutrition, UIUC; Megan Puzey, Research Specialist, NSRL/UIUC; Anuradha Joshi, (from India) graduate student in Business Administration and on staff at NSRL/UIUC; and Cheryl Sullivan, Research Dietitian, NSRL/UIUC. Not shown in photo, Qin Zhu, (from China) graduate student in Community Health, UIUC.

information using soy protein concentrates and soy isolates for baking and weaning food.

The complete program, including all general information, soy recipes and 13 video segments are also available to a worldwide audience at www.soygrowers.com/step/wishh/.

For the video production, ASA Communications Director Bob Callanan and ASA Communications Specialist Jill Wagenblast traveled to the National Soybean Research Laboratory (NSRL) at the University of Illinois Urbana-Champaign (UIUC) to videotape a Soy Foods Short Course and a series of soy food demonstrations. NSRL Research Associate Cheryl Sullivan organized the food preparation and participated on-camera along with an international cast of UIUC students and NSRL staff.