

What Evonik's Data Tells Us?

Taipei, Taiwan
November, 2025



SSOY

SSOY



**Bean
Quality**



**Regional
Differences**



**Soybean Meal
Quality**



**Supporting The
Animal Protein
Industry**



RUBROS	BASES %	TOLERANCIA DE RECIBO %	REBAJAS	MERMAS
Materias extrañas	1,0	3,0	Para valores superiores al 1,0% y hasta el 3,0% a razón del 1,0% por cada por ciento o fracción proporcional. Para valores superiores al 3,0% a razón del 1,5% por cada por ciento o fracción proporcional.	----
Incluido Tierra	0,5	0,5	Para valores superiores al 0,5% a razón del 1,5% por cada por ciento o fracción proporcional.	
Granos negros	----	1,0	----	----
Granos quebrados y/o partidos	20,0	30,0	Para valores superiores al 20,0% y hasta el 25,0% a razón del 0,25% por cada por ciento o fracción proporcional. Para valores superiores al 25,0% y hasta el 30,0% a razón del 0,5% por cada por ciento o fracción proporcional. Para valores superiores al 30,0% a razón del 0,75% por cada por ciento o fracción proporcional.	
Granos dañados (brotados, fermentados, ardidados, dañados por calor, podridos)	5,0	5,0	Para valores superiores al 5,0% a razón del 1,0% por cada por ciento o fracción proporcional.	
Incluido Granos quemados o "avería"	----	1,0	Para valores superiores al 1,0% a razón del 1,0% por cada por ciento o fracción proporcional.	----
Granos verdes	5,0	10,0	Para valores superiores al 5,0% se rebajará a razón del 0,2% por cada por ciento o fracción proporcional.	
Humedad	----	13,5	----	Para la mercadería recibida que exceda la tolerancia de recibo, se descontarán las mermas correspondientes, de acuerdo a las tablas establecidas.
Chamico	----	5 sem. / kg	----	Para mercadería recibida que exceda la tolerancia de recibo, se practicarán las mermas correspondientes.

Libre de insectos y/o arácnidos vivos

ARBITRAJE: Para los rubros condición "revocado en tierra", "olores comercialmente objetables" y "granos amohosados", se establece un arbitraje con un descuento sobre el precio de CERO COMA CINCO POR CIENTO (0,5%) a DOS POR CIENTO (2,0%) según intensidad.

SERVICIO NACIONAL DE SANIDAD Y CALIDAD AGROALIMENTARIA.



RUBROS	BASES %	TOLERANCIA DE RECIBO %	
Materias extrañas	1,0	3,0	Para valores superiores a cada por ciento o fracción hasta el 3,0% a razón del 1,5%
Incluido Tierra	0,5	0,5	Para valores superiores a cada por ciento
Granos negros	----	1,0	
Granos quebrados y/o partidos	20,0	30,0	Para valores superiores a cada por ciento o fracción hasta el 25,0% y hasta el 30,0% a razón del 0,75% por cada punto porcentual
Granos dañados (brotados, fermentados, ardidados, dañados por calor, podridos)	5,0	5,0	Para valores superiores a cada por ciento
Incluido Granos quemados o "avería"	----	1,0	Para valores superiores a cada por ciento
Granos verdes	5,0	10,0	Para valores superiores a cada por ciento
Humedad	----	13,5	
Chamico	----	5 sem. / kg	

Libre de insectos y/o arácnidos vivos

ARBITRAJE: Para los rubros condición "revolvado en tierra", "olores comercialmente objetables" el arbitraje con un descuento sobre el precio de CERO COMA CINCO POR CIENTO (0,5%) a

3. QUALITY / CONDITION: To be final at time and place of shipment per certificate(s) covering and limited to the items below, based on a general representative composite sample taken according to method laid down in FOSFA Standard Contracts method list and issued by a member superintendent of FOSFA. Cost and choice are on Seller's account.

3.1. Laboratory analysis by a FOSFA Analyst Member:

- | | | |
|---------------------|--|----------------|
| | | <u>Method:</u> |
| • Oil content | : Basis 18.5% | AOCS Ac 3 – 44 |
| | <i>Non-reciprocal allowance of 1% discount for each 1% deficiency, fractions in proportion</i> | |
| • Moisture | : Maximum 14.0% | AOCS Ac 2 - 41 |

3.2. Grading by a Superintendent or Analyst Member of FOSFA registered at Brazilian Ministry of Agriculture:

- Foreign matter : Basis 1.0%
Maximum 2.0%
Non-reciprocal allowance of 1% discount for each 1% deficiency, fractions in proportion
- Damaged beans : Basis 8.0%
Maximum 8.5%
Non-reciprocal allowance of 2% discount for each 1% deficiency, fractions in proportion
Of which:
 - Heat Damaged and Burned : Maximum 4.0%
of which
 - Burned : Maximum 1.0%
 - Mouldy : Maximum 6.0%
- Broken beans : Maximum 30.0%
- Greenish beans : Maximum 8.0%
- Poisonous seeds/husks : Substantially free
within tolerances of:
 - 1 particle of treated vegetal seeds with unknown level of toxicity for each 1 kg sample at each lot of 5,000 metric tons loaded or part thereof.
 - 1 particle of toxic natural vegetal seeds for each 1 kg sample at each lot of 5,000 metric tons loaded or part thereof.
- Castor Seed and/or Castor Seed Husks : Maximum 0.005%
for general



RUBROS	BASES %	TOLERANCIA DE RECIBO %	
Materias extrañas	1,0	3,0	Para valores superiores a cada por ciento o fracción cada 3,0% a razón del 1,5%
Incluido Tierra	0,5	0,5	Para valores superiores a cada por ciento
Granos negros	----	1,0	
Granos quebrados y/o partidos	20,0	30,0	Para valores superiores a cada por ciento o fracción hasta el 25,0% y hasta el 30,0% fracción proporcional 0,75% por cada punto
Granos dañados (brotados, fermentados, ardidados, dañados por calor, podridos)	5,0	5,0	Para valores superiores a cada por ciento
Incluido Granos quemados o "avería"	----	1,0	Para valores superiores a cada por ciento
Granos verdes	5,0	10,0	Para valores superiores a cada por ciento
Humedad	----	13,5	
Chamico	----	5 sem. / kg	

Libre de insectos y/o arácnidos vivos

ARBITRAJE: Para los rubros condición "revolvado en tierra", "olores comercialmente objetables", el arbitraje con un descuento sobre el precio de CERO COMA CINCO POR CIENTO (0,5%) a

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3.1. Laboratory analysis by a FOSFA Analyst Member:

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Non-reciprocal allowance of 1% discount for each 1% deficiency, fractions in proportion
- Moisture : Maximum

3.2. Grading by a Superintendent or Analyst Member of FOSFA registered at Brazilian M

- Foreign matter : Basis
Maximum.....
Non-reciprocal allowance of 1% discount for each 1% deficiency, fractions in proportion
 - Damaged beans..... : Basis
Maximum
- Non-reciprocal allowance of 2% discount for each 1% deficiency, fractions in proportion*
- Of which:

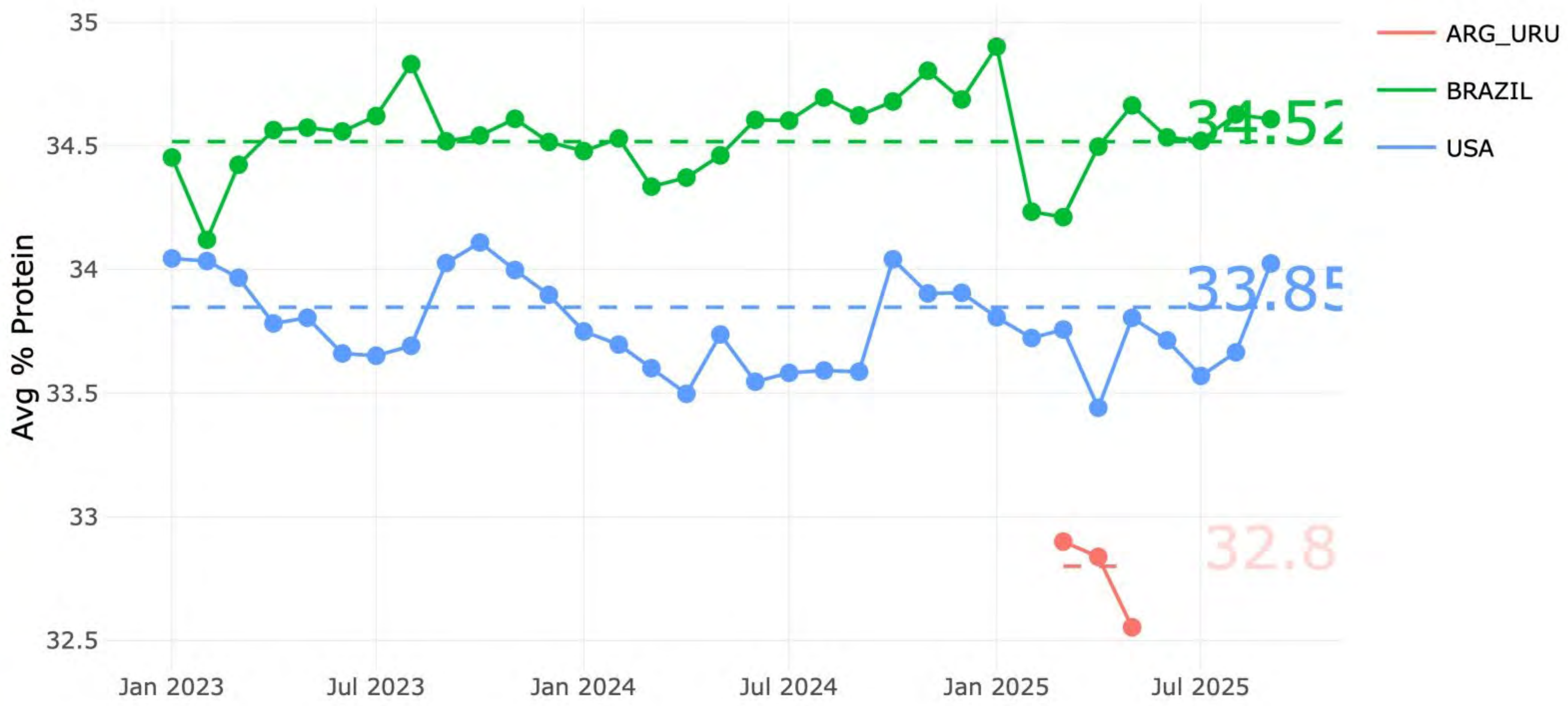
- Heat Damaged and Burned : Maximum
- of which
 - Burned : Maximum
 - Mouldy : Maximum
- Broken beans : Maximum
- Greenish beans : Maximum
- Poisonous seeds/husks : Substantially free within tolerances of:
 - 1 particle of treated vegetal seeds with unknown level of toxicity for each 1 metric tons loaded or part thereof.
 - 1 particle of toxic natural vegetal seeds for each 1 kg sample at each lot or part thereof.
- Castor Seed and/or Castor Seed Husks : Maximum

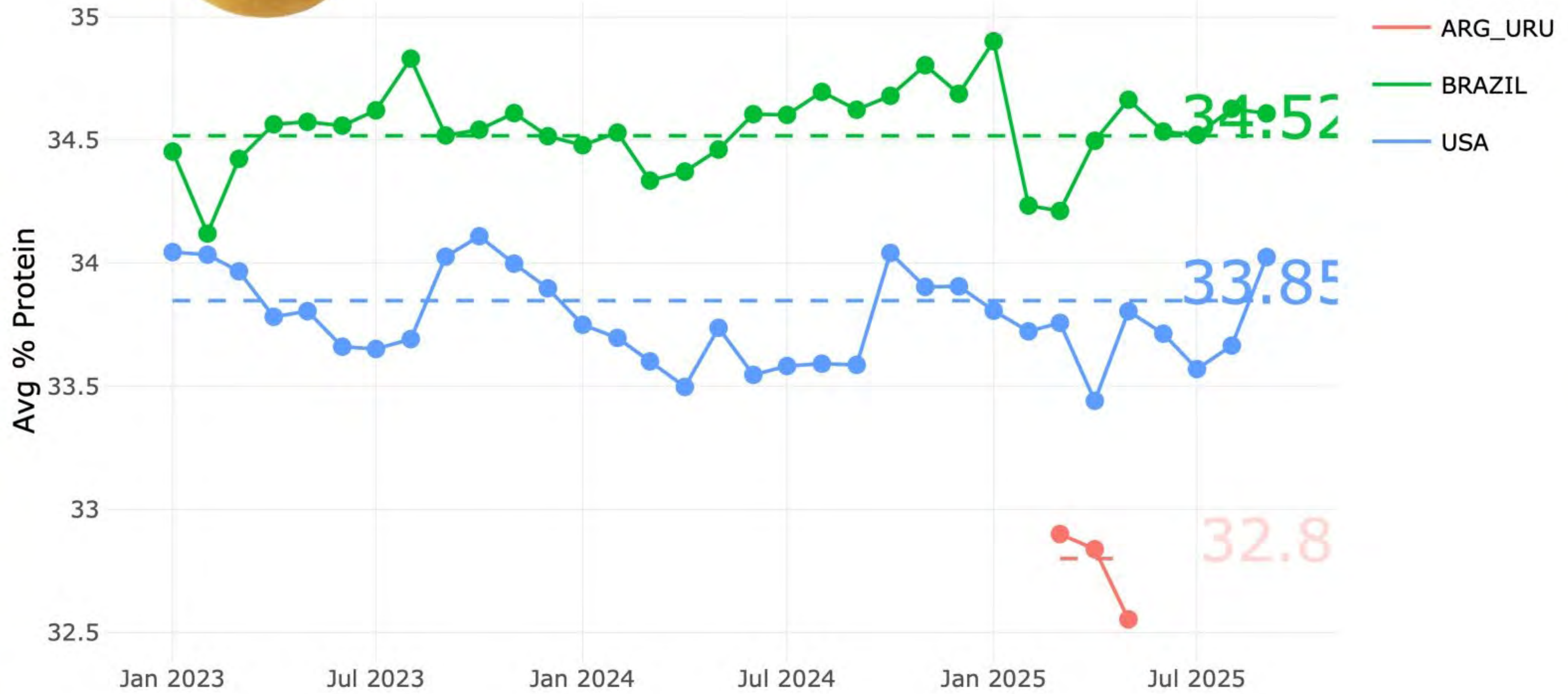
TABLE 10.1 – GRADES AND GRADE REQUIREMENTS FOR SOYBEANS

Grade	Maximum Limits of -			
	Damaged Kernels		Foreign Material (percent)	Splits (percent)
	Heat (part of total) (percent)	Total (percent)		
U.S. No. 1	0.2	2.0	1.0	10.0
U.S. No. 2	0.5	3.0	2.0	20.0
U.S. No. 3	1.0	5.0	3.0	30.0
U.S. No. 4	3.0	8.0	5.0	40.0

U.S. Sample Grade is soybeans that:

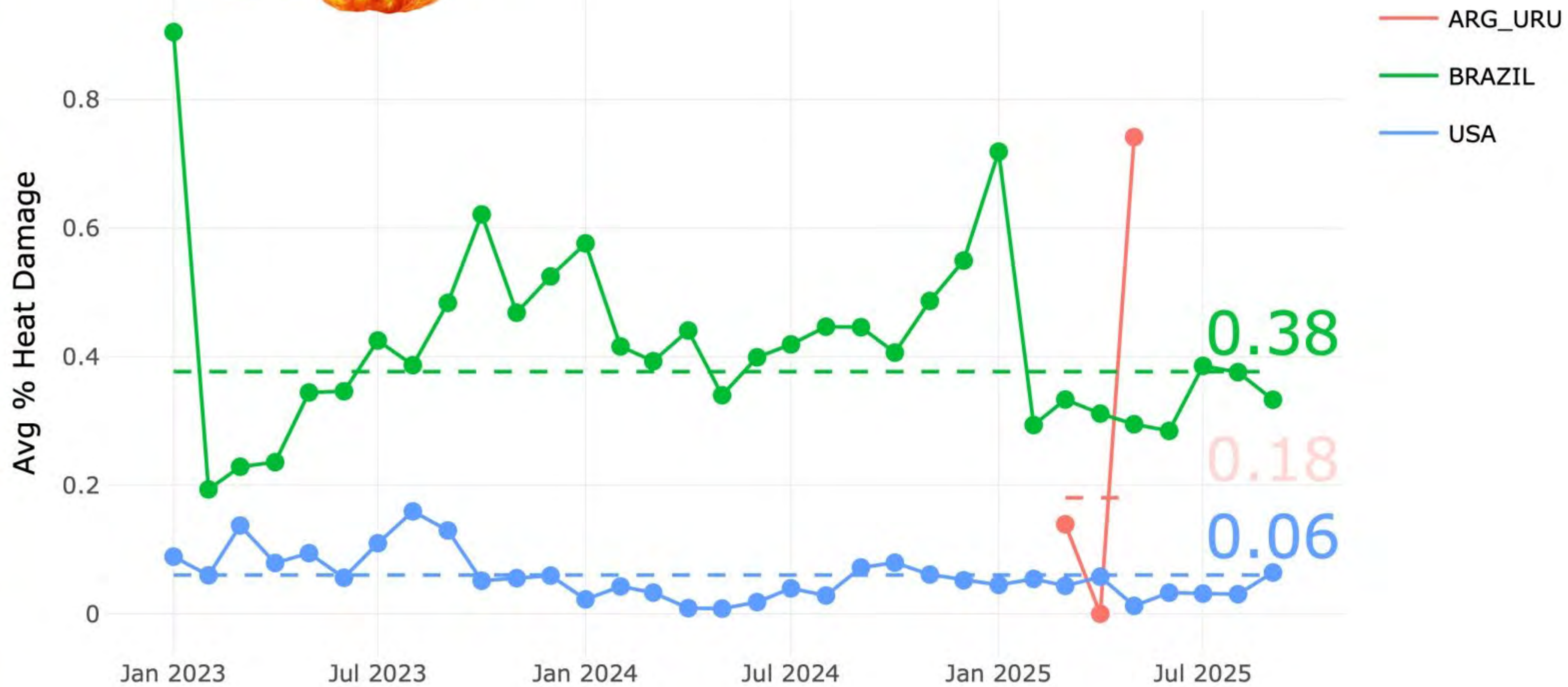
- Do not meet the requirements for grades U.S. No.1, 2, 3, or 4; or
- Contains 4 or more stones which have an aggregate weight in excess of 0.1 percent of the sample weight, 1 or more pieces of glass, 3 or more crotalaria seeds (*Crotalaria* spp.), 2 or more castor beans (*Ricinus communis* L.), 4 or more particles of an unknown foreign substance(s) or a commonly recognized harmful or toxic substance(s), 10 or more rodent pellets, bird droppings, or an equivalent quantity of other animal filth in 1,000 grams of soybeans, or
- Contain 11 or more animal filth, castor beans, crotalaria seeds, glass, stones, or unknown foreign substance(s) in any combination, or
- Have a musty, sour, or commercially objectionable foreign odor (except garlic odor); or
- Are heating or otherwise of distinctly low quality.













Section 2. MEAL QUALITY

The standard of quality shall be the soybean meal of fair merchantable quality conforming to standard definitions and standard specifications of the Association, as set forth in these Trading Rules. Analysis shall be made in accordance with methods approved by the American Oil Chemists' Society (AOCS) in effect as of the date of the contract. [See Appendix A, Section 2]

Section 3. MEAL SPECIFICATIONS

All specifications can be modified based on agreements between buyer and seller.

Soybean Meal (as defined above under Rule 2, Section 1)

Typical soybean meal product specifications are as follows:

Protein (Range)	44.0 – 49.0 %
Fat	0.5 %
Fiber (Maximum)	3.5 %
Moisture (Maximum)	12.0 %

In accordance with industry practices and as allowed under the 2024 AAFCO Official Publication, soybean meal products may also contain the following:

Flowability Agent (Maximum)	0.5% or 10 lbs per ton by weight of total product
Spent Bleach Clay (Maximum)	0.2% or 4 lbs per ton by weight of total product

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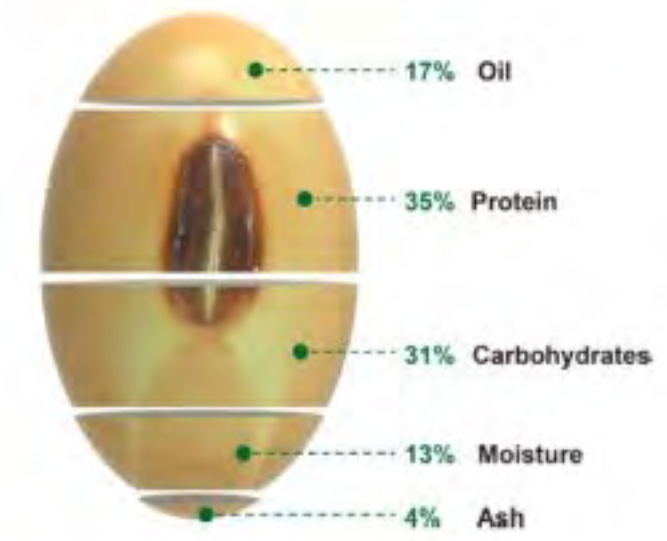
What is protein?



What is protein?

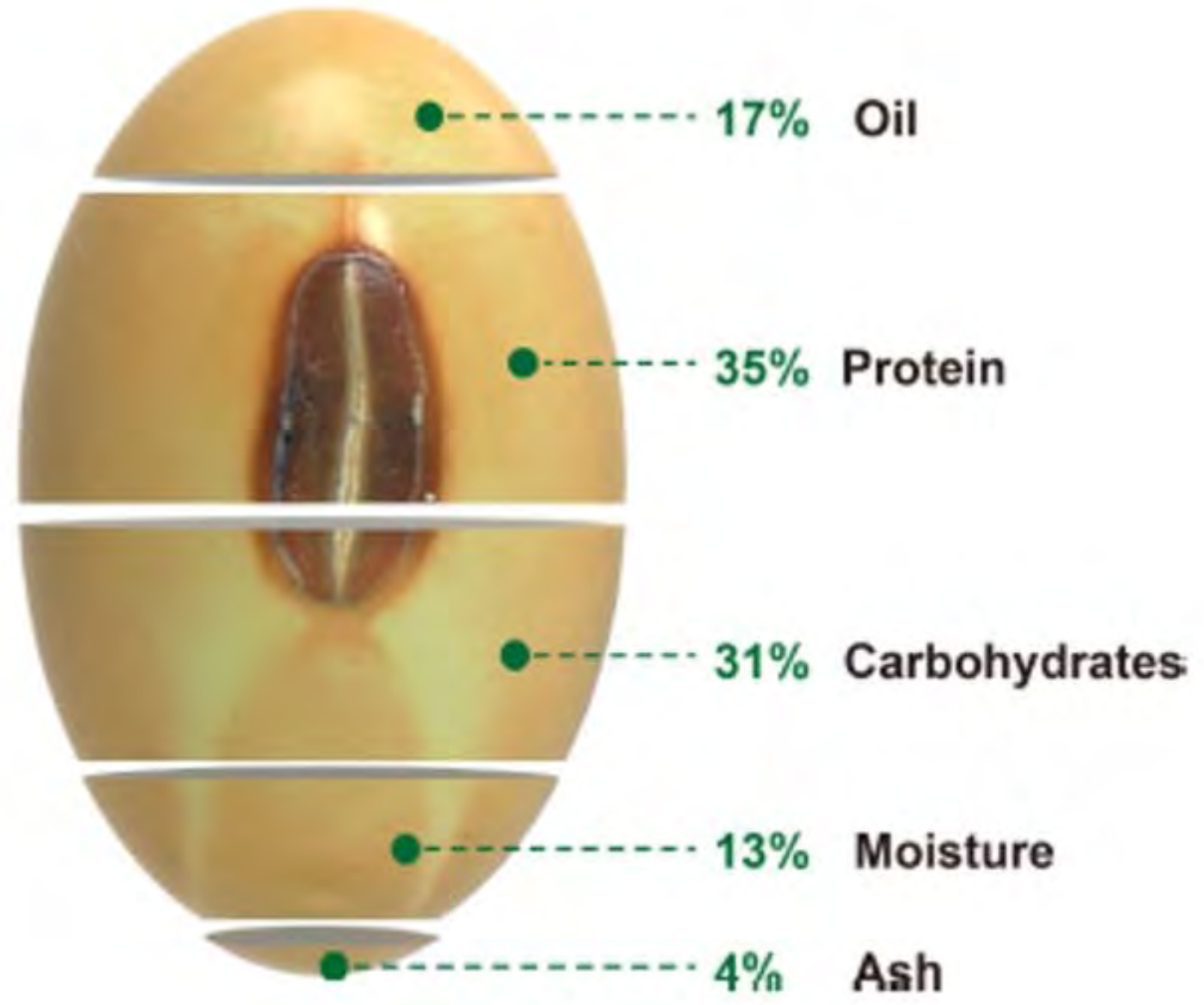


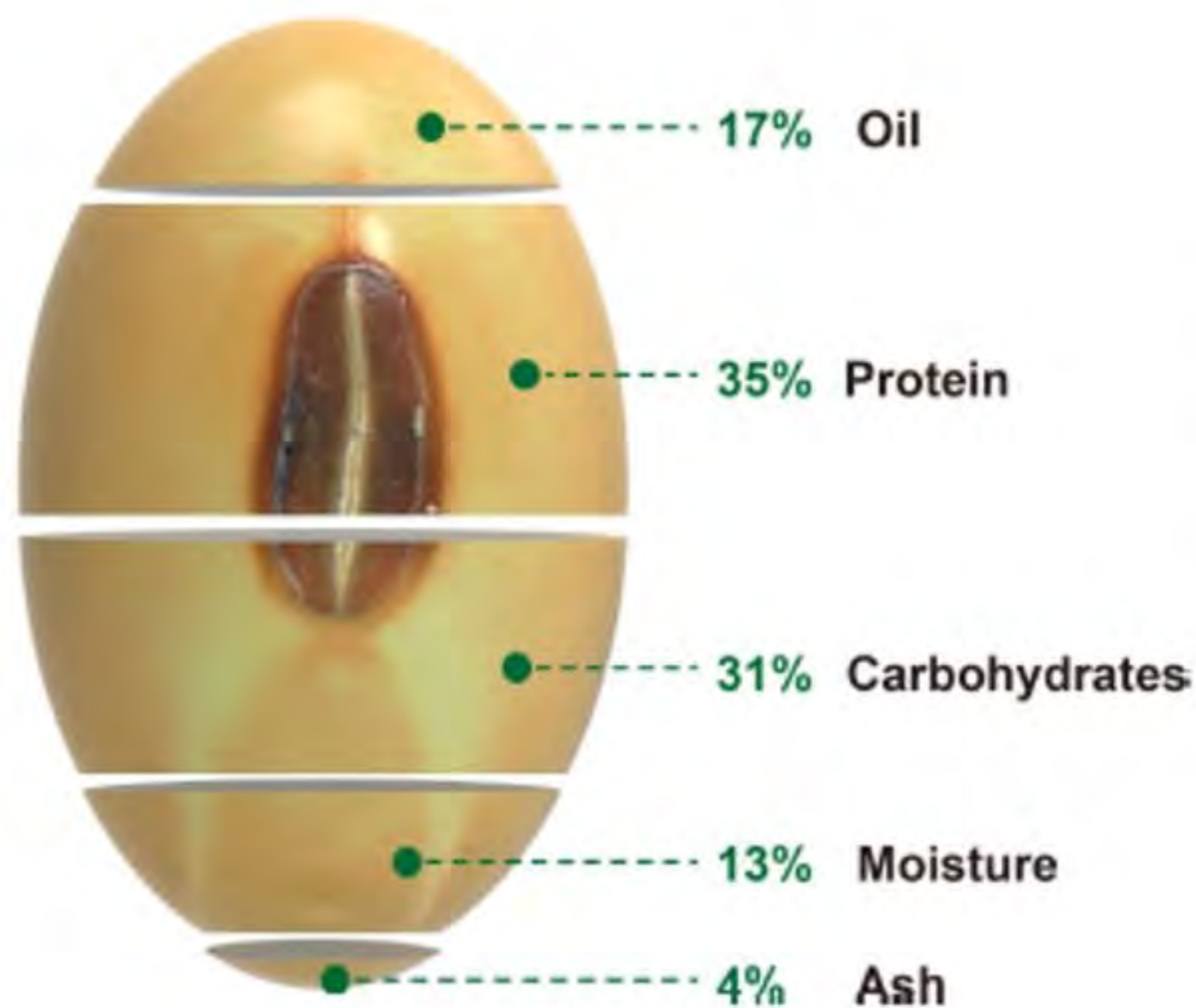
What is protein?





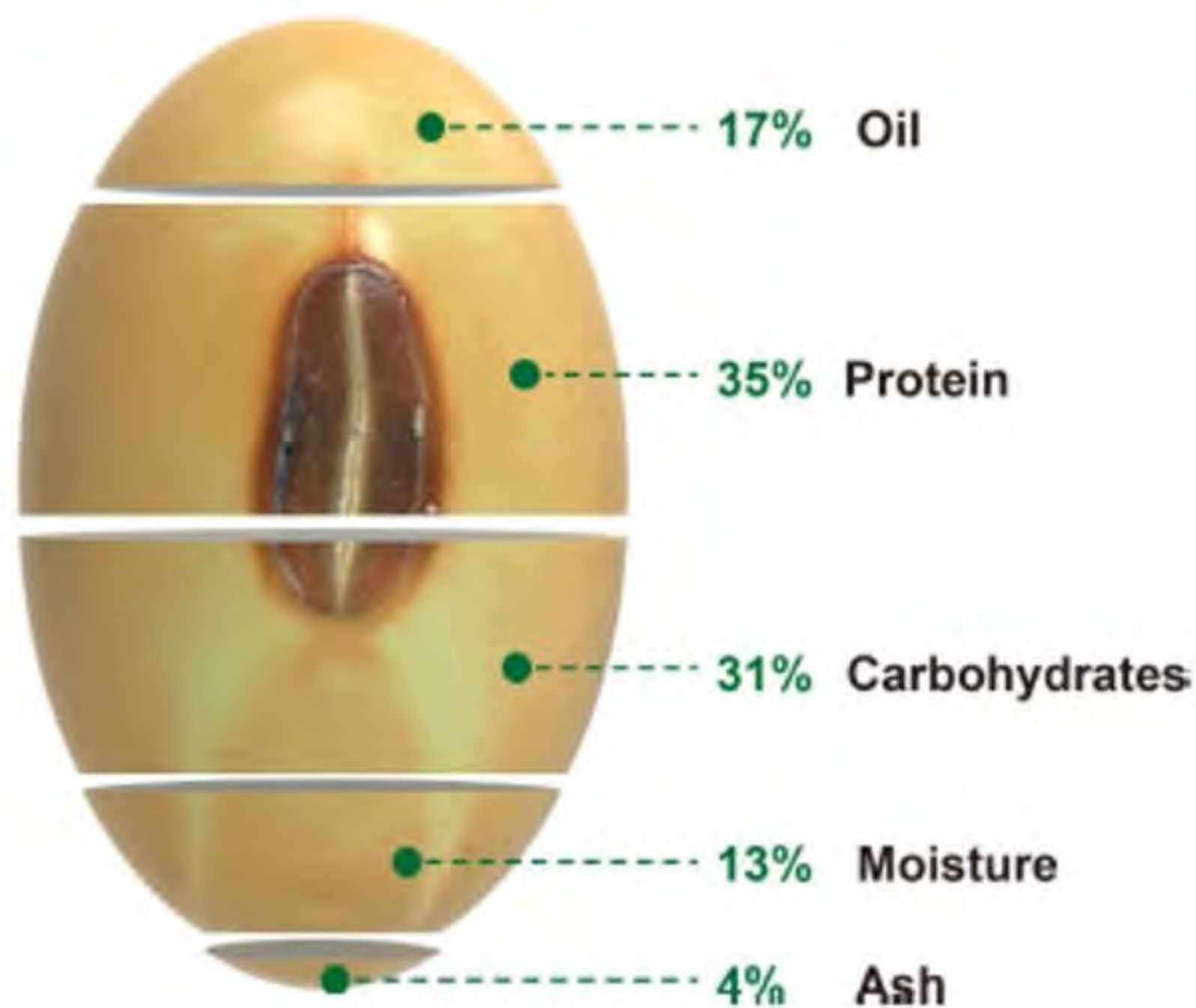






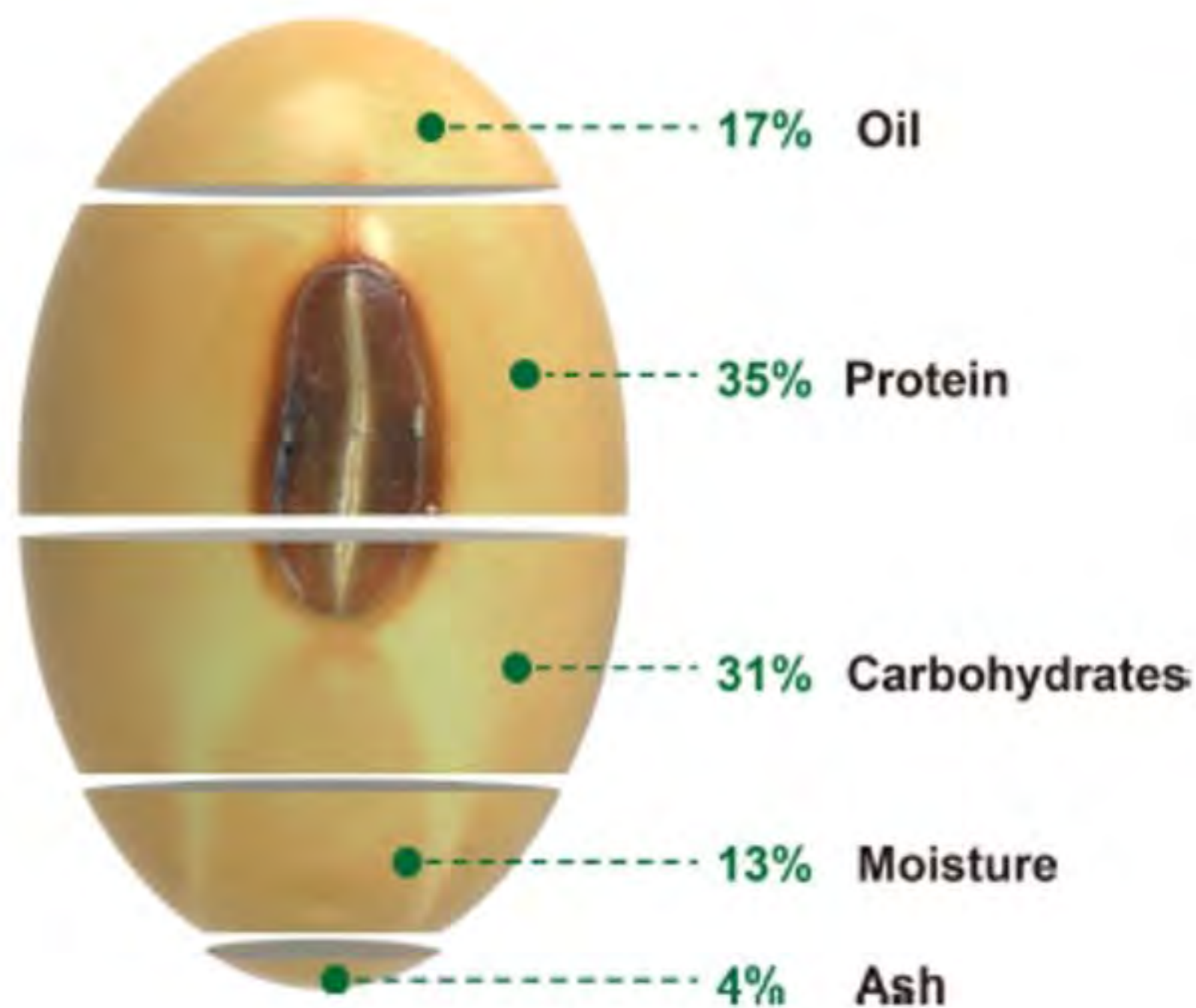
Classification of AA as EAA, NEAA, and CEAA in Animals^a

EAA	Mammals ^b			Poultry			Fish		
	NEAA	CEAA ^c		EAA	NEAA	CEAA ^c	EAA	NEAA	CEAA ^c
Arg	Ala	Gln		Arg	Ala	Gln	Arg	Ala	Gln
Cys	Asn	Glu		Cys	Asn	Glu	Cys	Asn	Glu
His	Asp	Gly		Gly	Asp	Tau	His	Asp	Gly
Ile	Ser	Pro		His	Ser		Ile	Ser	Tau
Leu		Tau		Ile			Leu		
Lys				Leu			Lys		
Met				Lys			Met		
Phe				Met			Phe		
Thr				Phe			Pro		
Trp				Pro			Thr		
Tyr				Thr			Trp		
Val				Trp			Tyr		
				Tyr			Val		
				Val					



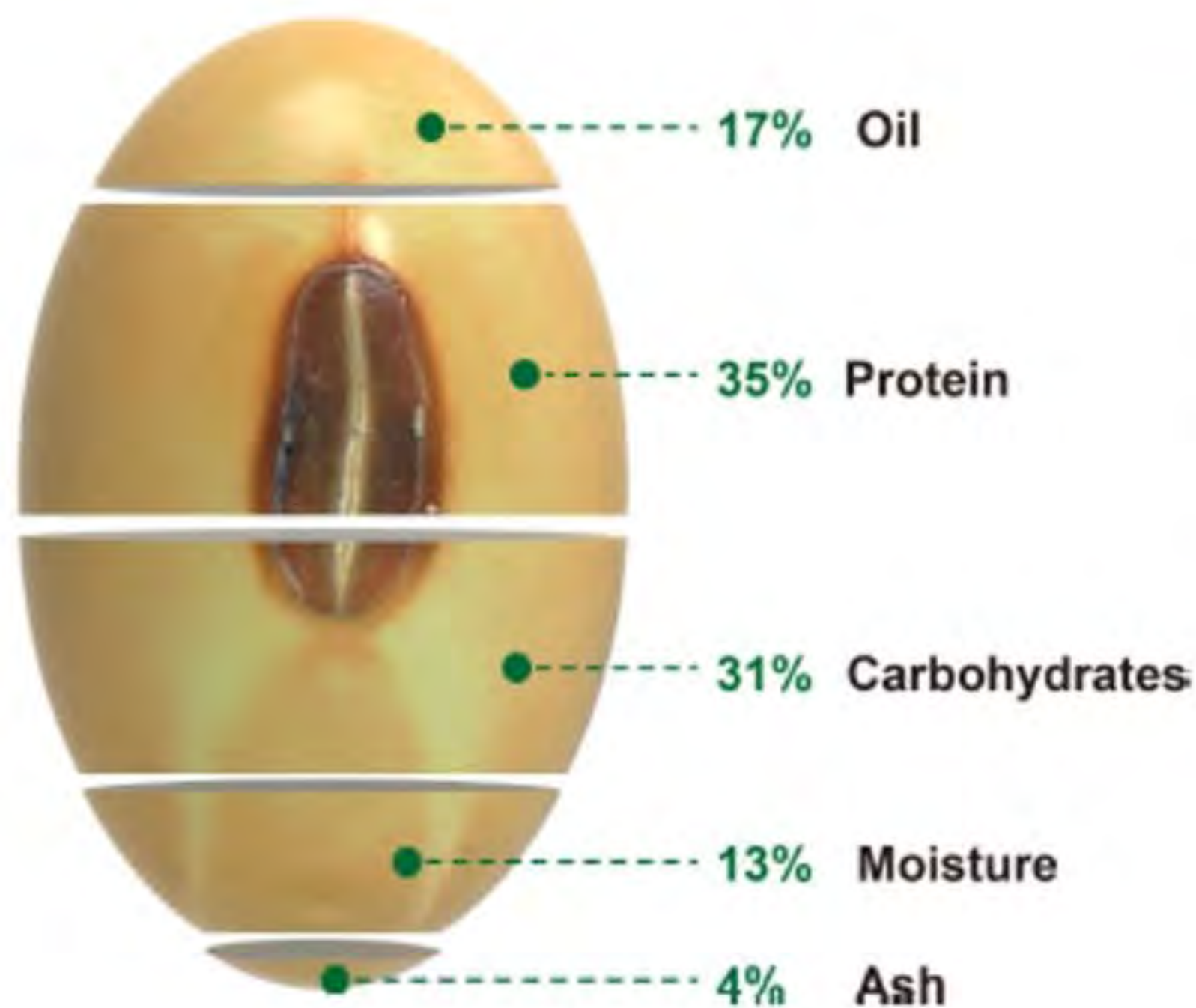
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	Mammals ^b			Poultry			Fish		
<u>EAA</u>	NEAA	CEAA ^c	EAA	NEAA	CEAA ^c	EAA	NEAA	CEAA ^c	
Arg	Ala	Gln	Arg	Ala	Gln	Arg	Ala	Gln	
Cys	Asn	Glu	Cys	Asn	Glu	Cys	Asn	Glu	
His	Asp	Gly	Gly	Asp	Tau	His	Asp	Gly	
Ile	Ser	Pro	His	Ser		Ile	Ser	Tau	
Leu		Tau	Ile			Leu			
Lys			Leu			Lys			
Met			Lys			Met			
Phe			Met			Phe			
Thr			Phe			Pro			
Trp			Pro			Thr			
Tyr			Thr			Trp			
Val			Trp			Tyr			
			Tyr			Val			
			Val						



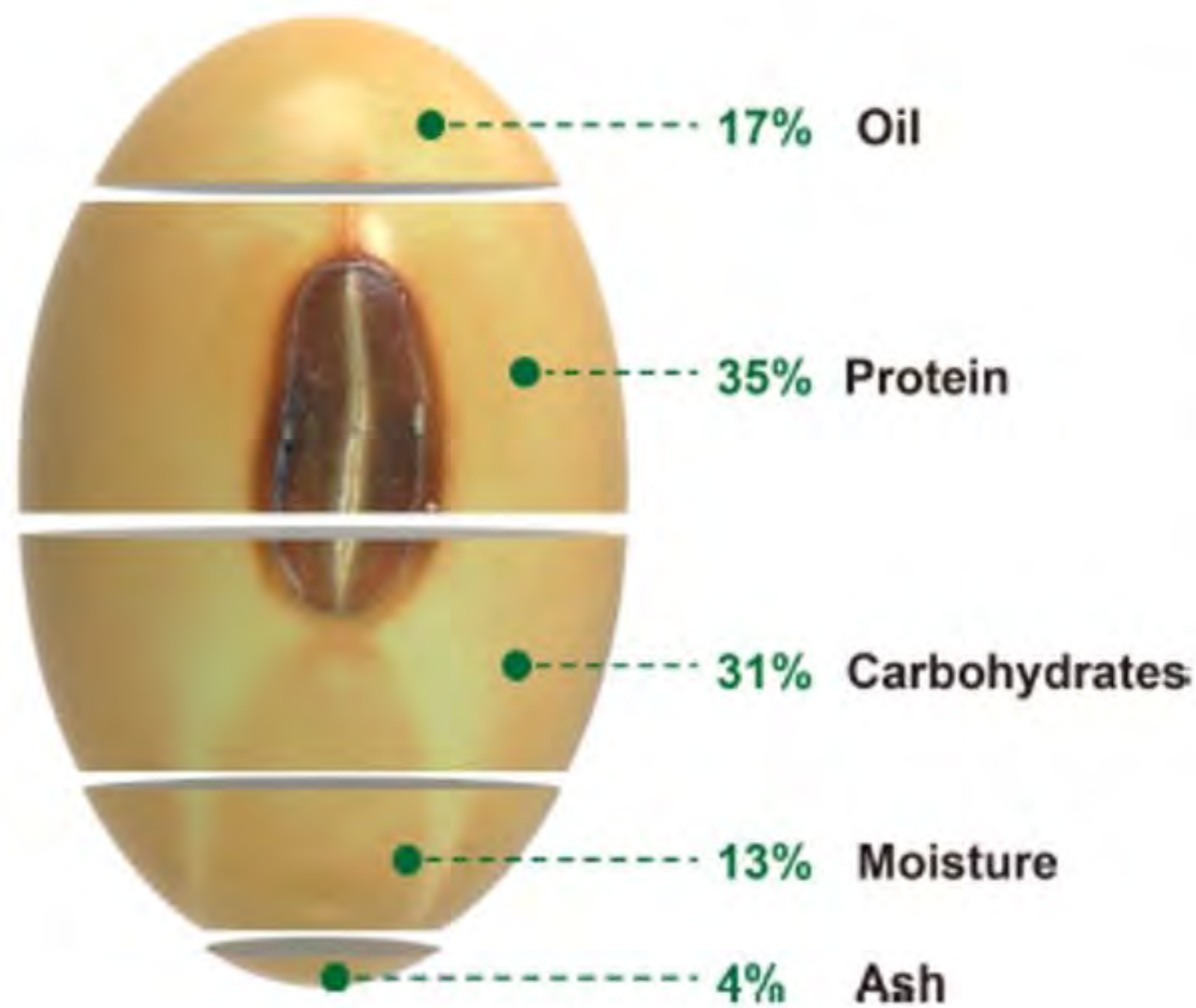
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<u>EAA</u>	<u>NEAA</u>	CEAA ^c	EAA	NEAA	CEAA ^c	EAA	NEAA	CEAA ^c
Arg	Ala	Gln	Arg	Ala	Gln	Arg	Ala	Gln
Cys	Asn	Glu	Cys	Asn	Glu	Cys	Asn	Glu
His	Asp	Gly	Gly	Asp	Tau	His	Asp	Gly
Ile	Ser	Pro	His	Ser		Ile	Ser	Tau
Leu		Tau	Ile			Leu		
Lys			Leu			Lys		
Met			Lys			Met		
Phe			Met			Phe		
Thr			Phe			Pro		
Trp			Pro			Thr		
Tyr			Thr			Trp		
Val			Trp			Tyr		
			Tyr			Val		
			Val					



Classification of AA as EAA, NEAA, and CEAA in Animals^a

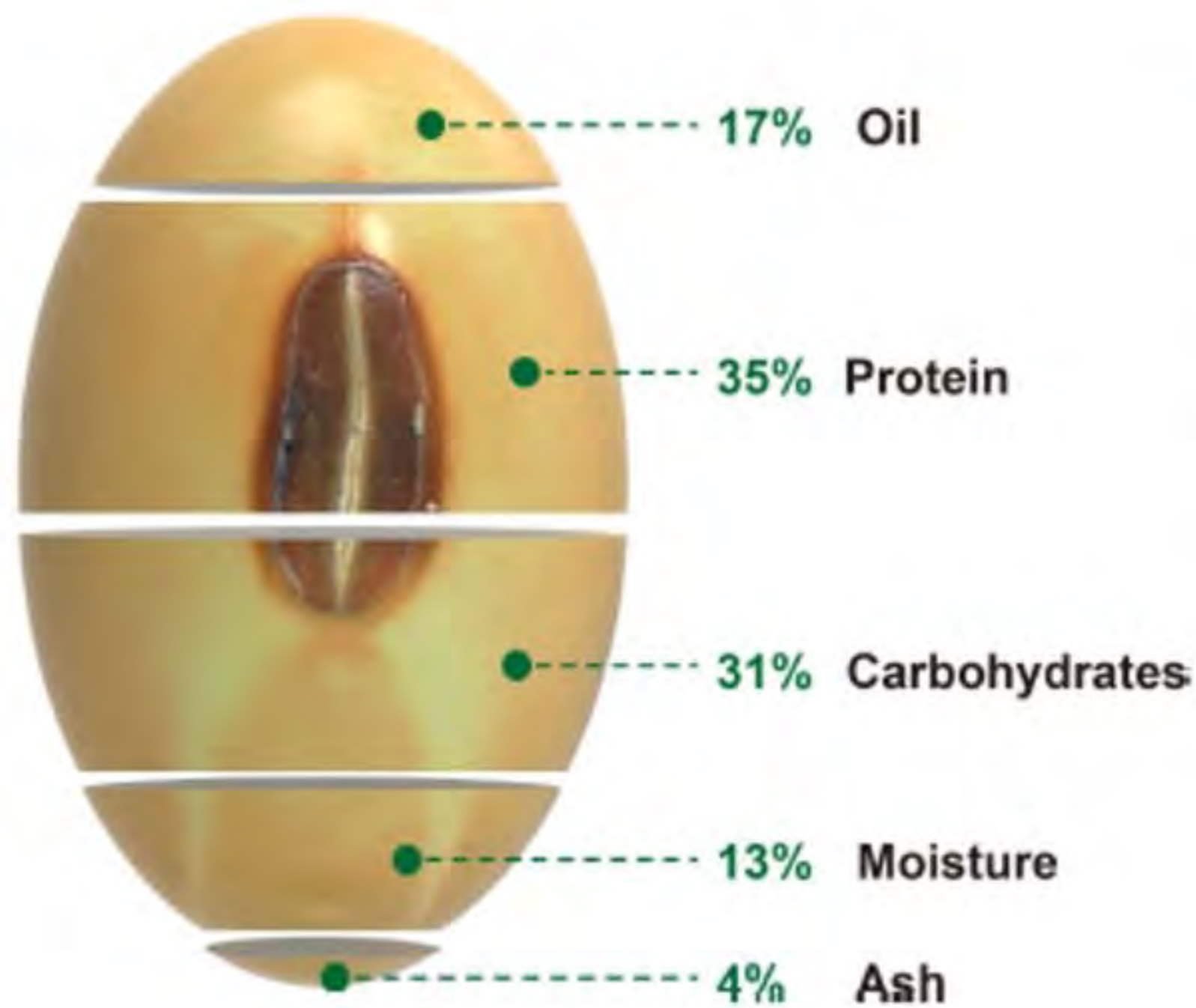
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<u>EAA</u>	<u>NEAA</u>	<u>CEAA^c</u>	EAA	NEAA	CEAA ^c	EAA	NEAA	CEAA ^c
Arg	Ala	Gln	Arg	Ala	Gln	Arg	Ala	Gln
Cys	Asn	Glu	Cys	Asn	Glu	Cys	Asn	Glu
His	Asp	Gly	Gly	Asp	Tau	His	Asp	Gly
Ile	Ser	Pro	His	Ser		Ile	Ser	Tau
Leu		Tau	Ile			Leu		
Lys			Leu			Lys		
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Phe			Met			Phe		
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			Tyr			Val		
			Val					



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Ile	Ser	Pro	His	Ser		Ile	Ser	Tau
Leu		Tau	Ile			Leu		
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Thr			Phe			Pro		
Trp			Pro			Thr		
Tyr			Thr			Trp		
Val			Trp			Tyr		
			Tyr			Val		
			Val					

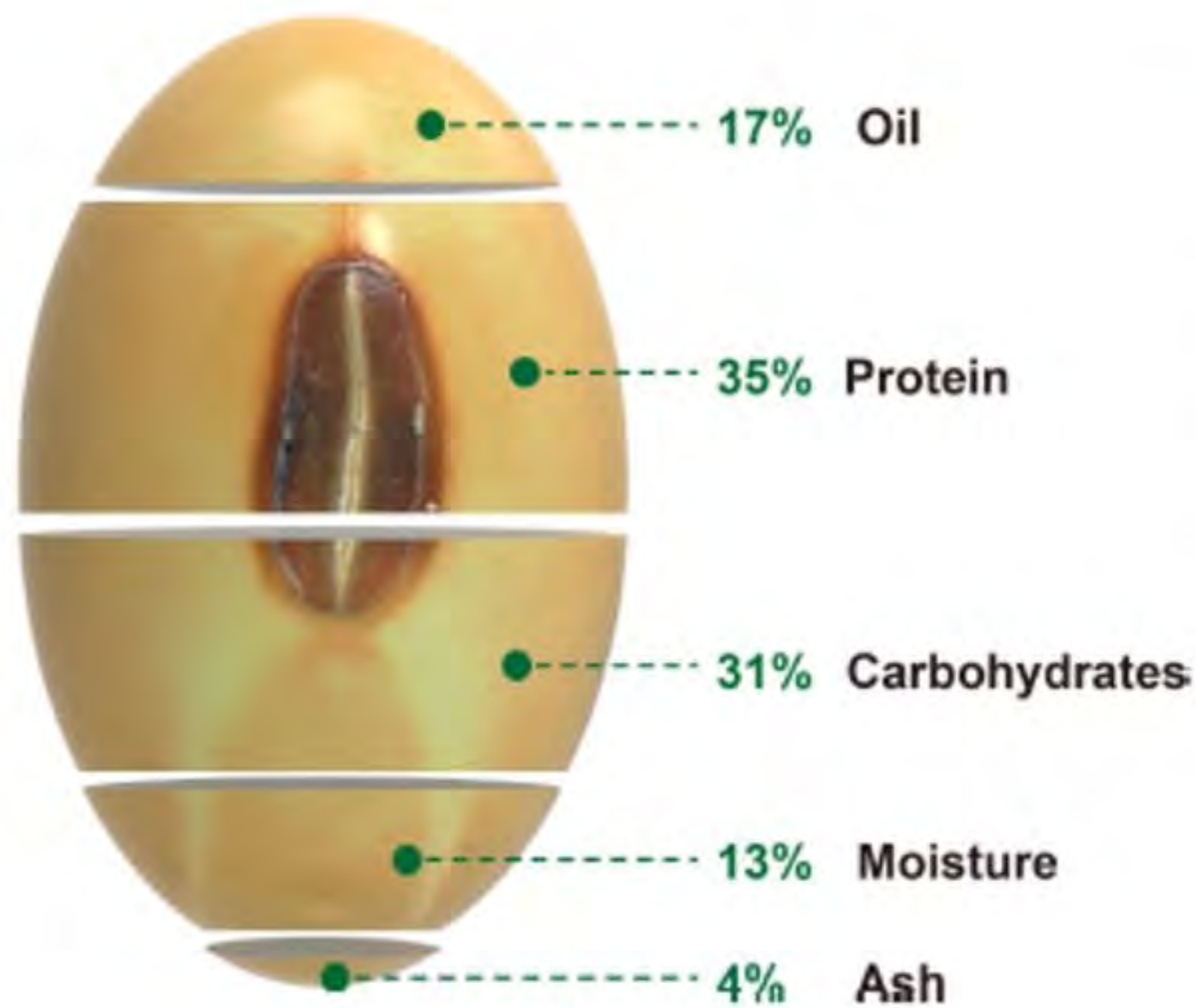




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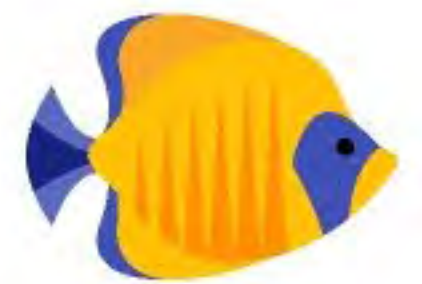
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Ile	Ser	Pro	His	Ser		Ile	Ser	Tau
Leu		Tau	Ile			Leu		
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Phe			Met			Phe		
Thr			Phe			Pro		
Trp			Pro			Thr		
Tyr			Thr			Trp		
Val			Trp			Tyr		
			Tyr			Val		
			Val					



Multifunctional Molecules



Multifunctional Molecules



Multifunctional Molecules



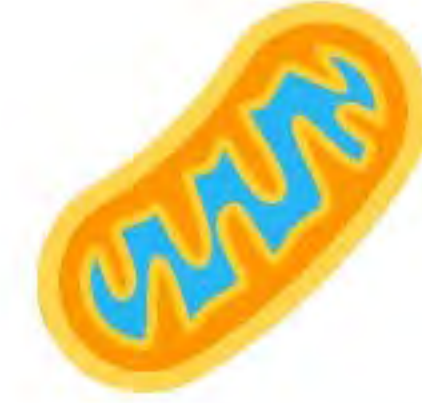
Multifunctional Molecules



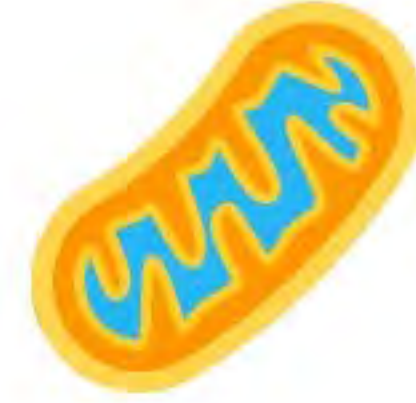
Multifunctional Molecules



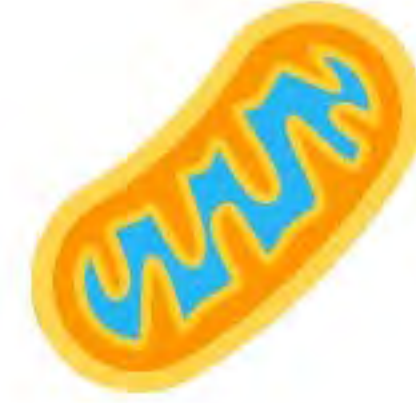
Multifunctional Molecules



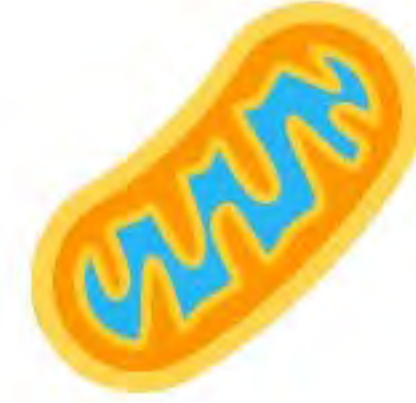
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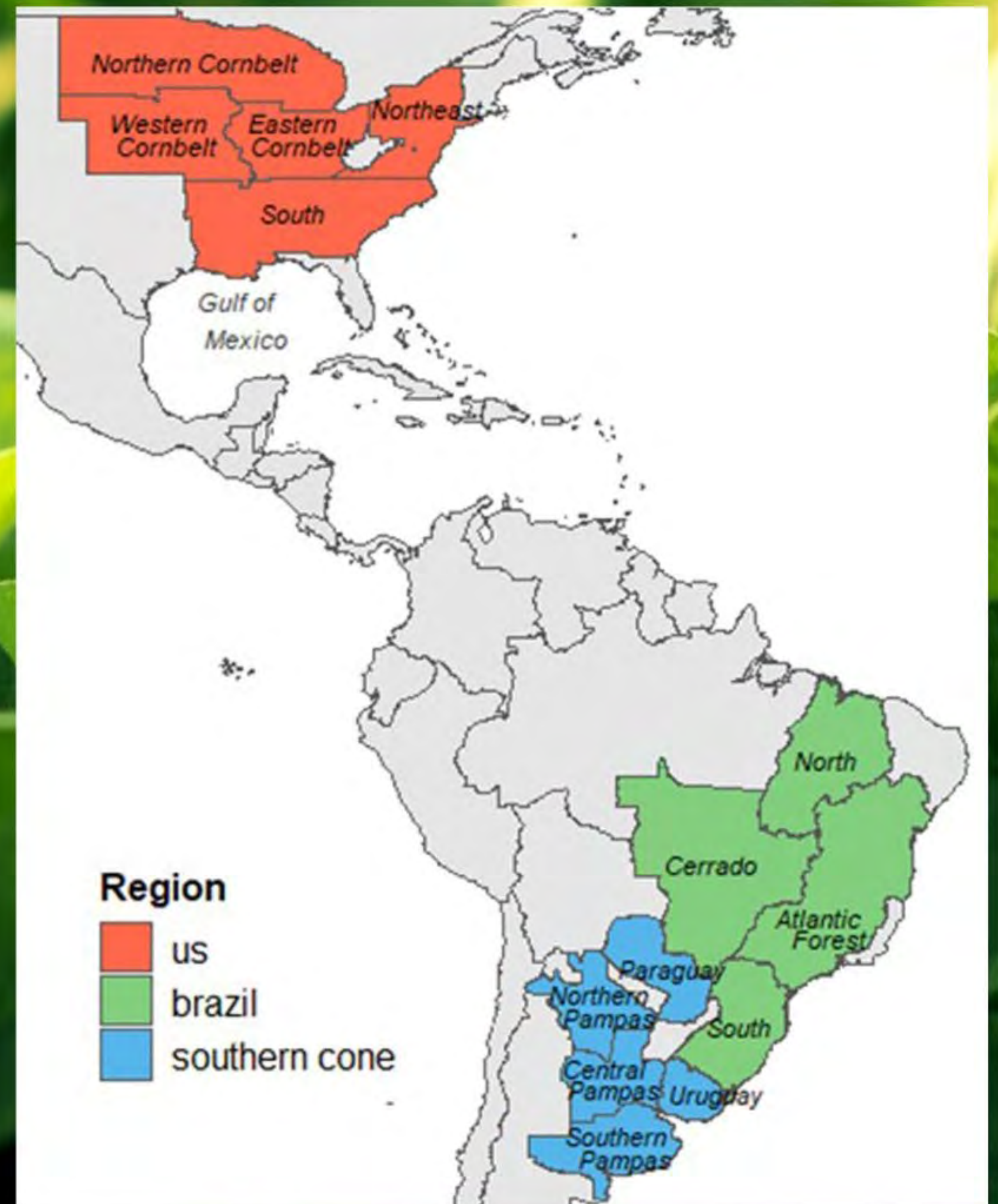
Multifunctional Molecules



Origins



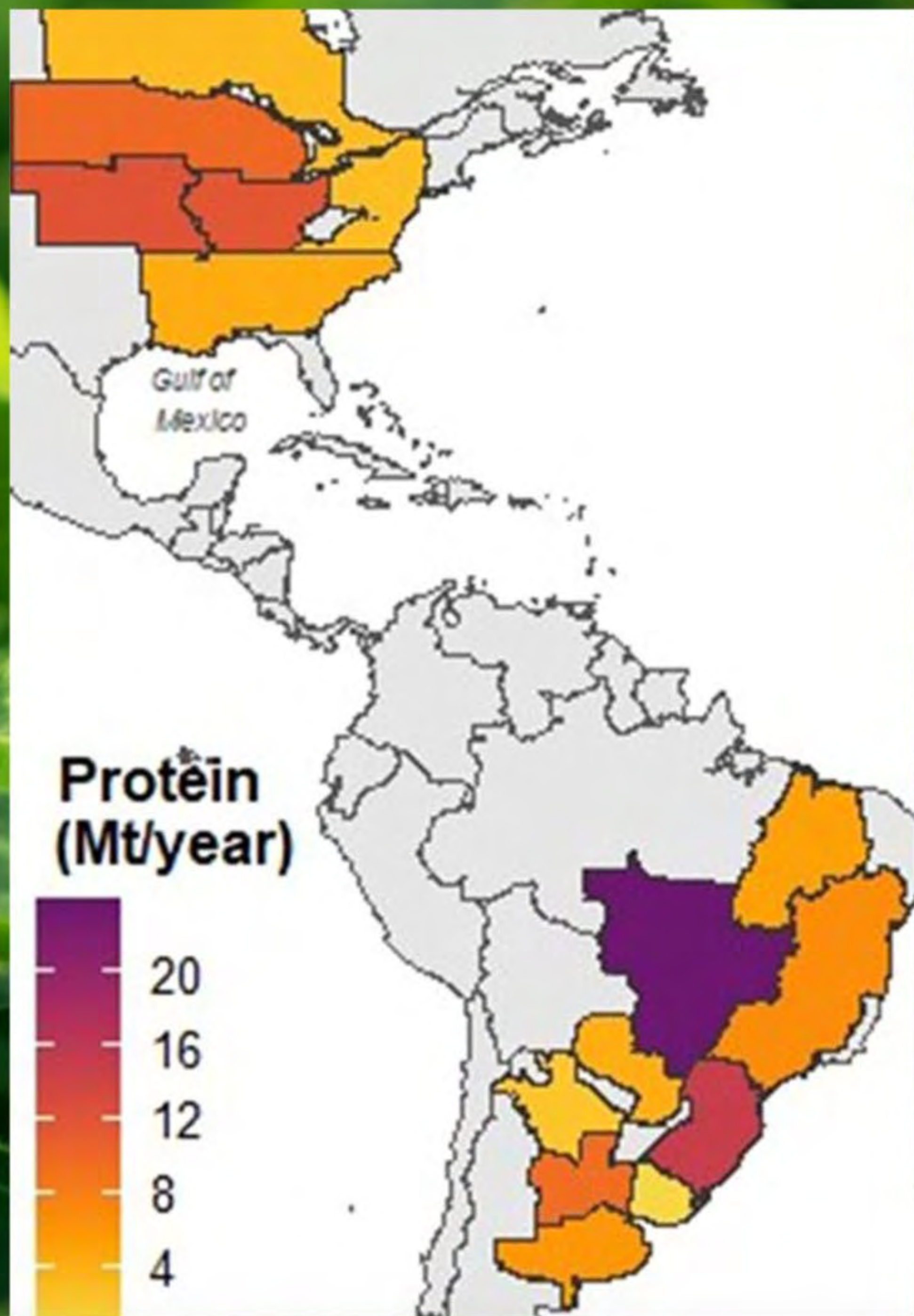
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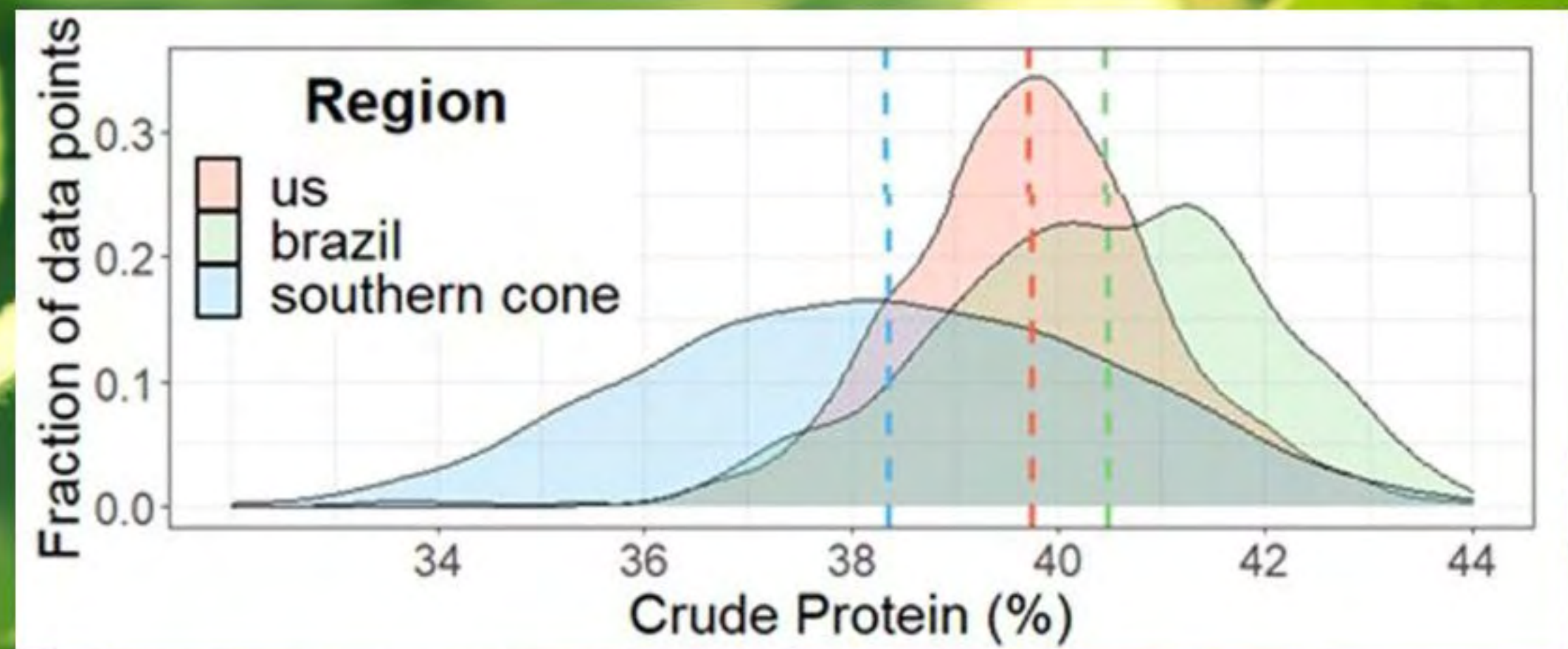
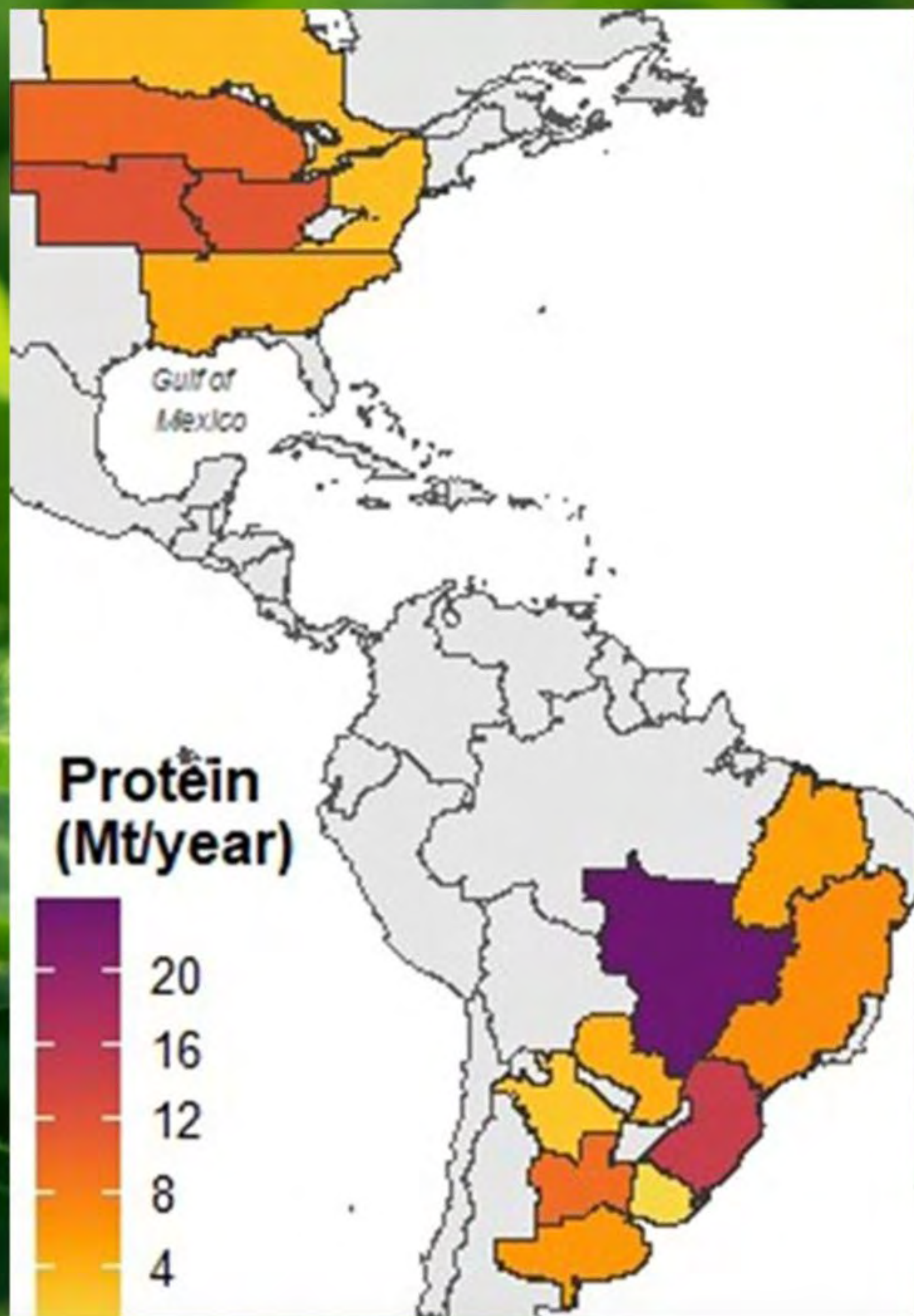


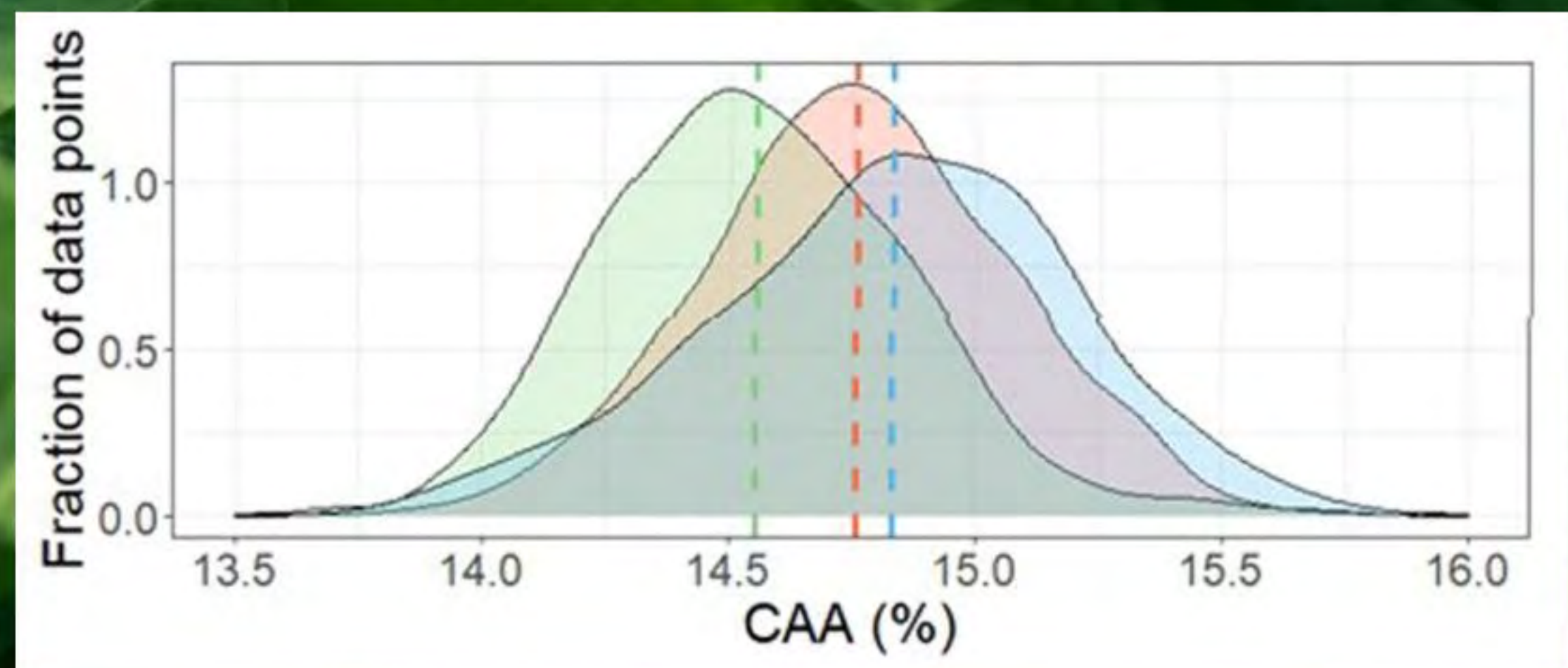
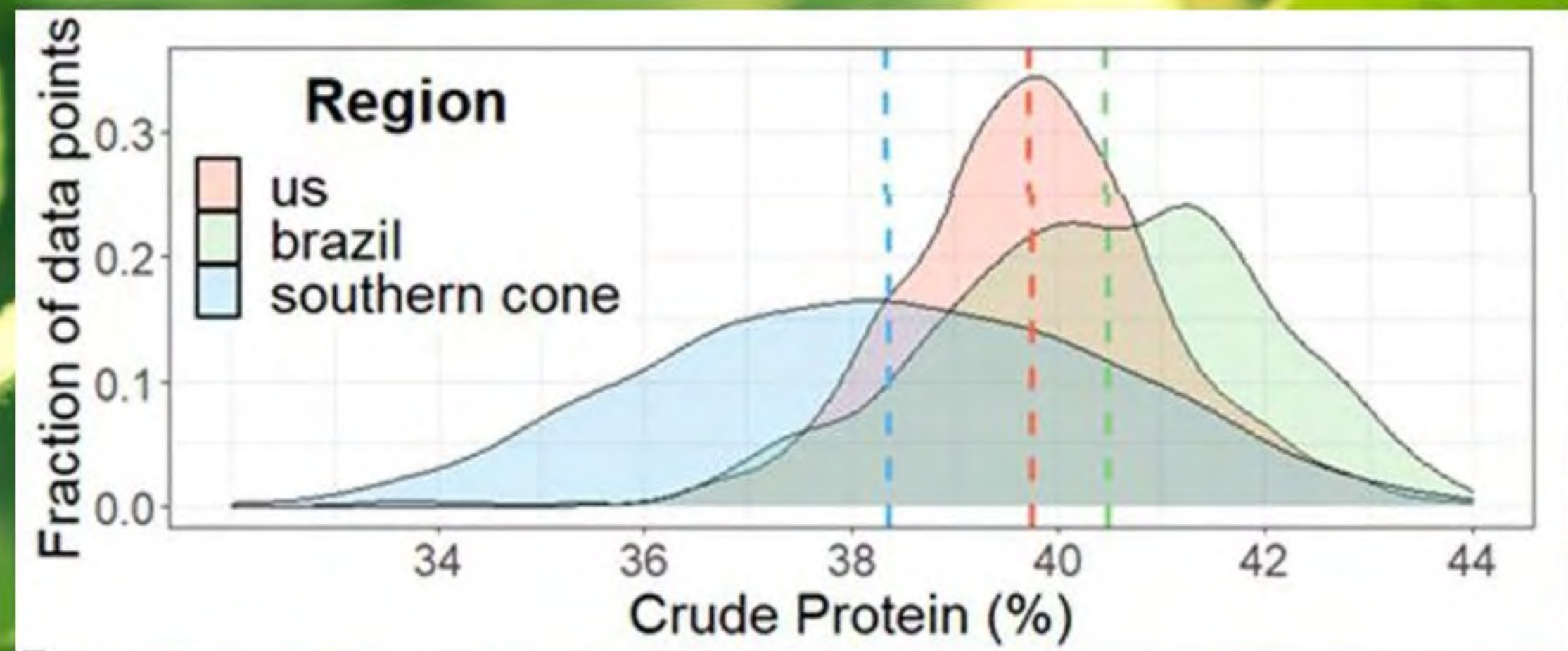
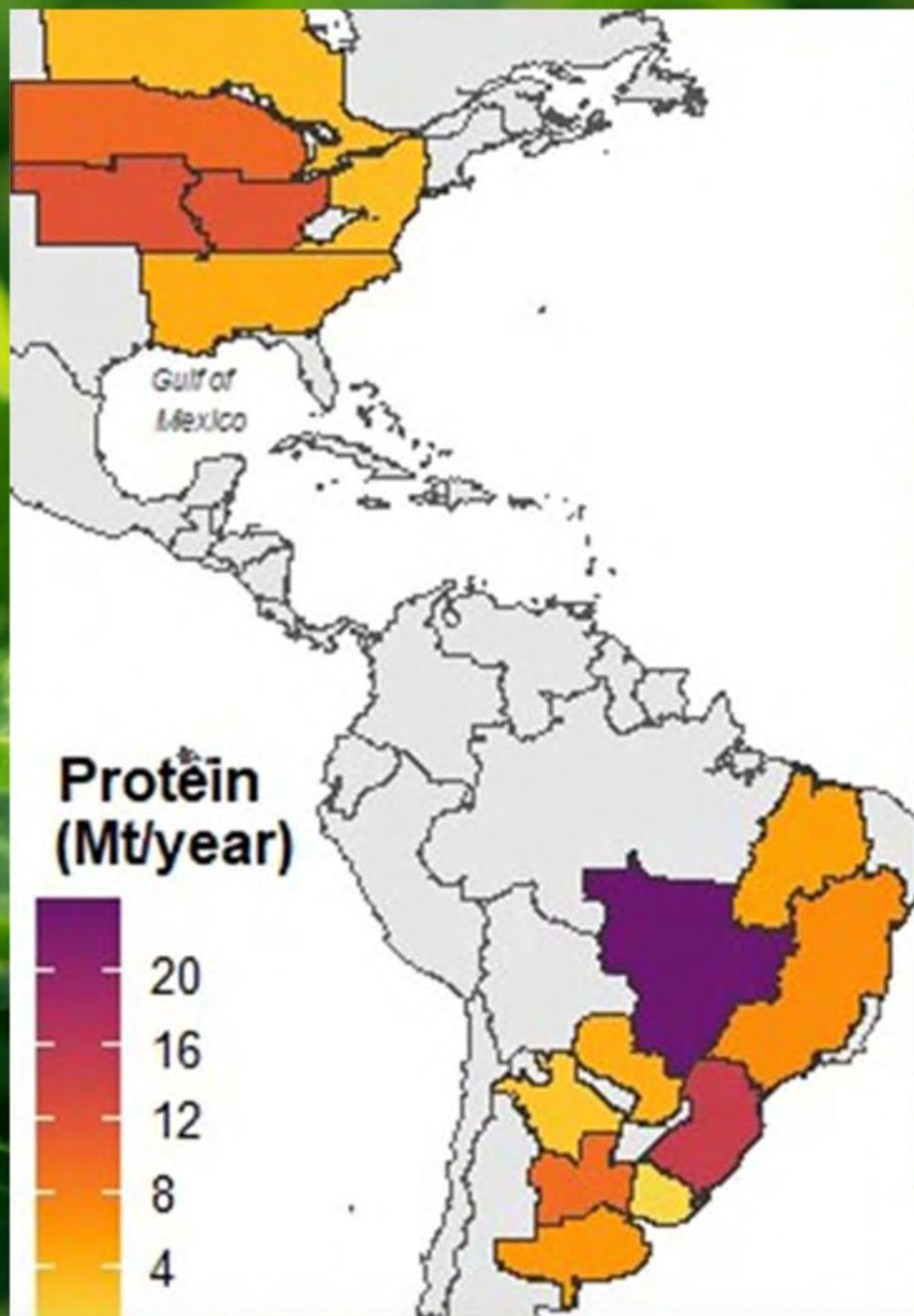
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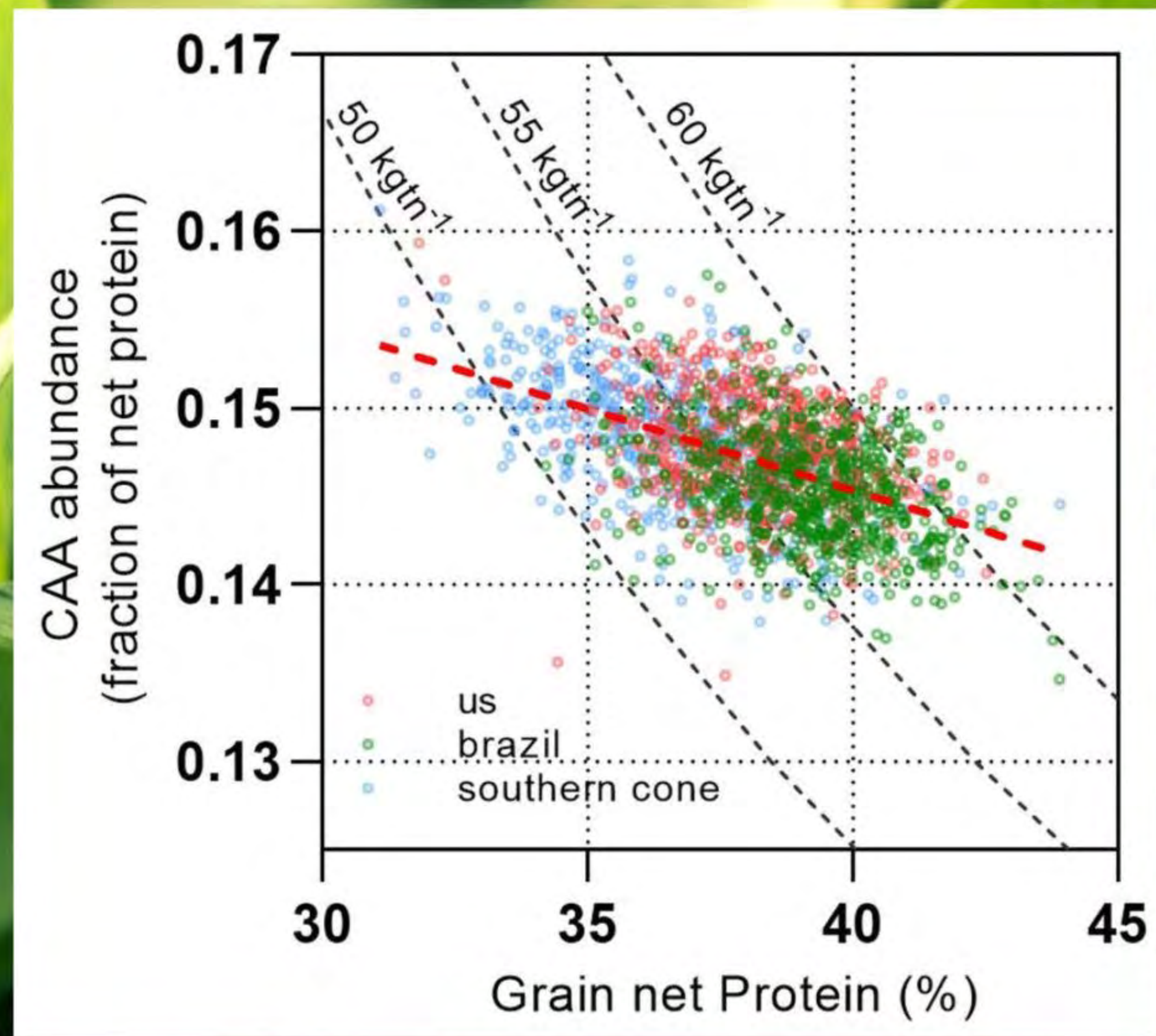
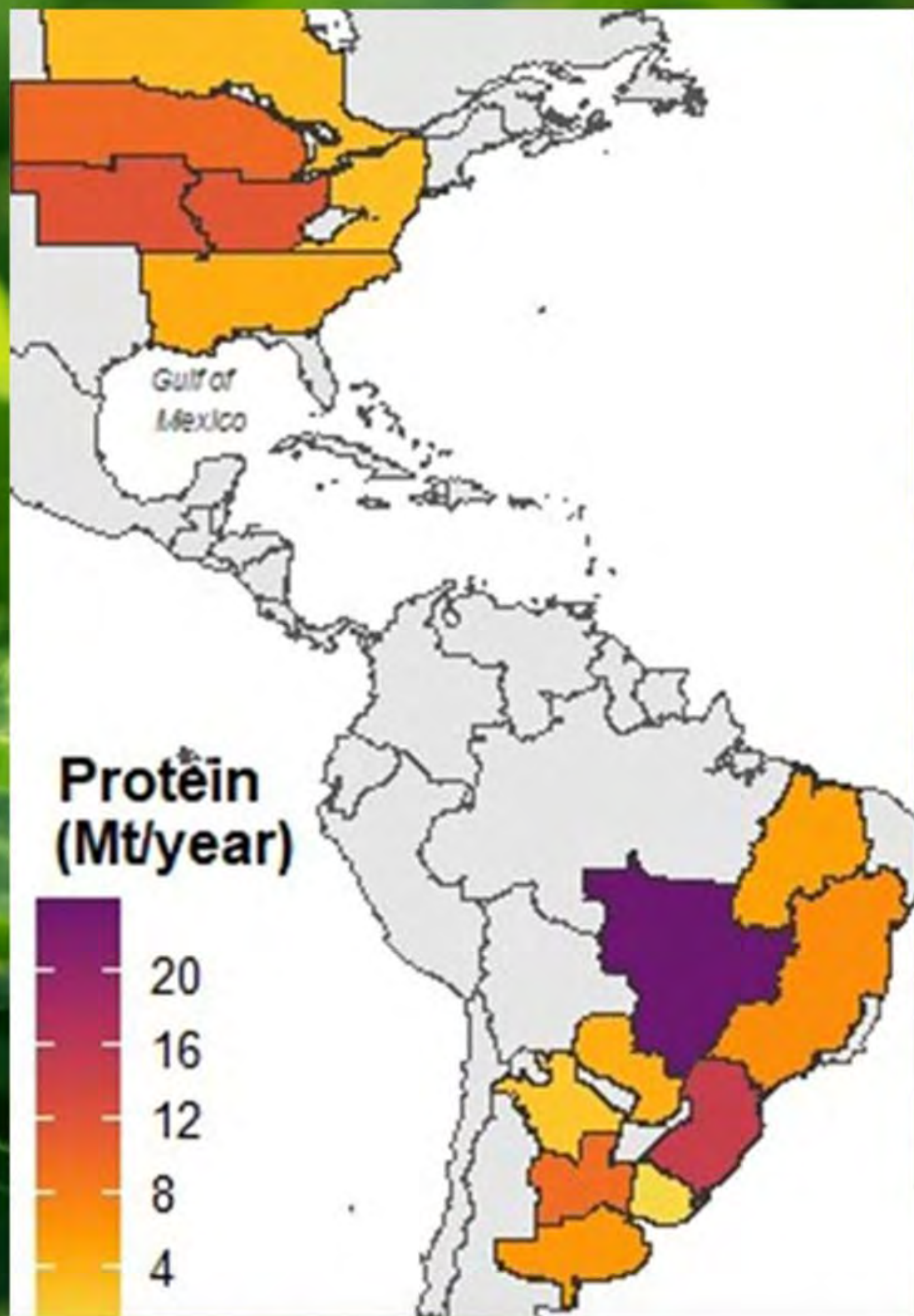


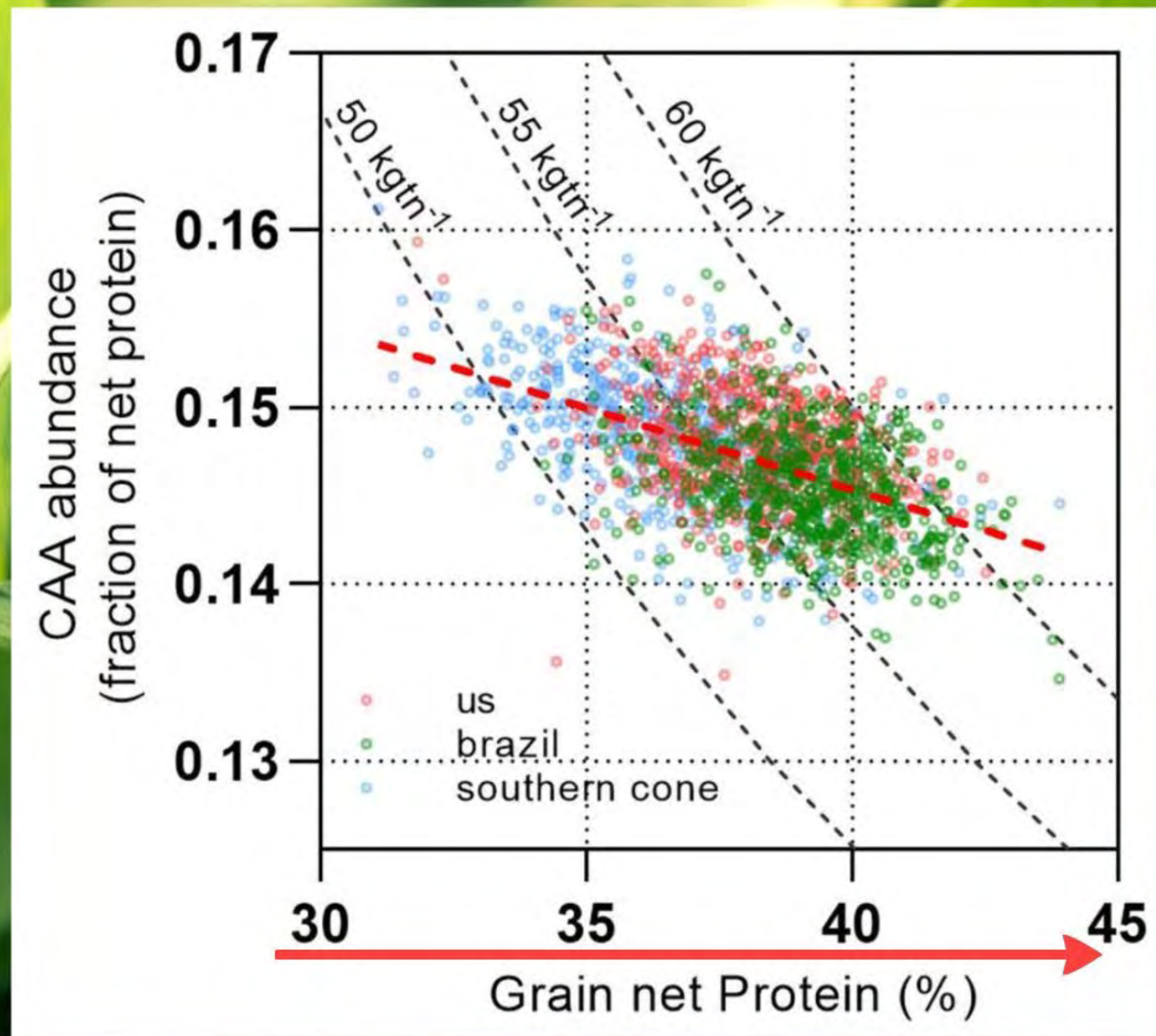
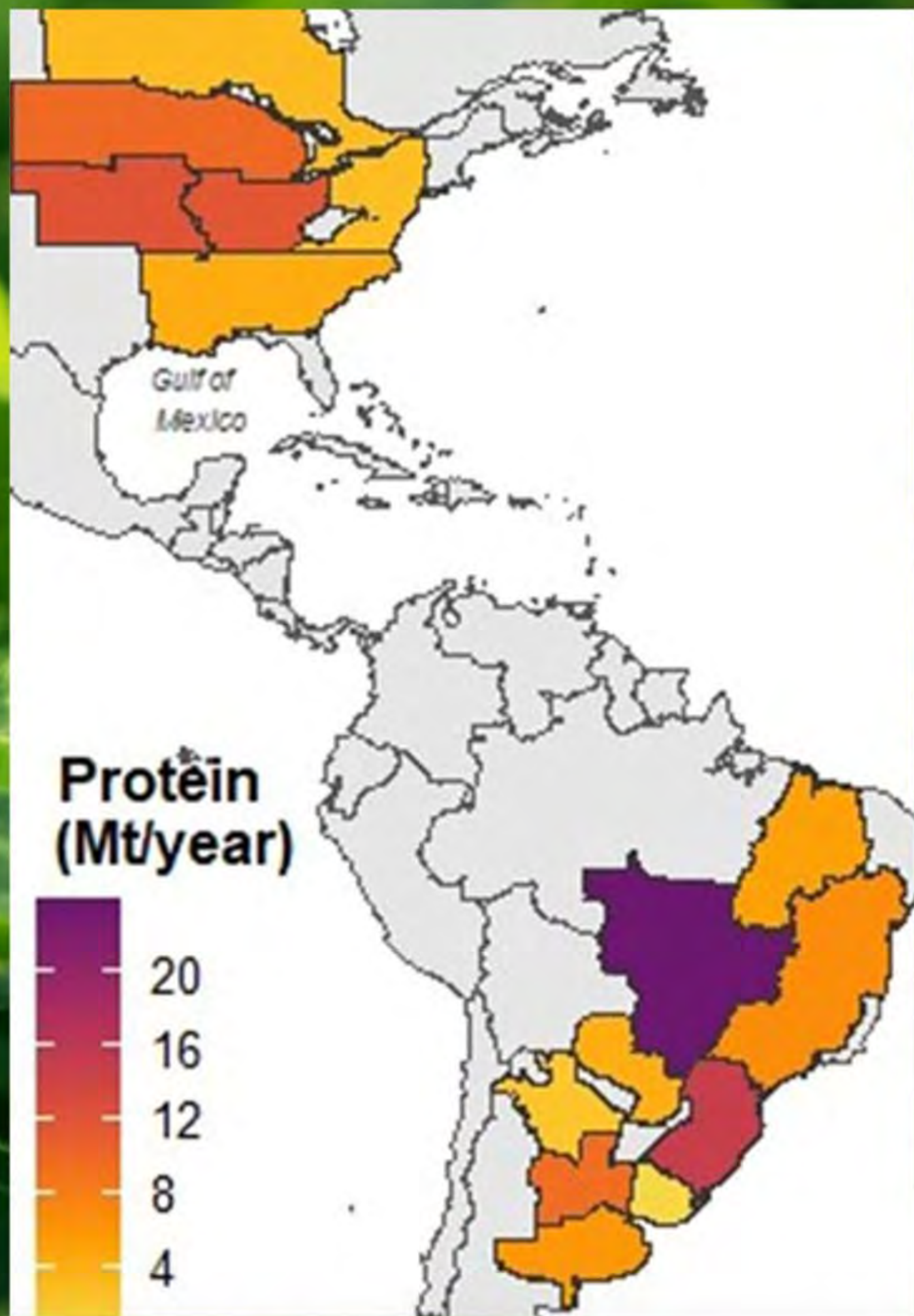












United States Soybean Meal Quality Differentiators



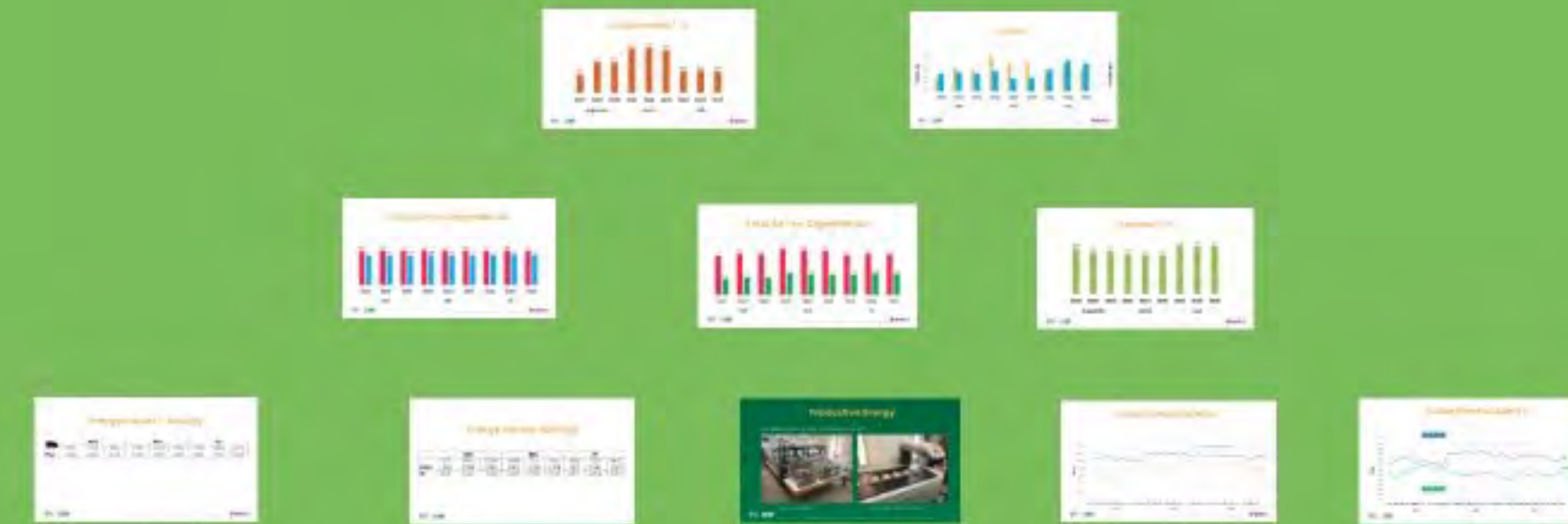
Harvest and storage.
Consistency (post-harvest and processing).
Amino acids profile.
Energy content.

United States Soybean Meal Quality Differentiators



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Consistency (post-harvest and processing).
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United States Soybean Meal Quality Differentiators



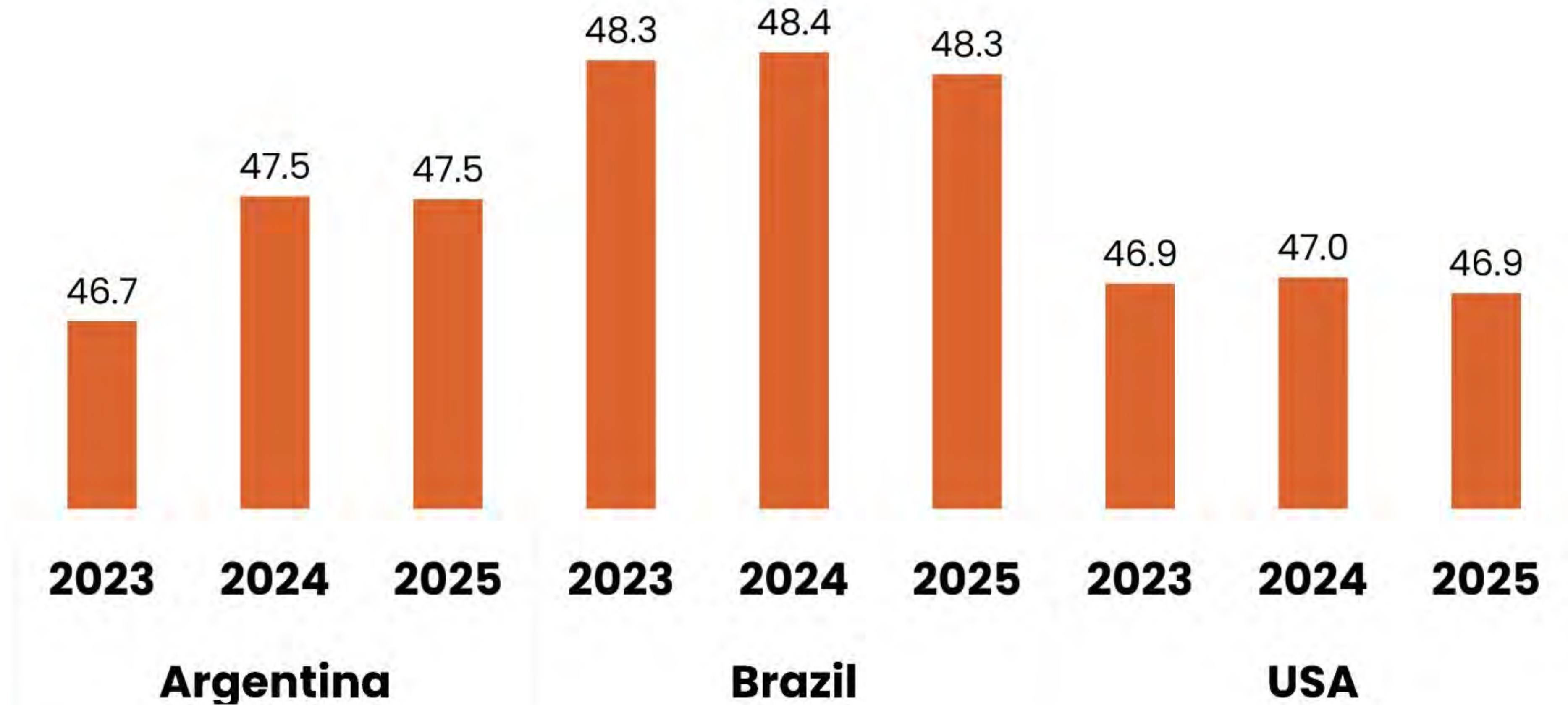
Harvest and storage.
Consistency (post-harvest and processing).
Amino acids profile.
Energy content.

United States Soybean Meal Quality Differentiators

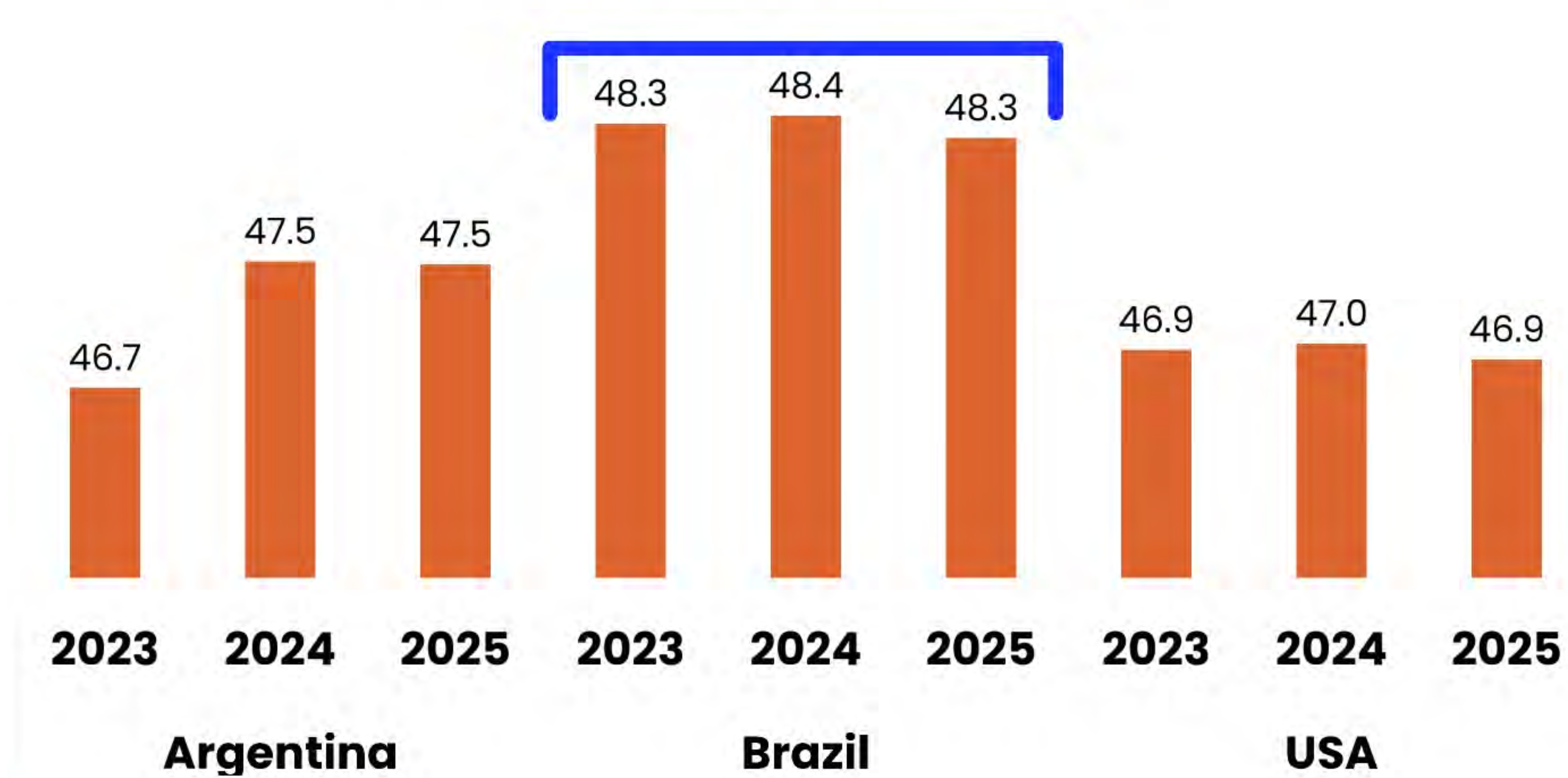


Harvest and storage.
Consistency (post-harvest and processing).
Amino acids profile.
Energy content.

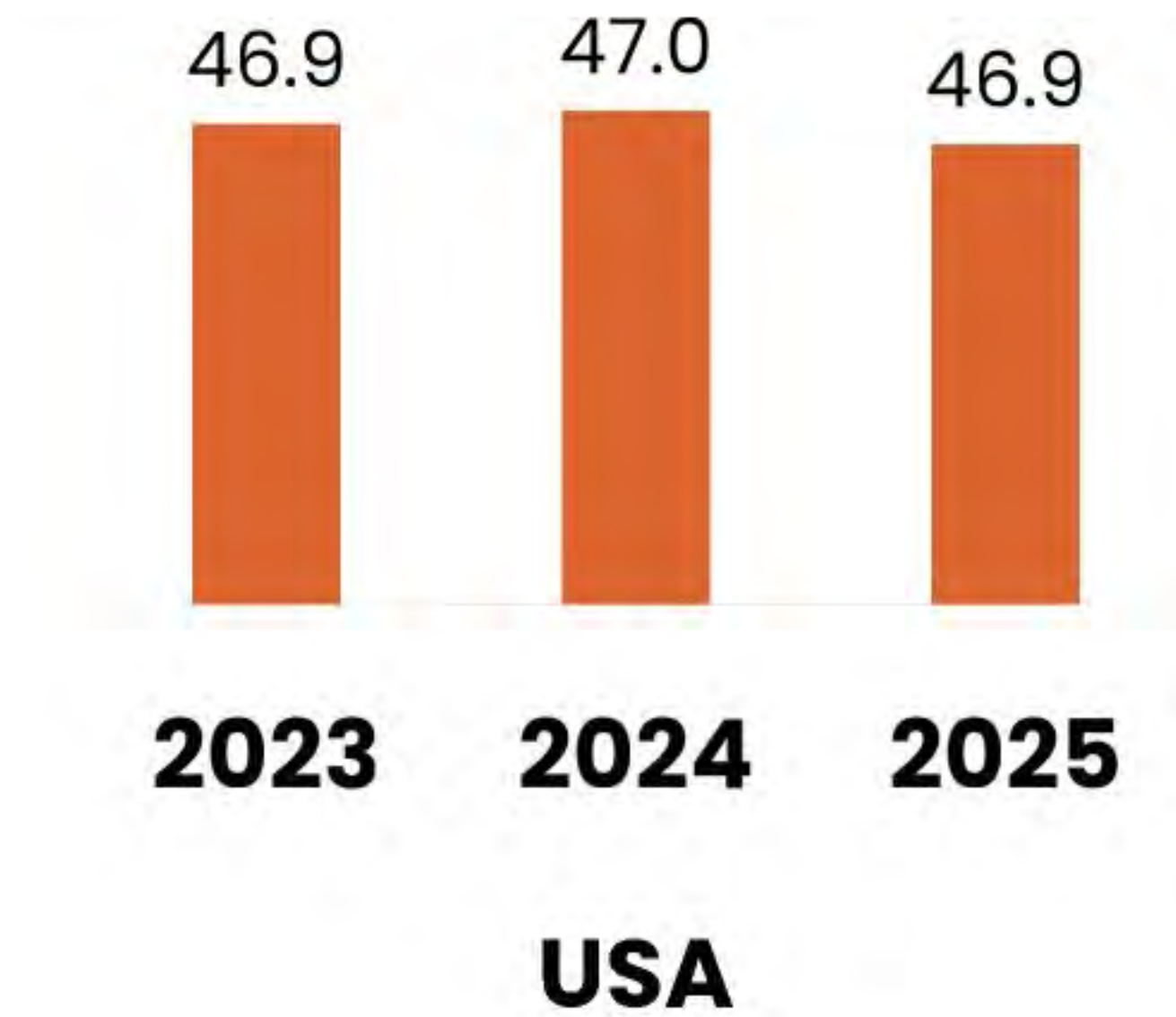
Crude Protein*, %



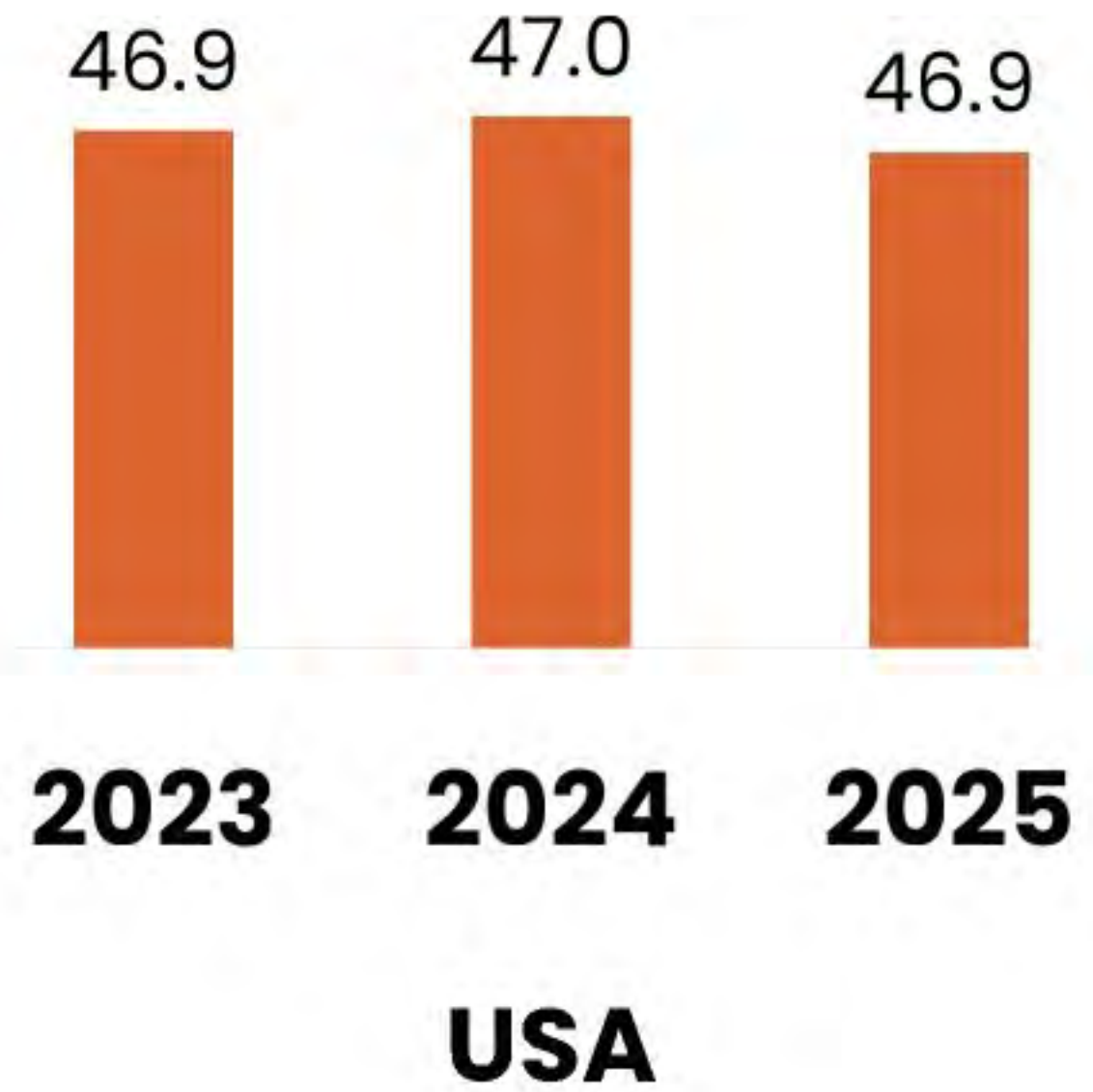
Crude Protein*, %



Crude Protein*, %



Crude Protein*, %

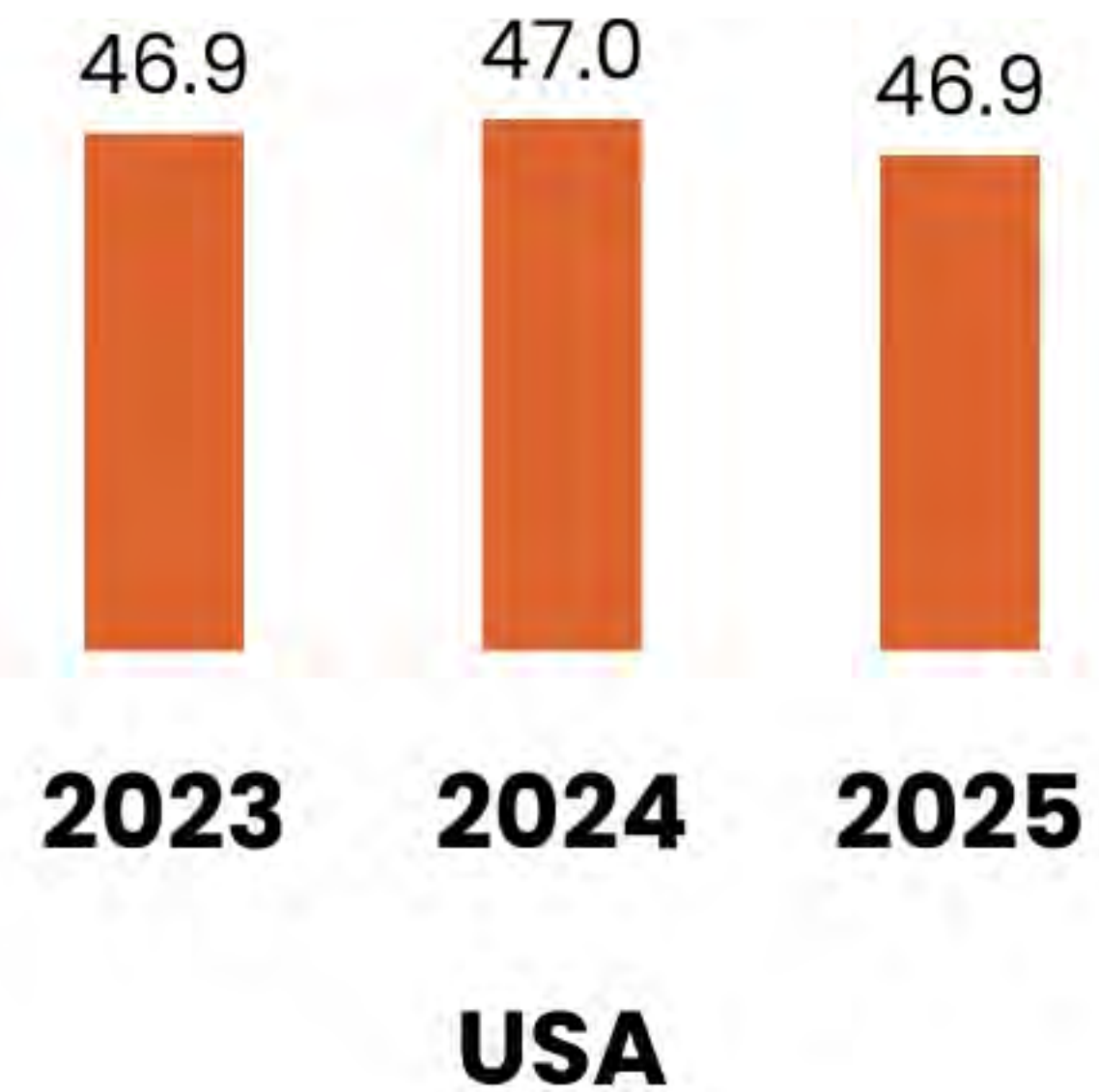


Crude Protein*, %



The average protein level of the 2024 crop was 34.0%.

The highest average protein level since 2019, and similar to the average of the previous ten years.

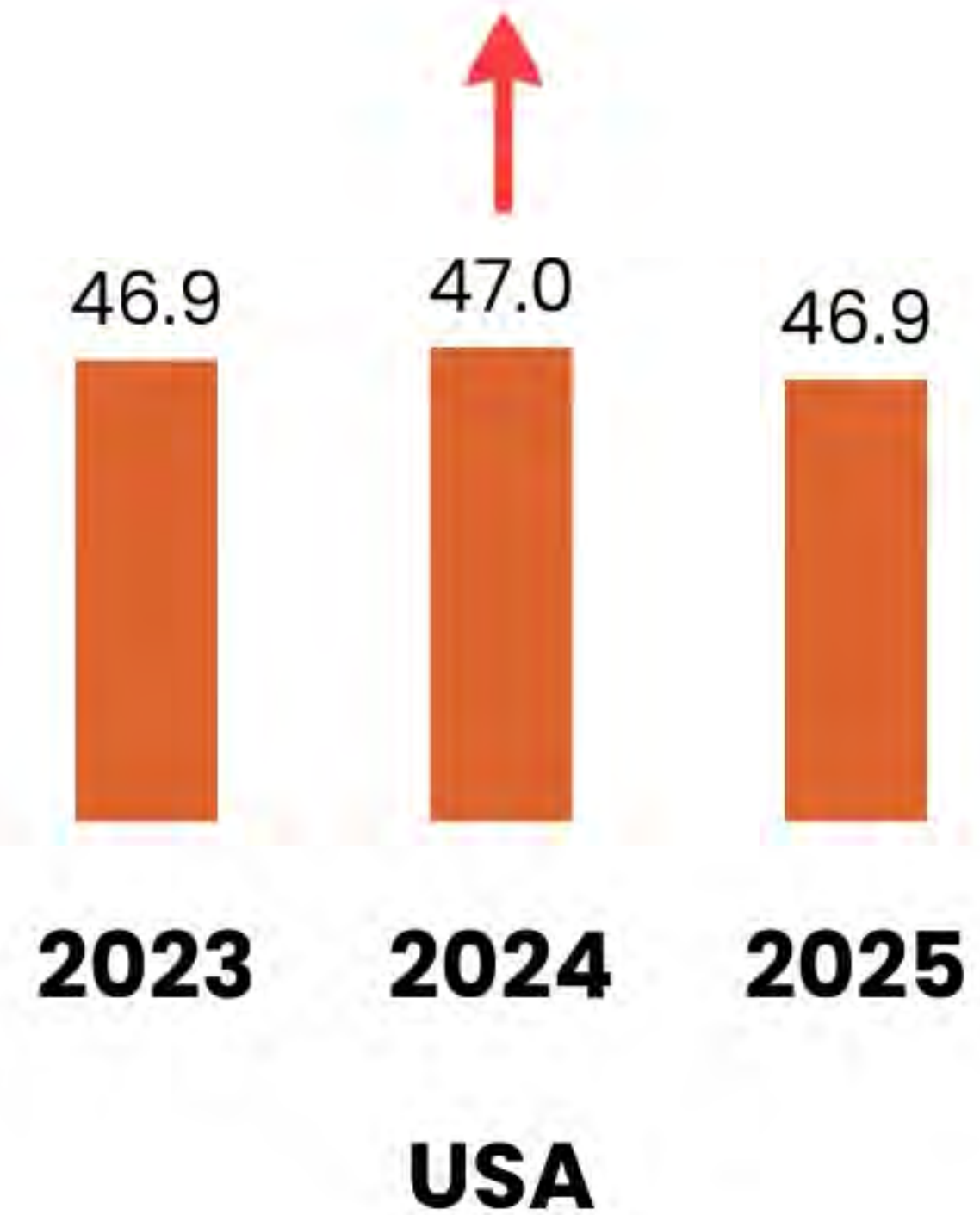


Crude Protein*, %

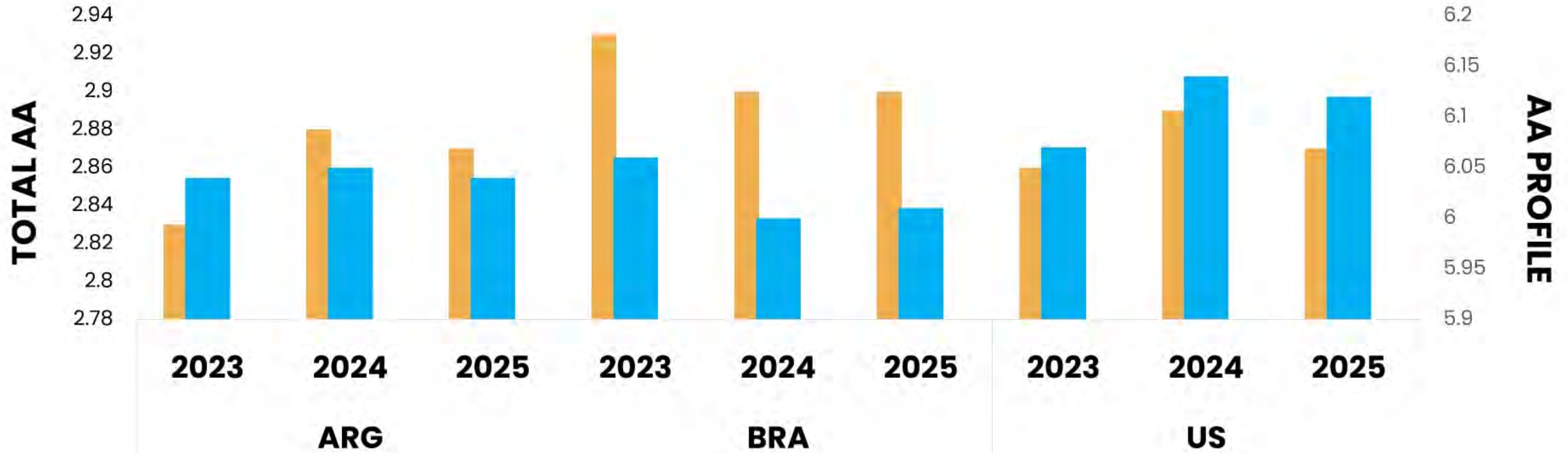


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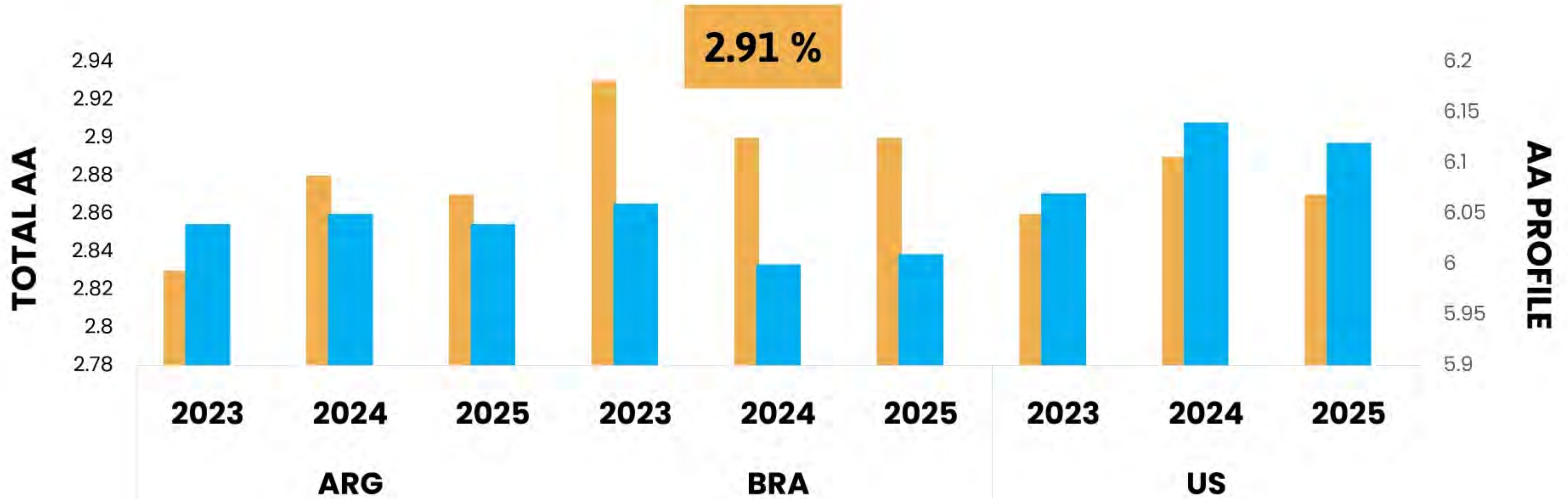
The highest average protein level since 2019, and similar to the average of the previous ten years.



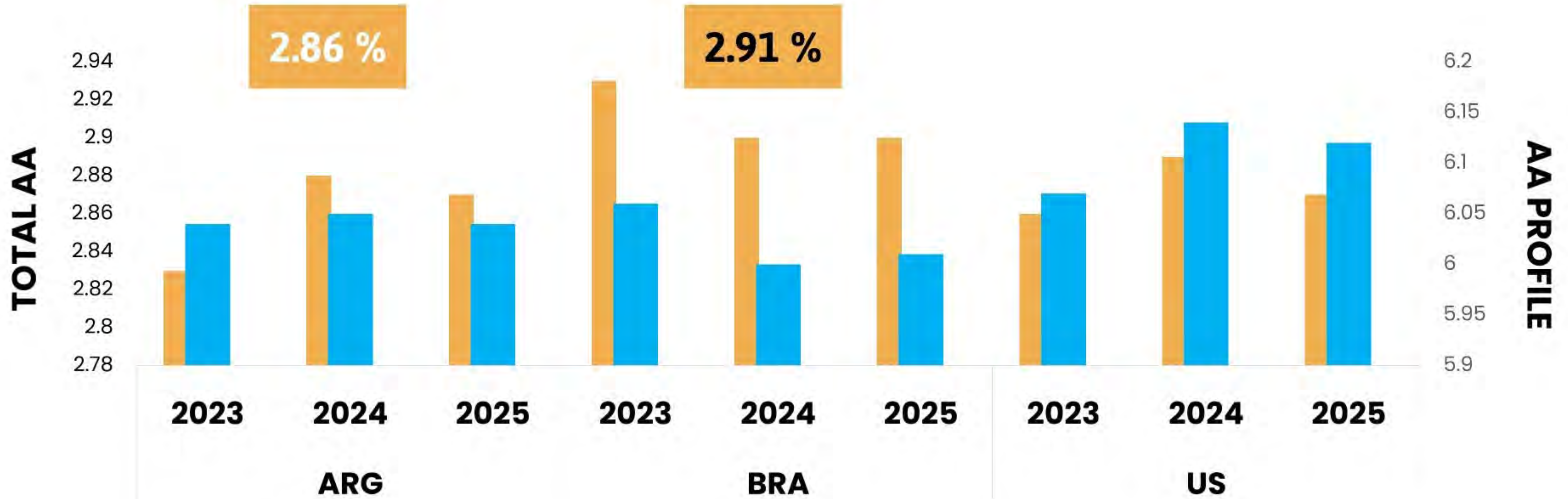
Lysine*



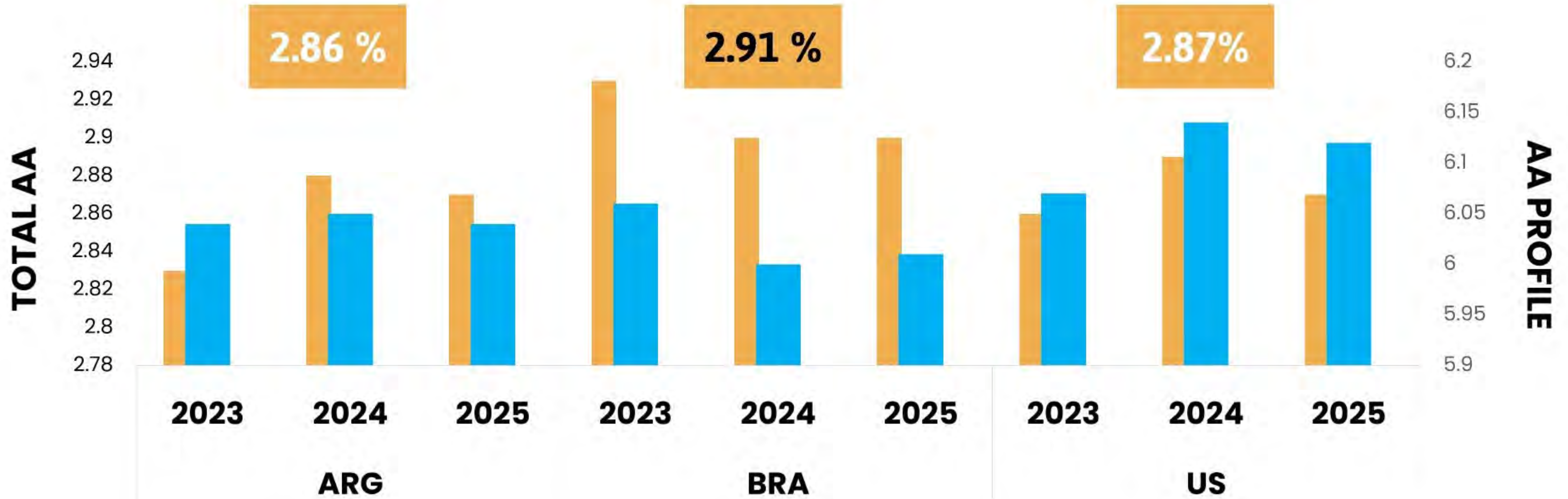
Lysine*



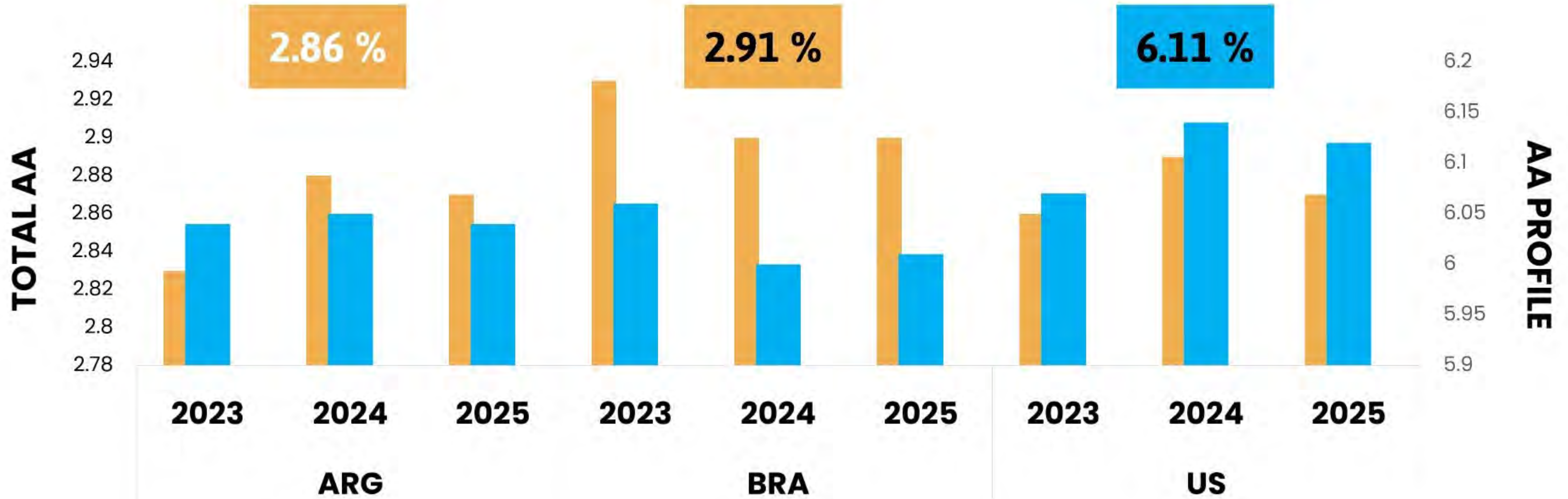
Lysine*



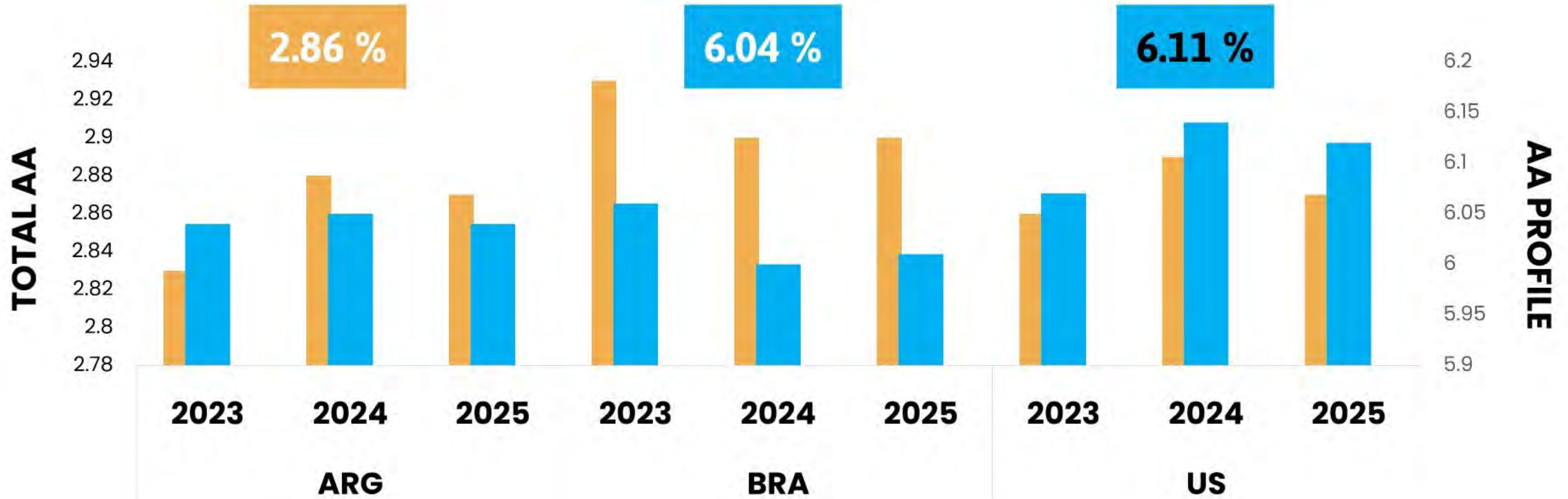
Lysine*



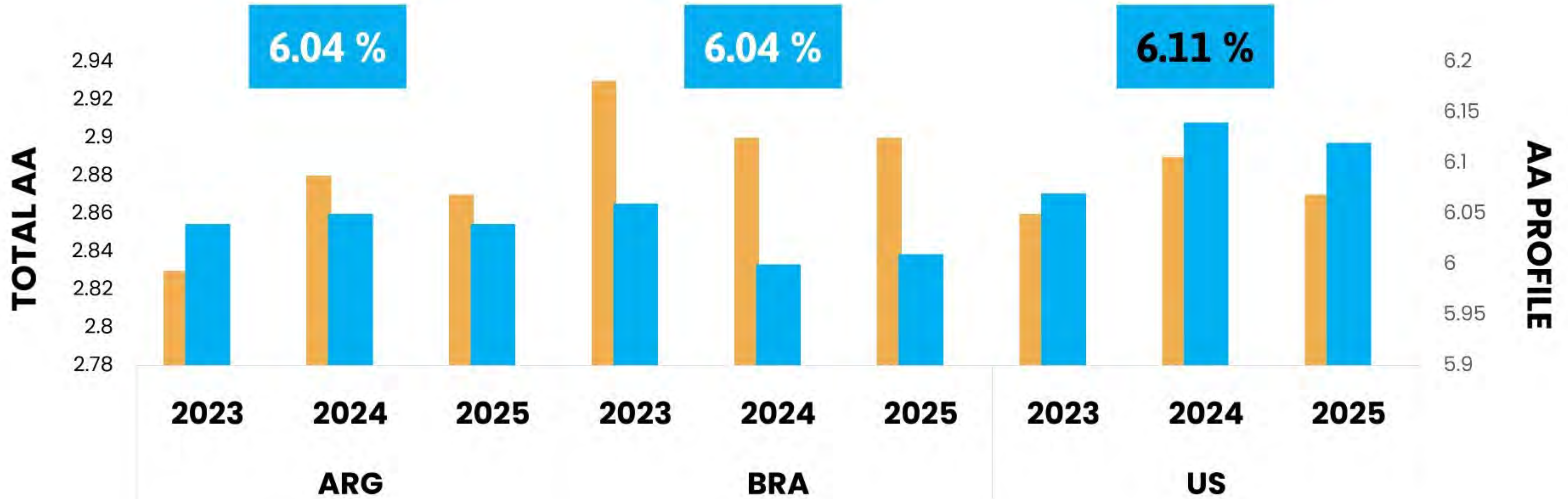
Lysine*



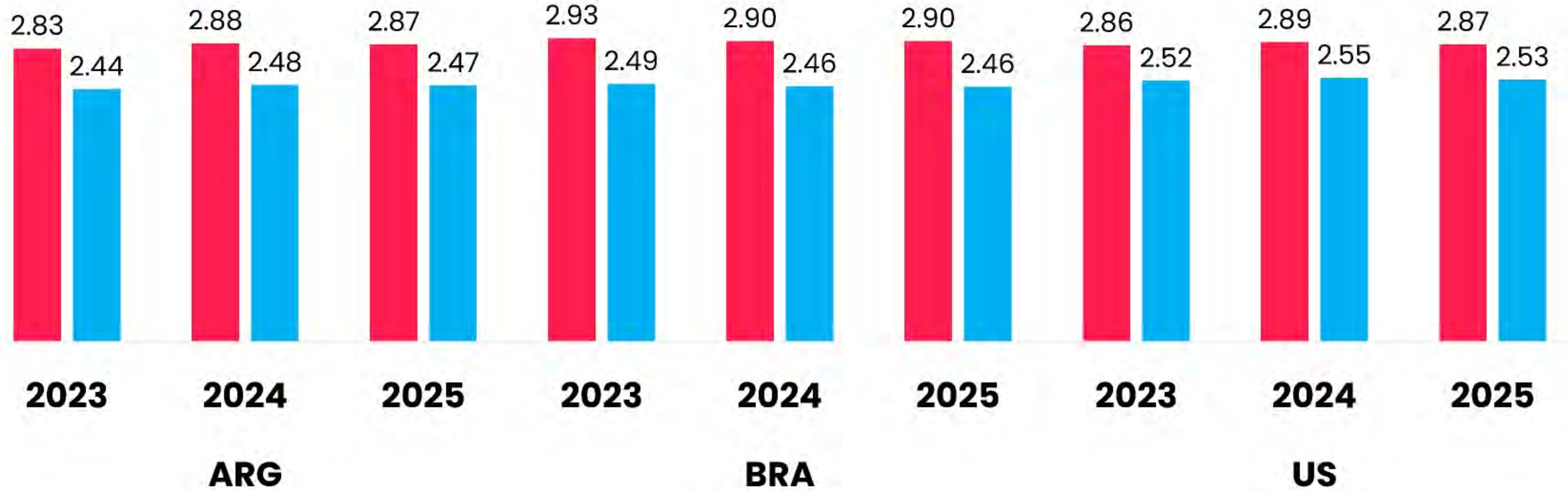
Lysine*



Lysine*

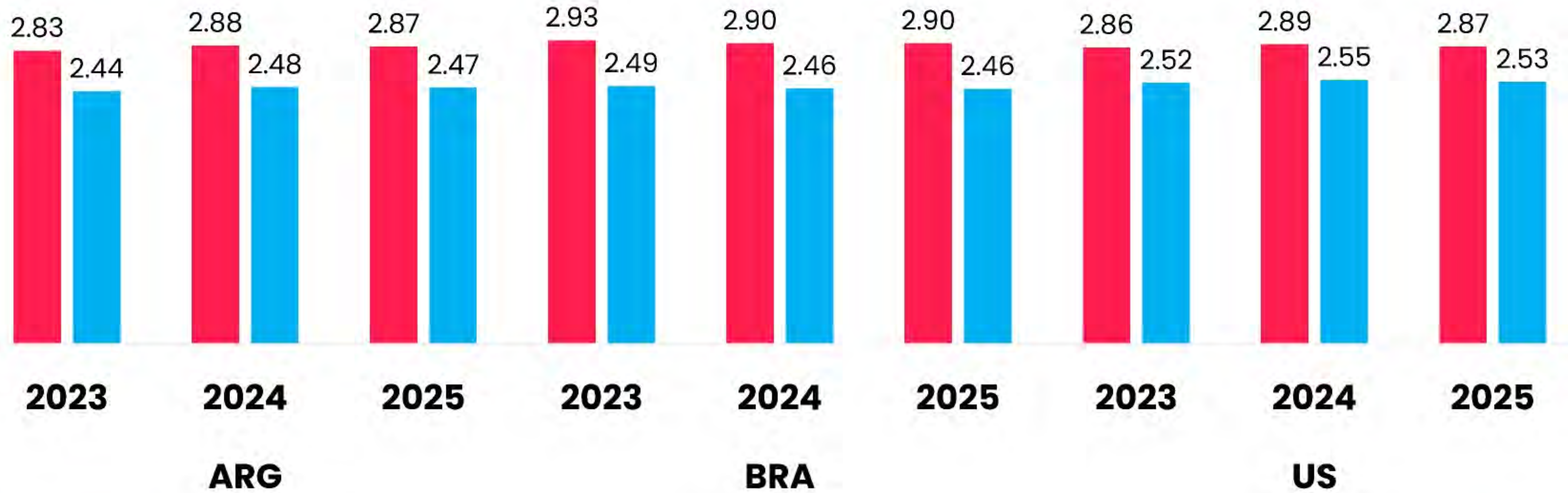


Total AA* vs. Digestible AA



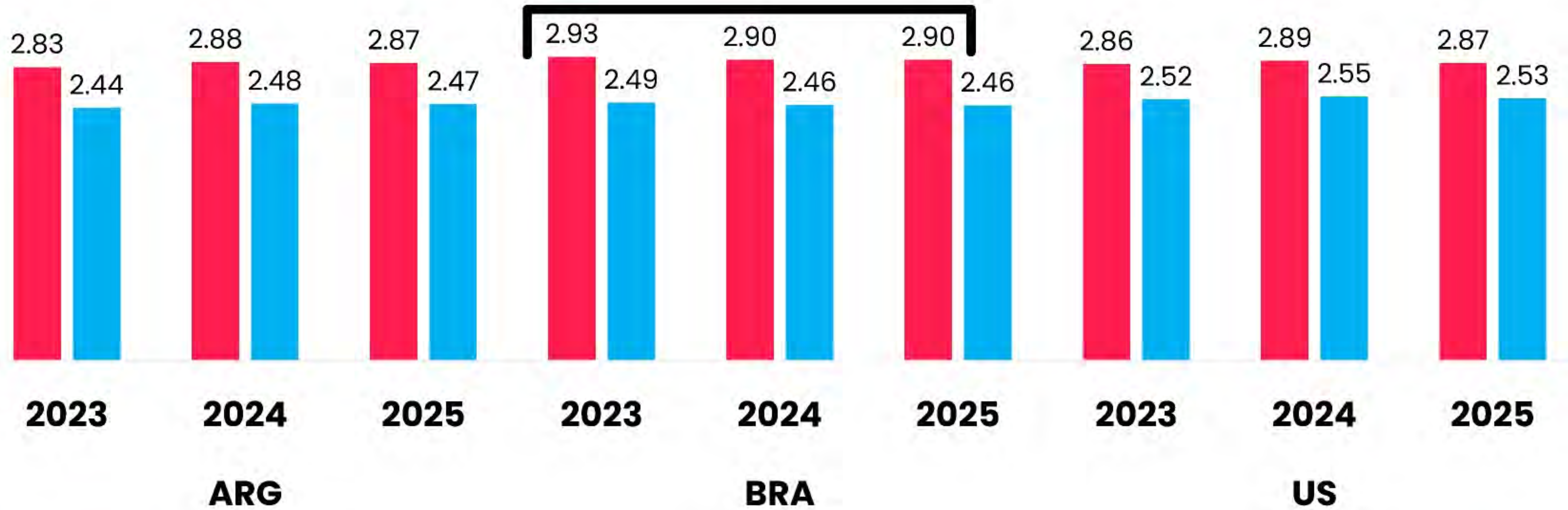
Lys

Total AA* vs. Digestible AA



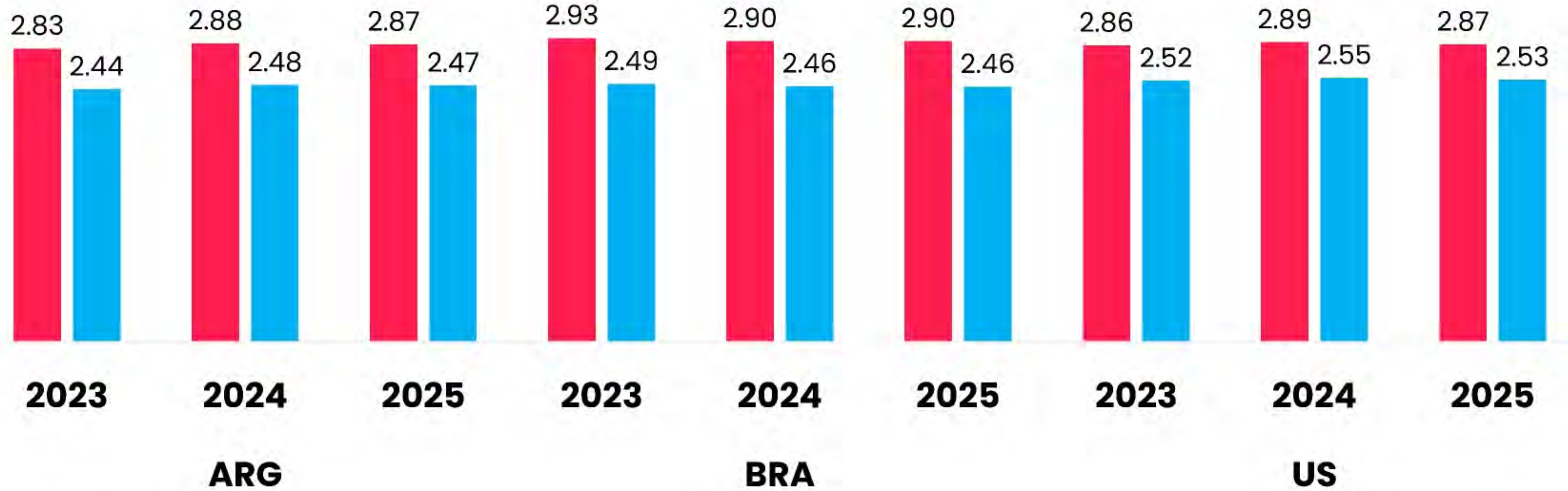
Lys

Total AA* vs. Digestible AA



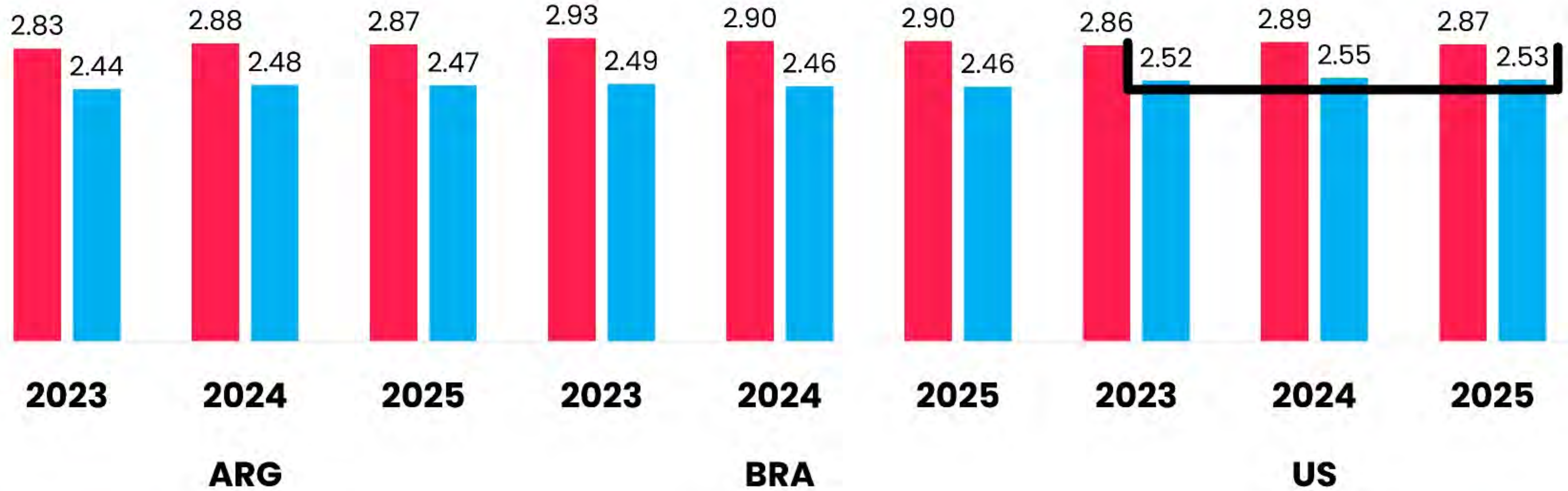
Lys

Total AA* vs. Digestible AA

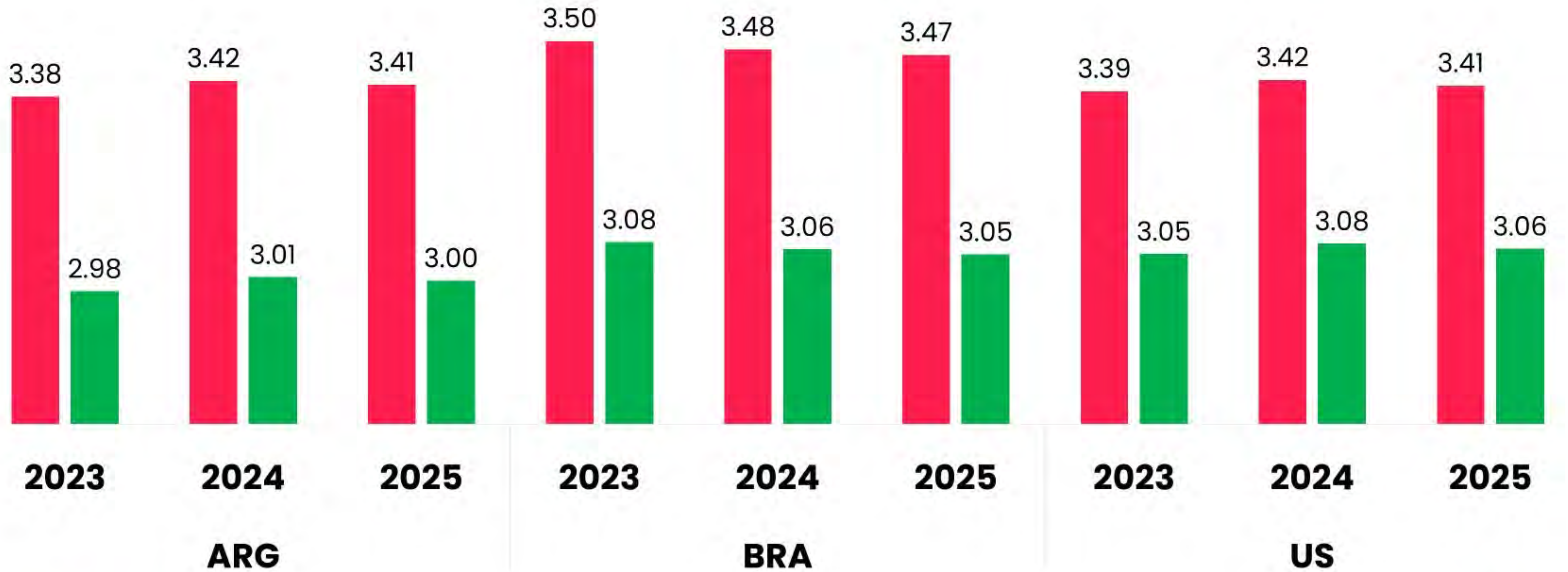


Lys

Total AA* vs. Digestible AA



Total AA* vs. Digestible AA



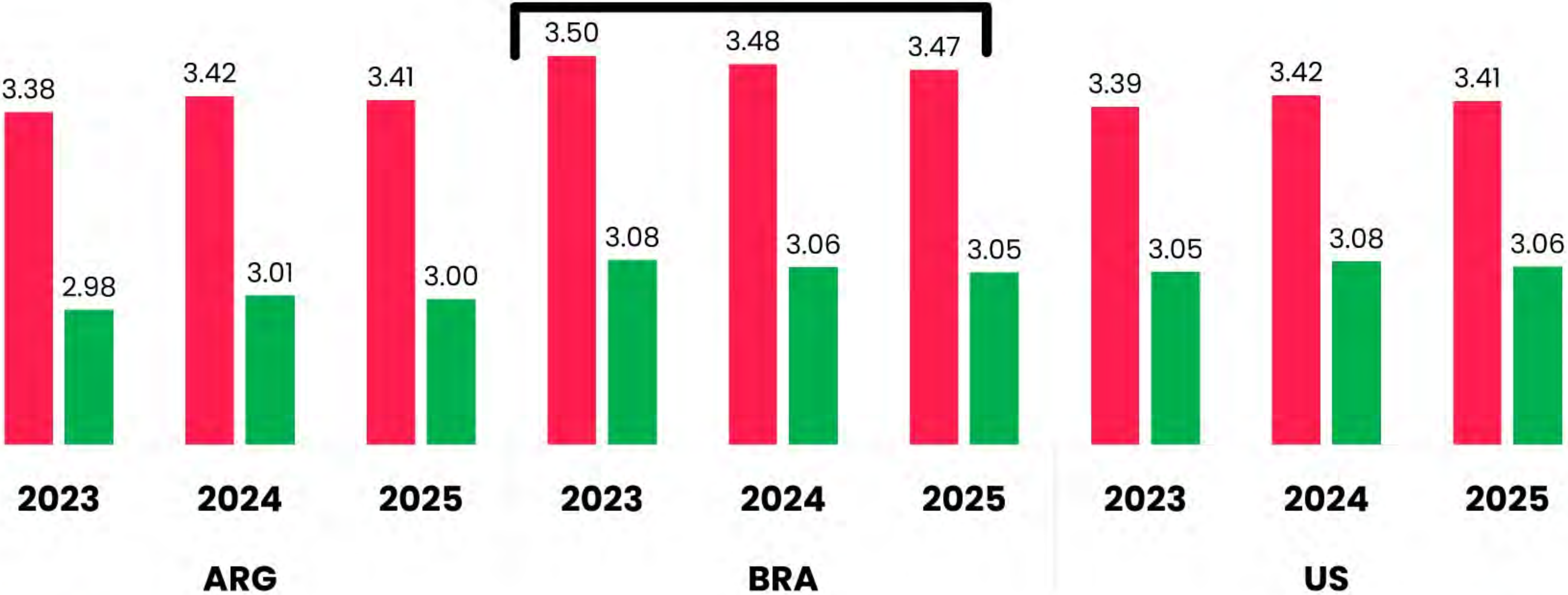
Arg

Total AA* vs. Digestible AA



Arg

Total AA* vs. Digestible AA



*Data extracted from Evonik's Global Database (Sep 2025), crude protein and fiber ranges were adjusted according to export specifications.

Arg

Total AA* vs. Digestible AA

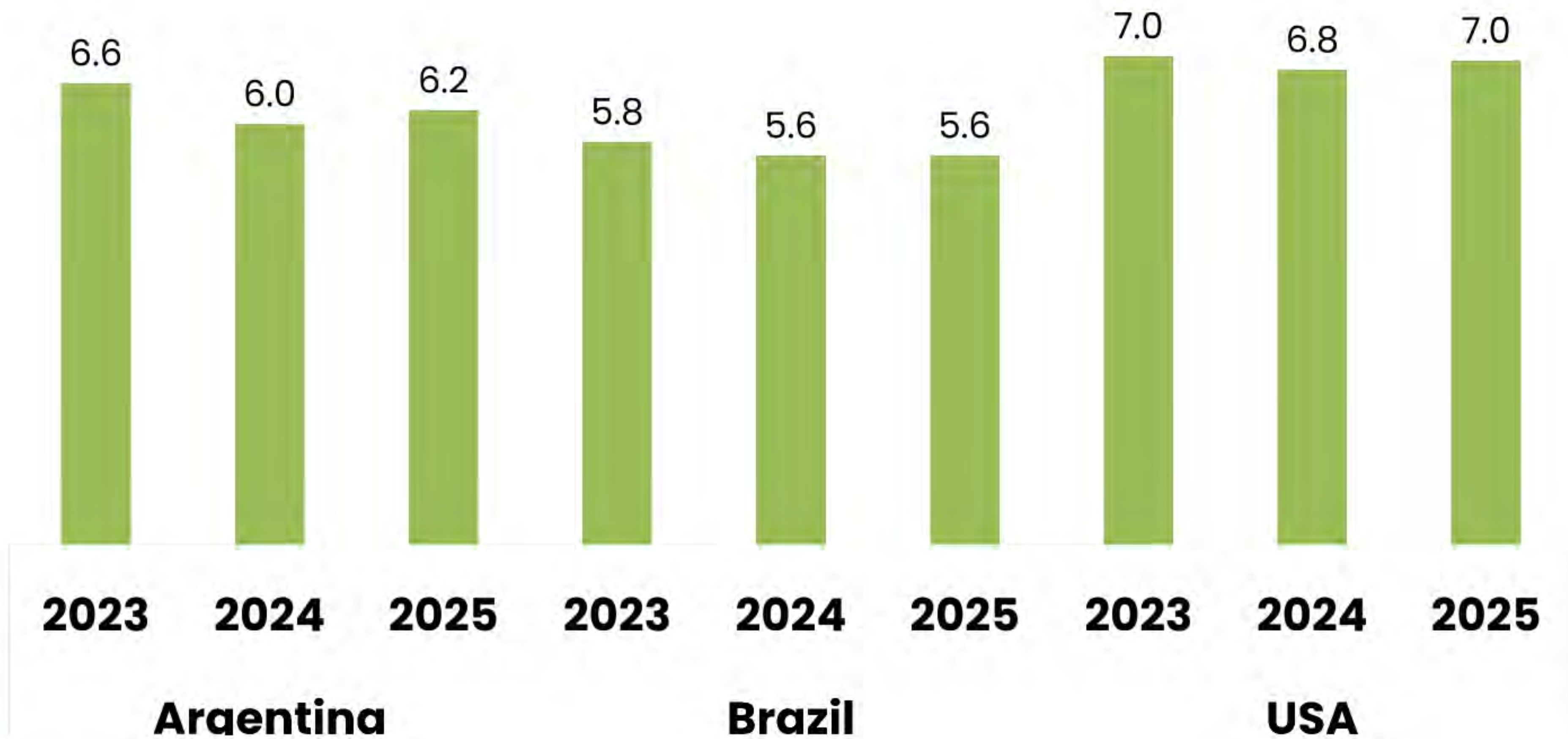


Arg

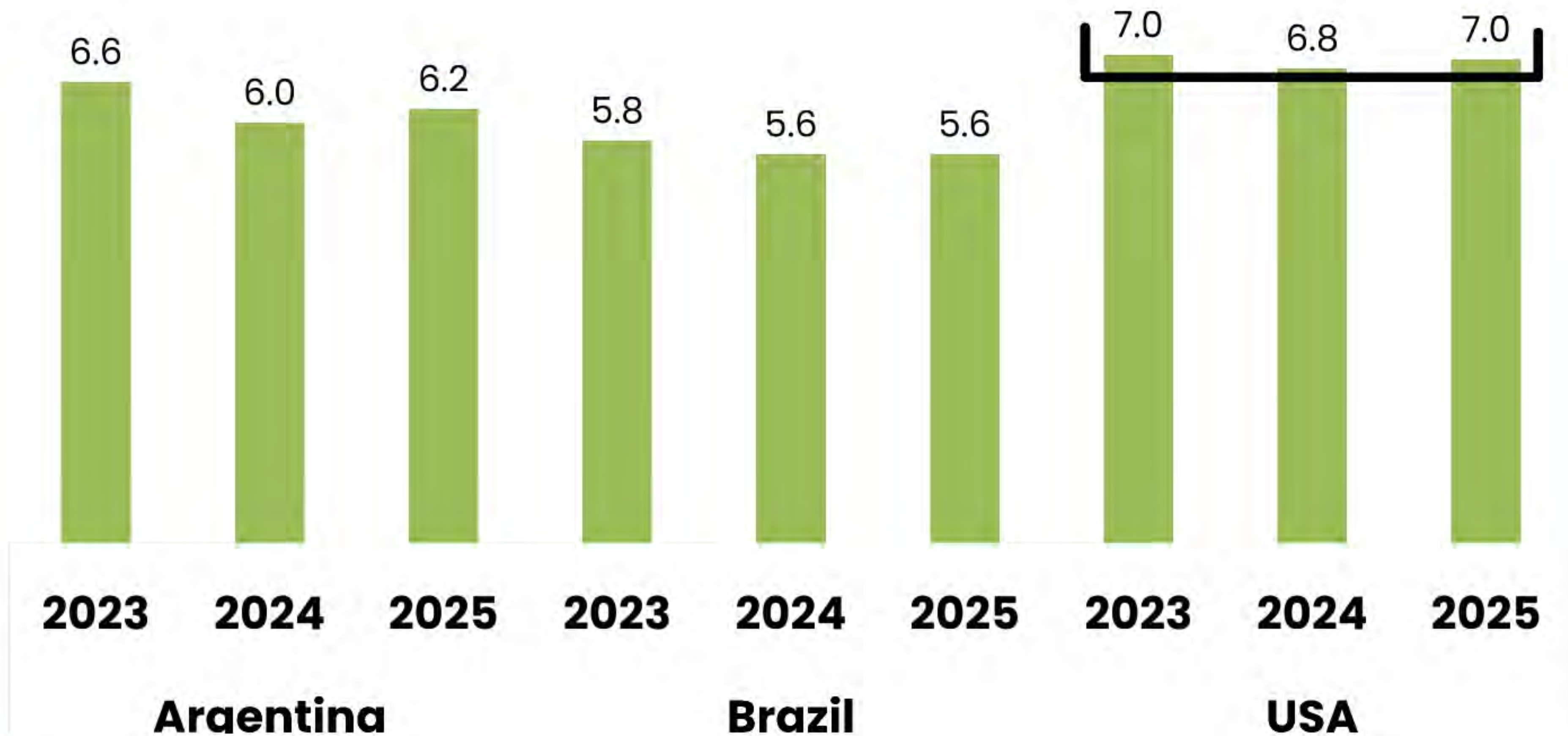
Total AA* vs. Digestible AA



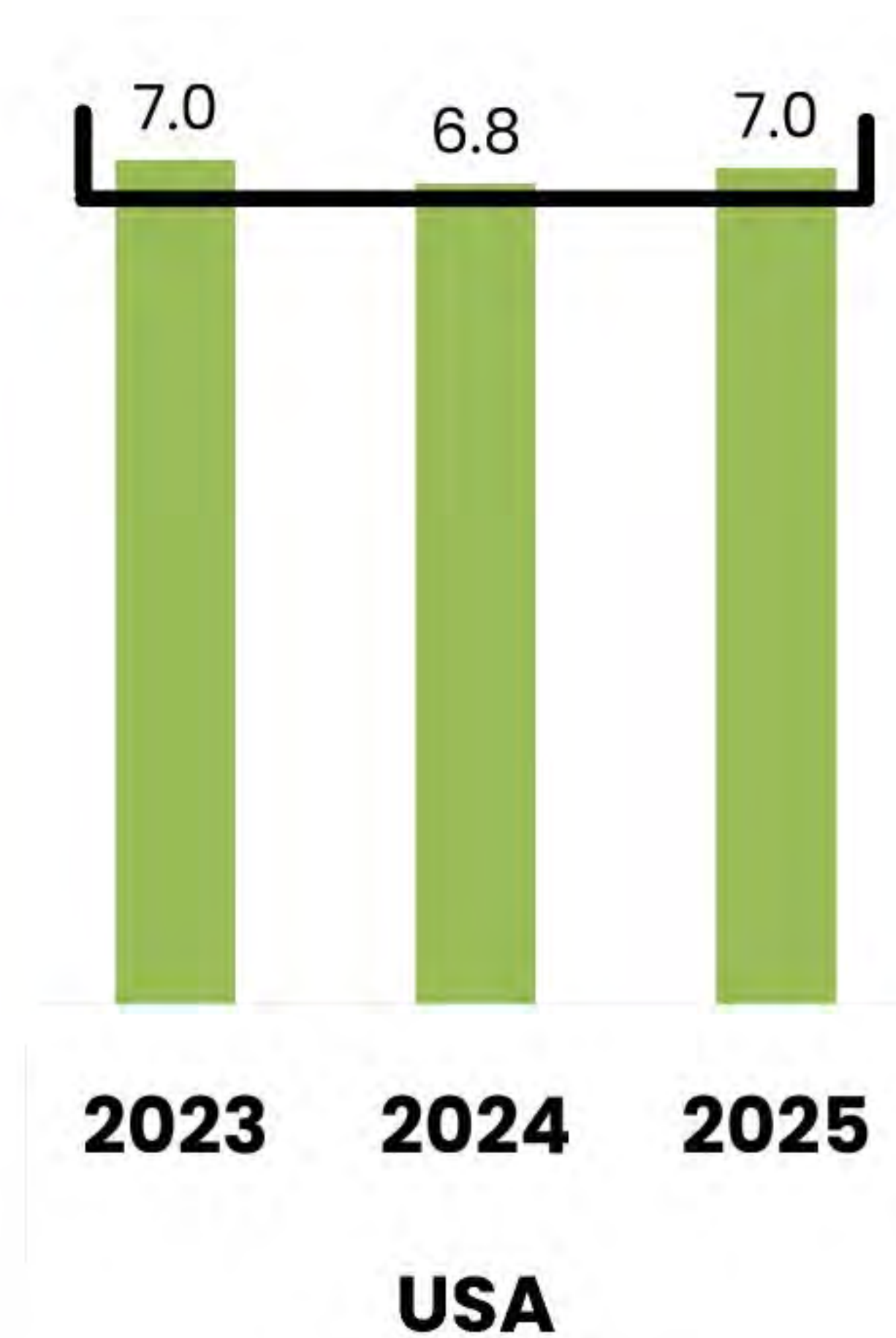
Sucrose*, %



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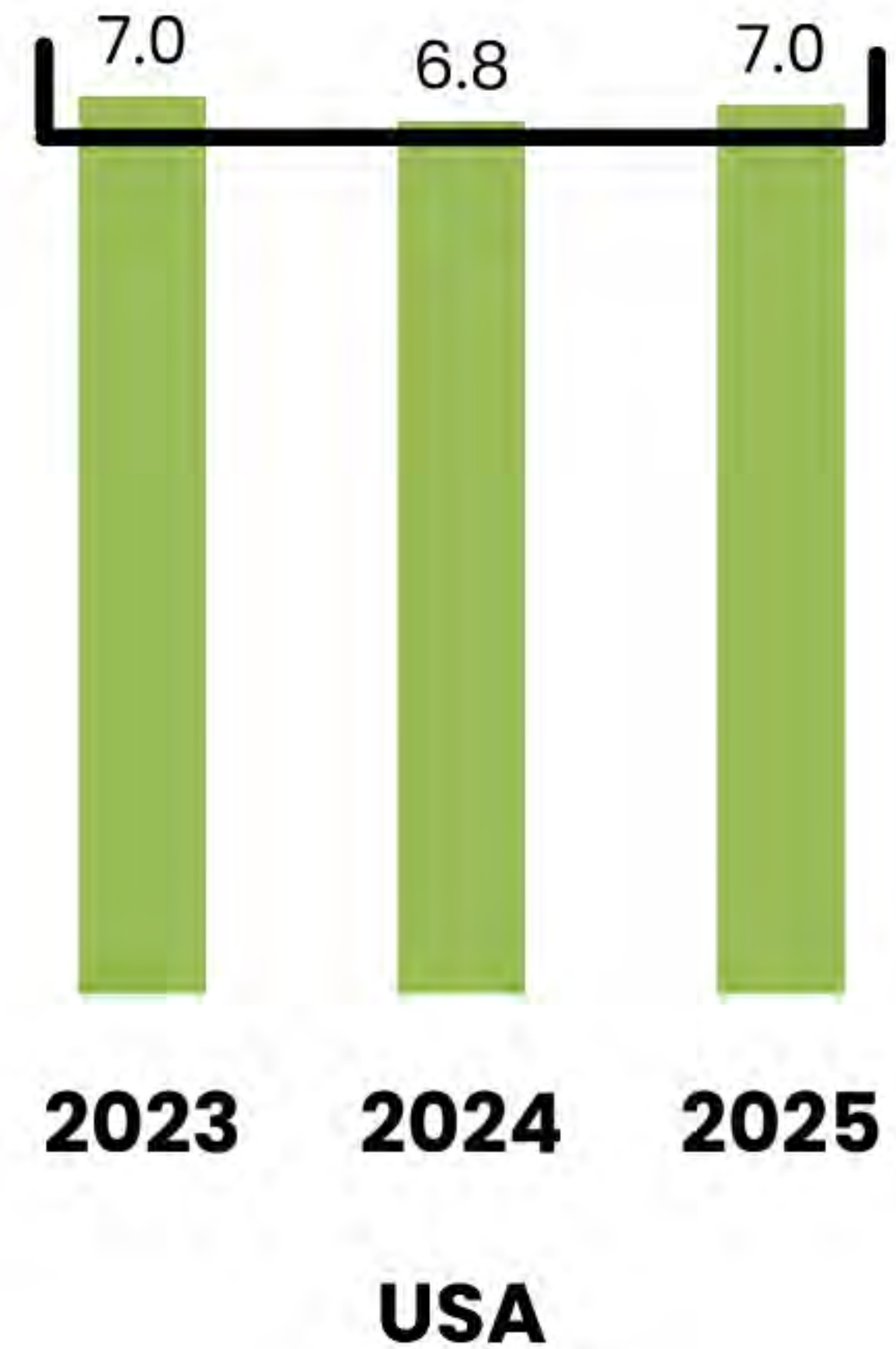


Sucrose*, %



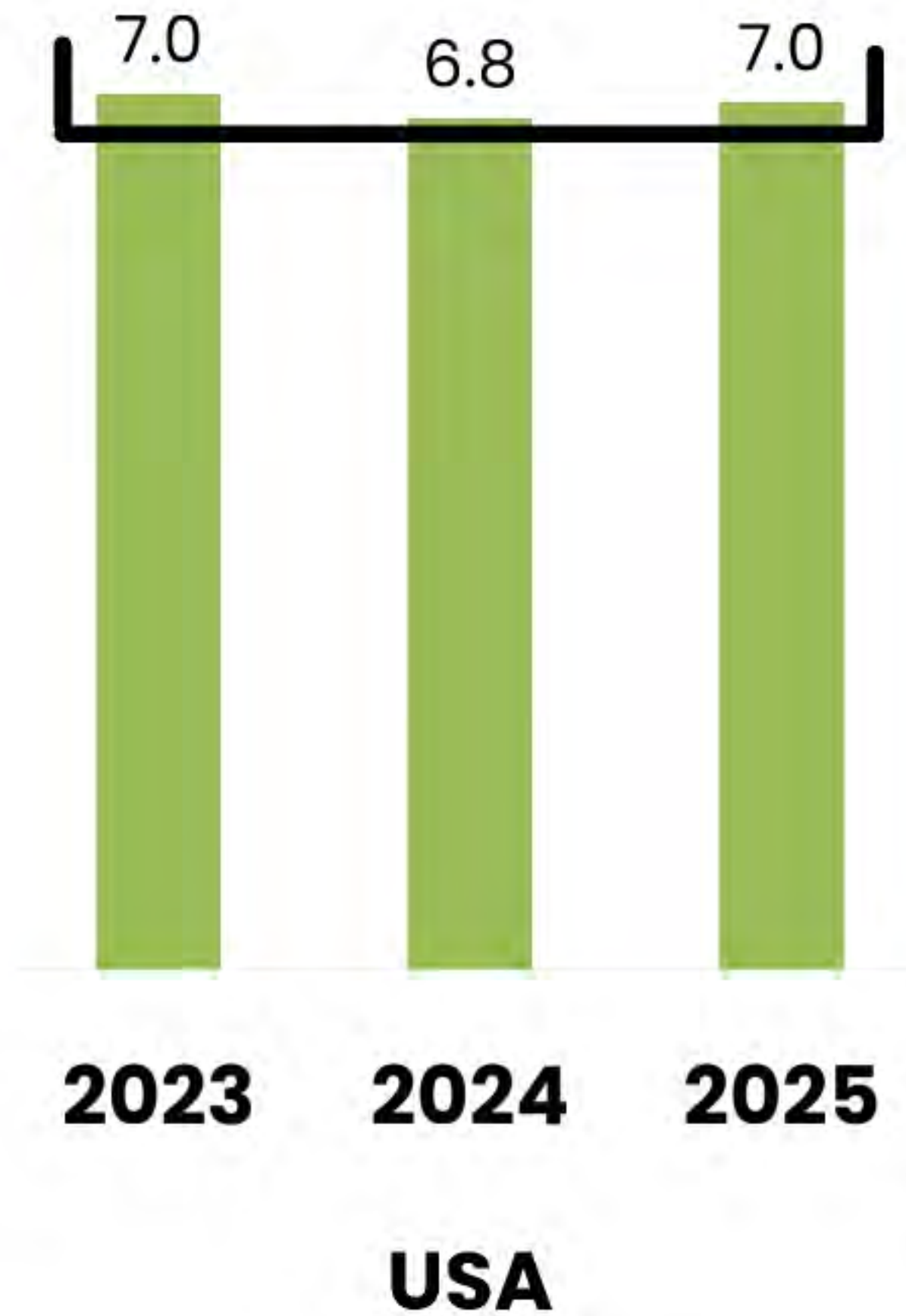
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It contributes ≈ 3.9 kcal/g of energy
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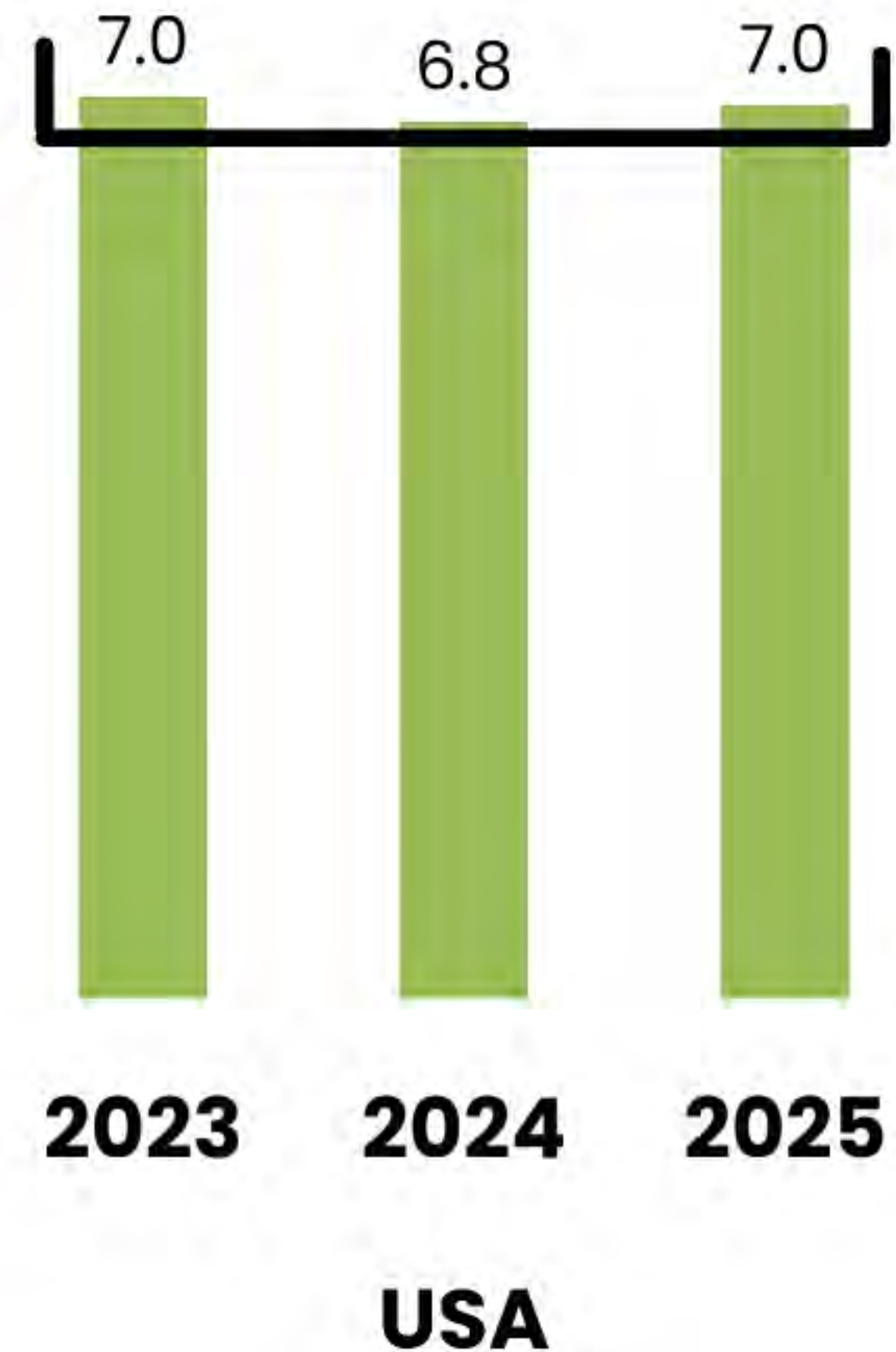


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It shows some trade-offs with protein, expressing higher concentrations where protein is lower.



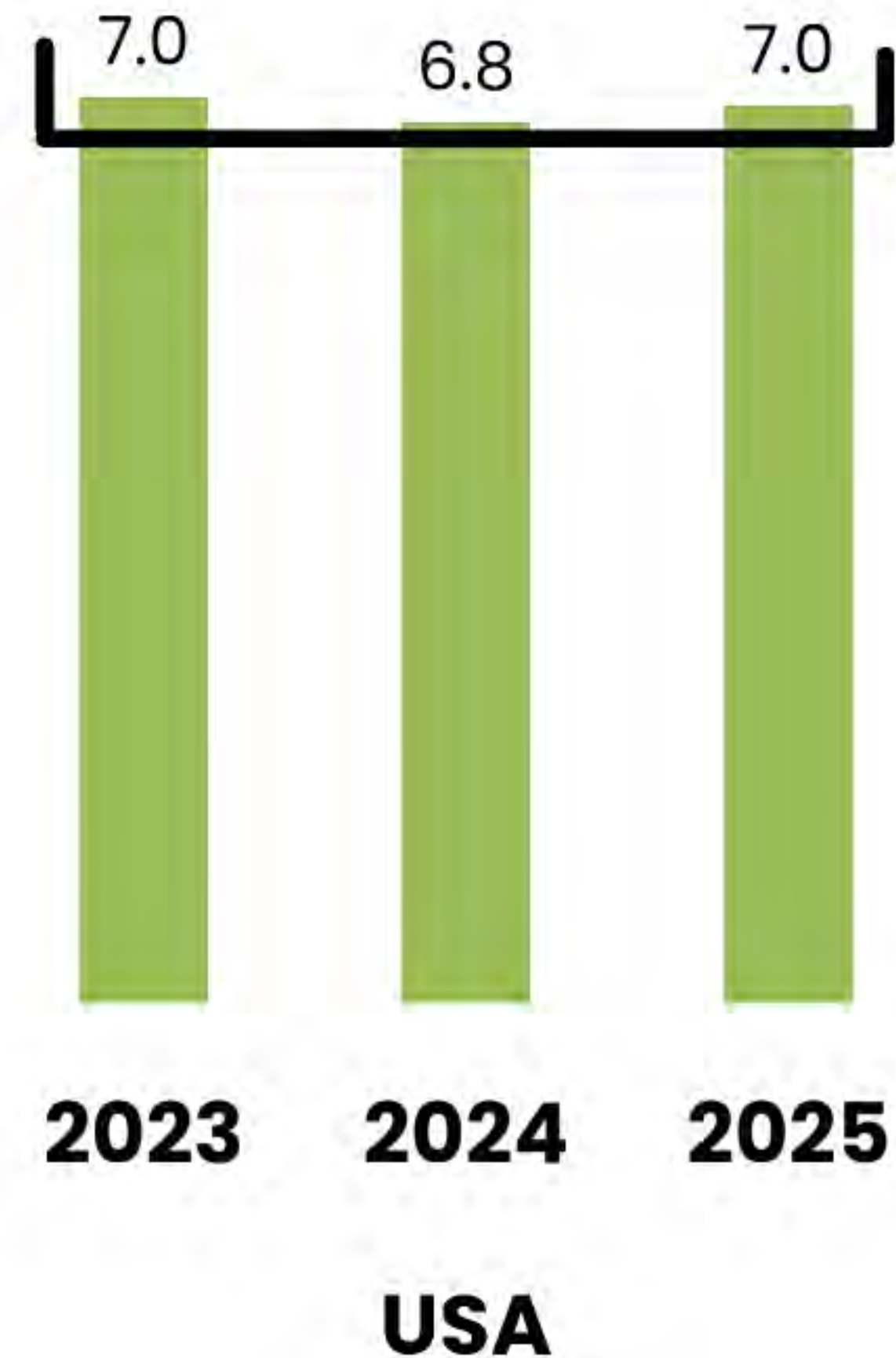
Sucrose*, %

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It shows some trade-offs with protein, expressing higher concentrations where protein is lower.


Average U.S. sucrose levels, at 4.3% in 2024 were lower than those in 2023 (5.4%)




Energy Values*, kcal/kg


	ARG			BRA			US		
	2023	2024	2025	2023	2024	2025	2023	2024	2025
NEg	2,146	2,182	2,154	2,156	2,165	2,150	2,187	2,181	2,198

Energy Values*, kcal/kg


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	ARG			BRA			US		
	2023	2024	2025	2023	2024	2025	2023	2024	2025
AMEn	2,345	2,355	2,353	2,382	2,380	2,370	2,377	2,349	2,367


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	2023	2024	2025	2023	2024	2025	2023	2024	2025
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Productive Energy

Developed by the University of Arkansas since 2015.



Respiratory chambers



Dual energy x-ray absorptiometry

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	ARG			BRA			US		
	2023	2024	2025	2023	2024	2025	2023	2024	2025
AMEn	2,345	2,355	2,353	2,382	2,380	2,370	2,377	2,349	2,367
PE	3,108	3,155	3,148	3,250	3,248	3,235	3,254	3,252	3,252

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	ARG			BRA			US		
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Energy Values, kcal/kg

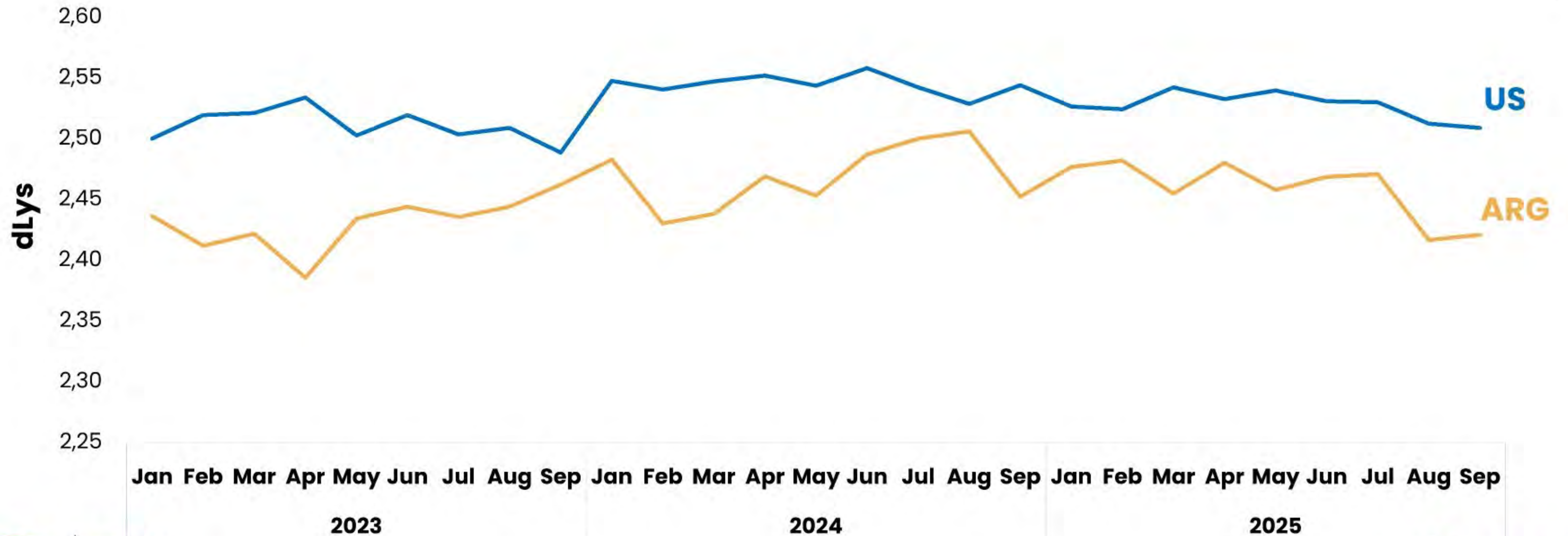
	ARG			BRA			US		
	2023	2024	2025	2023	2024	2025	2023	2024	2025
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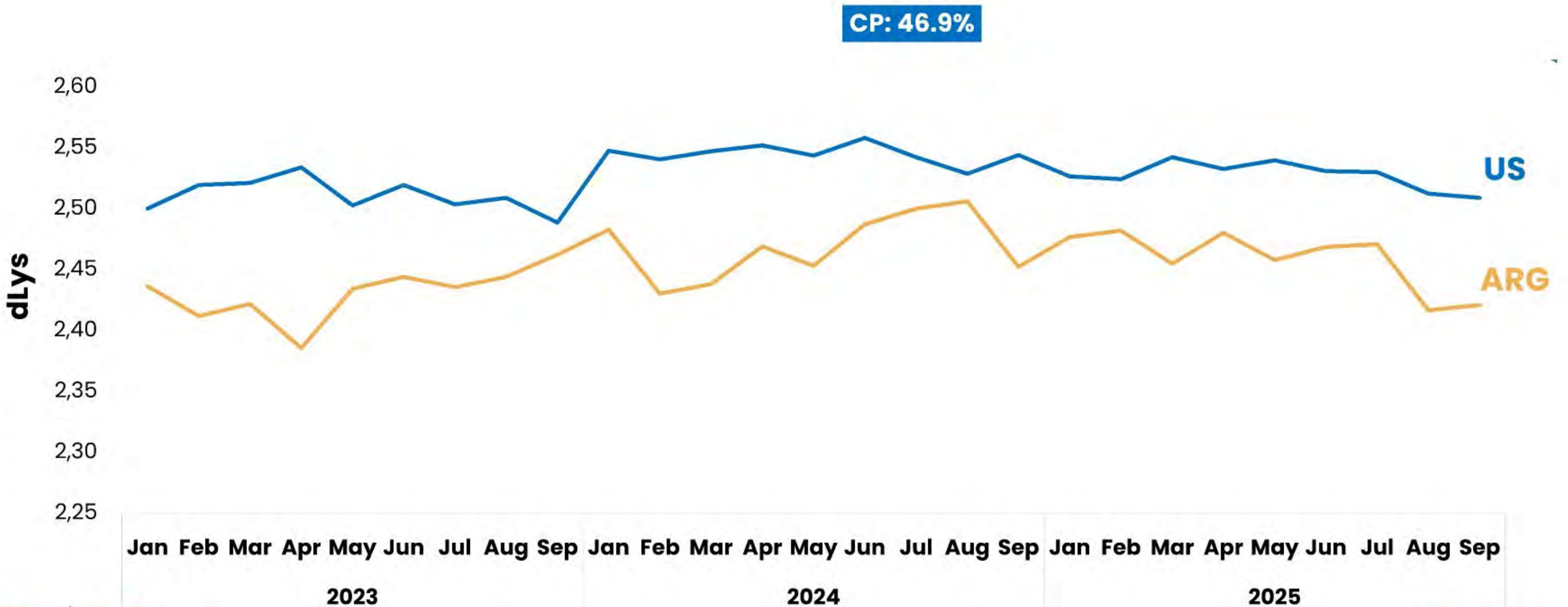
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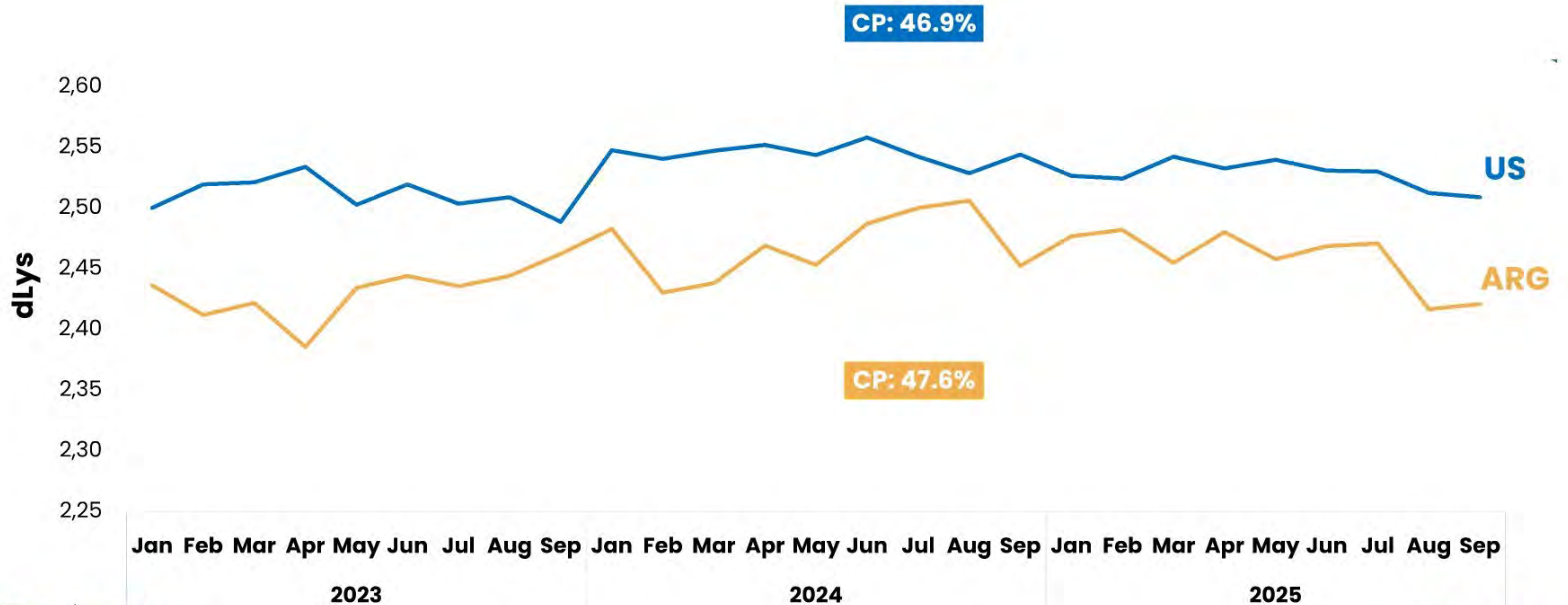
Crude Protein Quality*



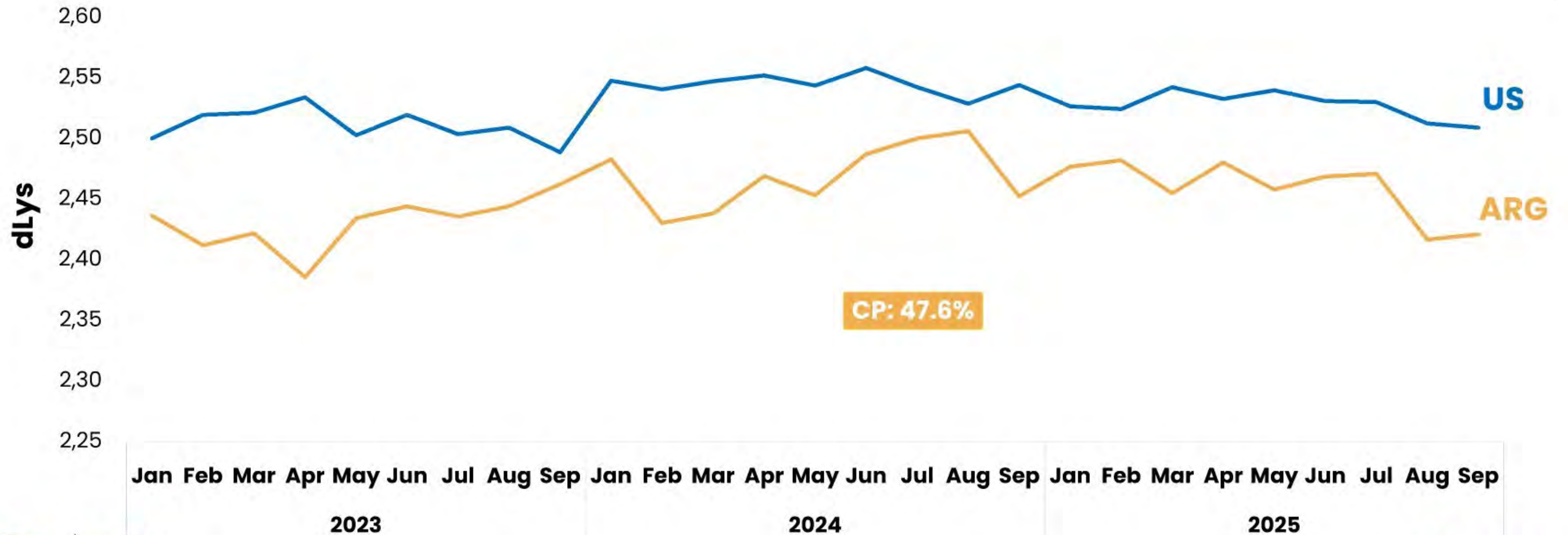
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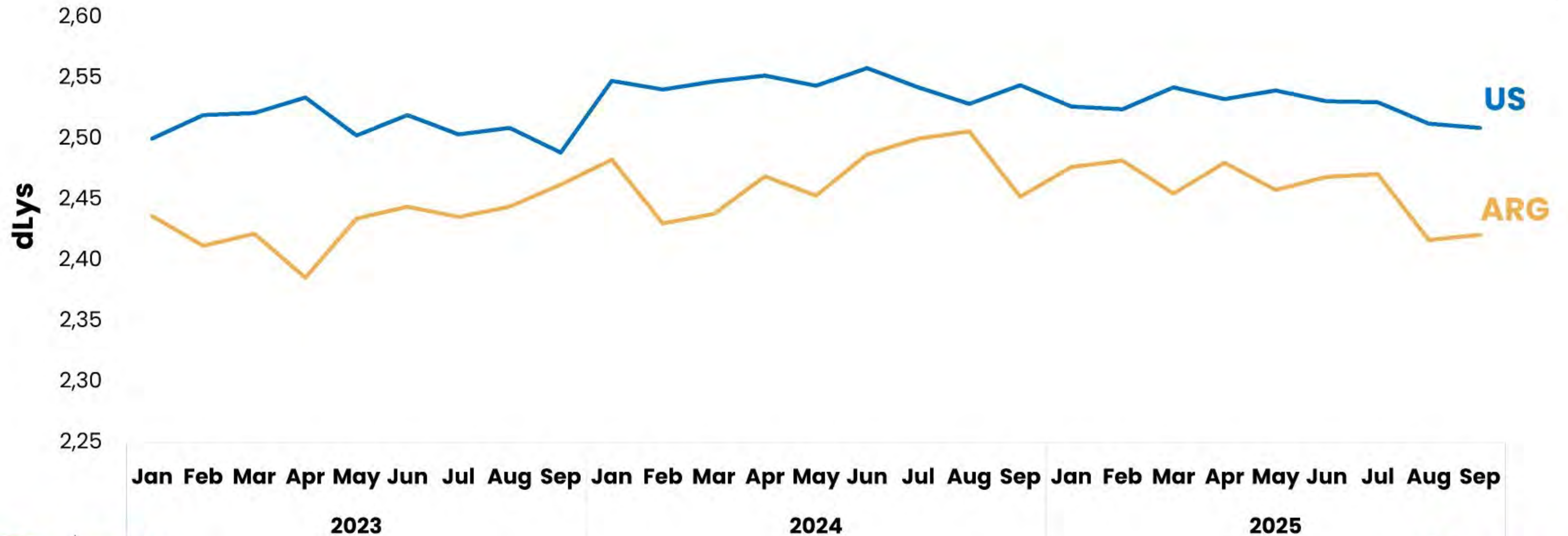
Crude Protein Quality*



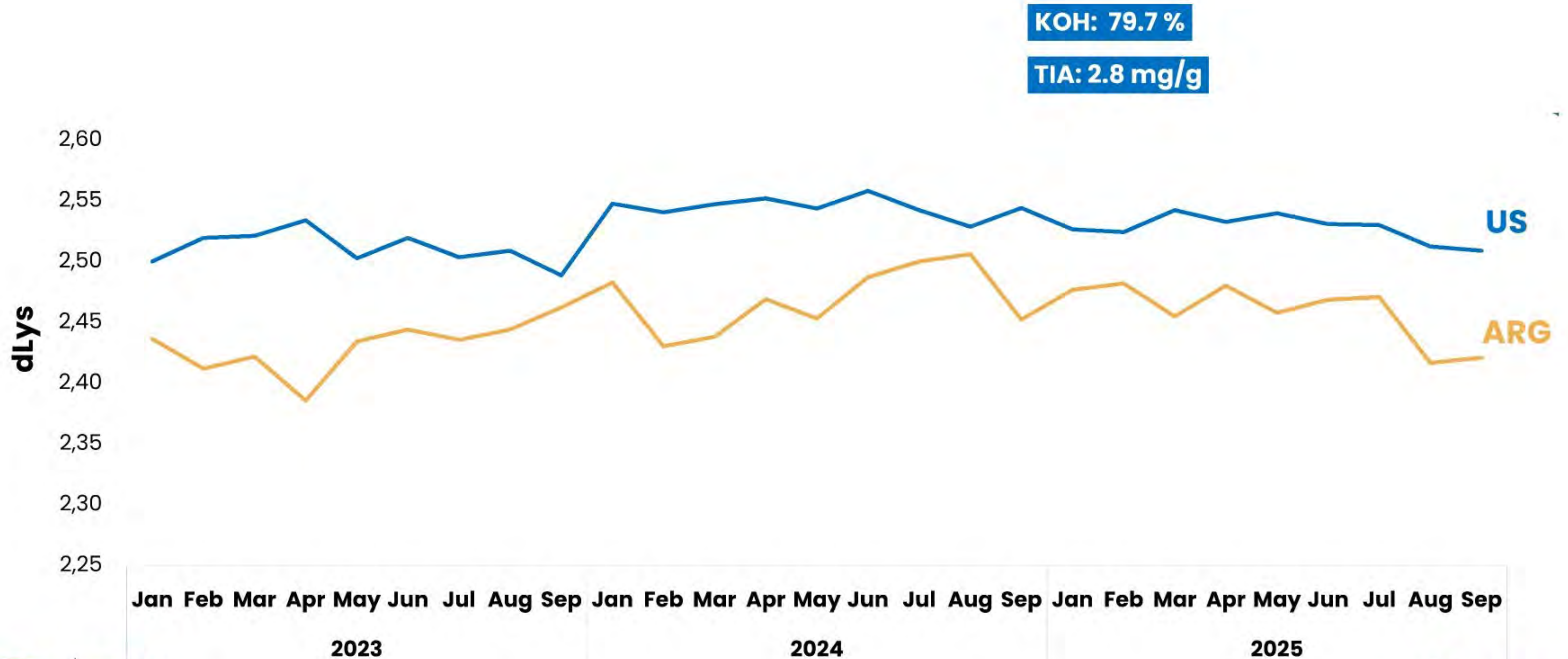
Crude Protein Quality*



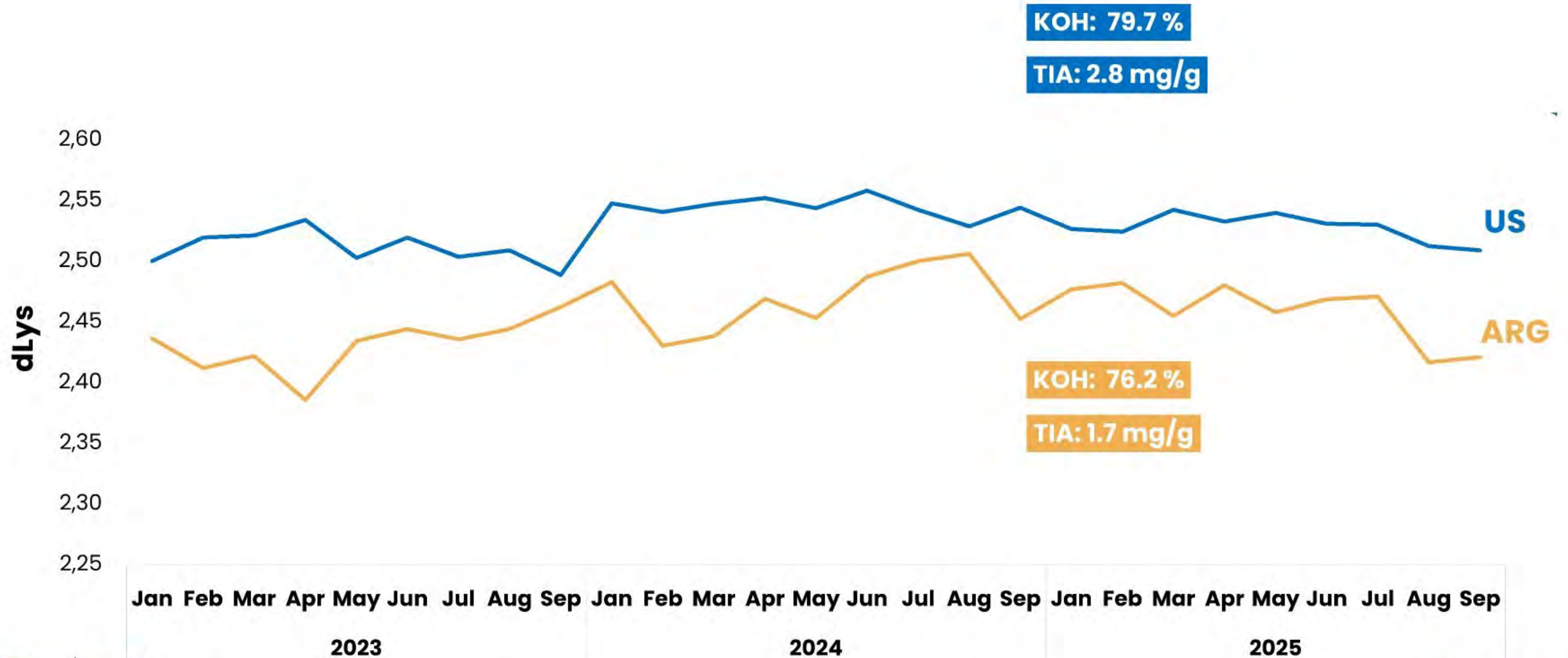
Crude Protein Quality*



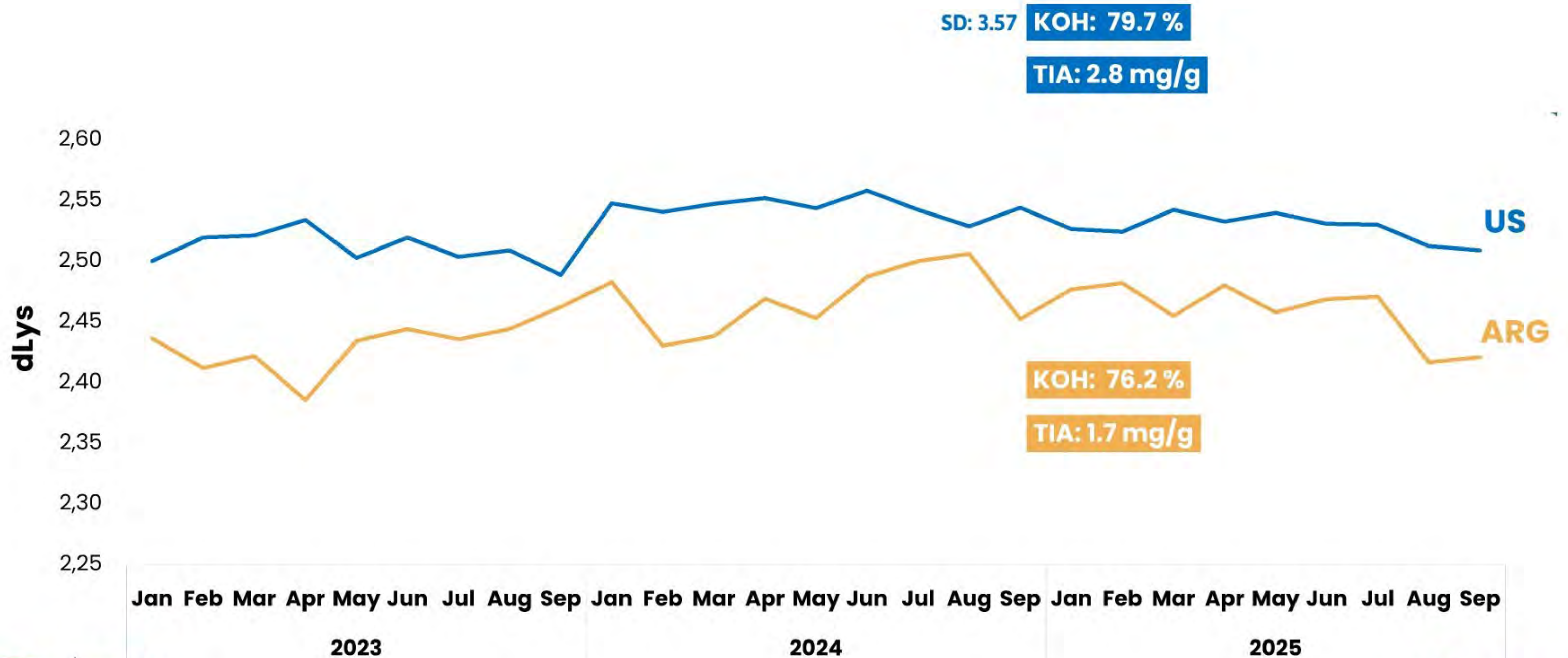
Crude Protein Quality*



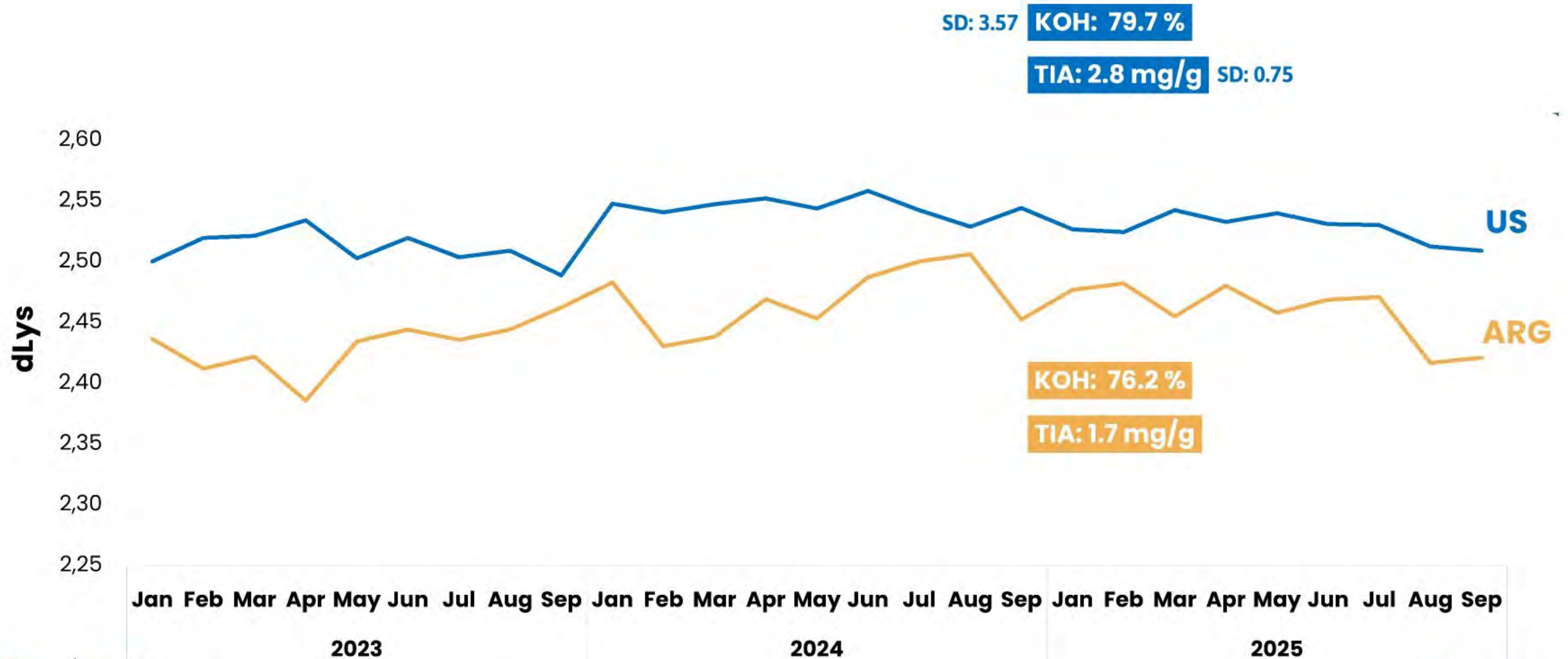
Crude Protein Quality*



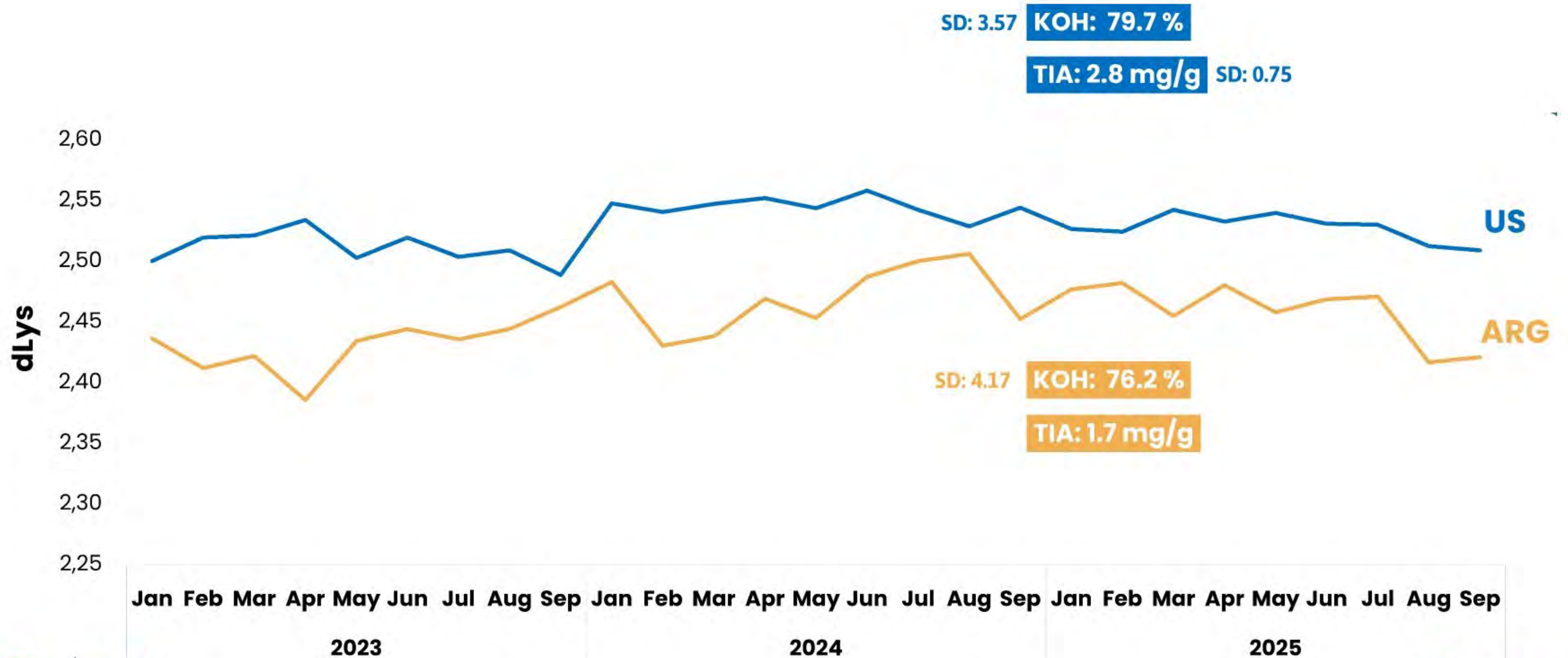
Crude Protein Quality*



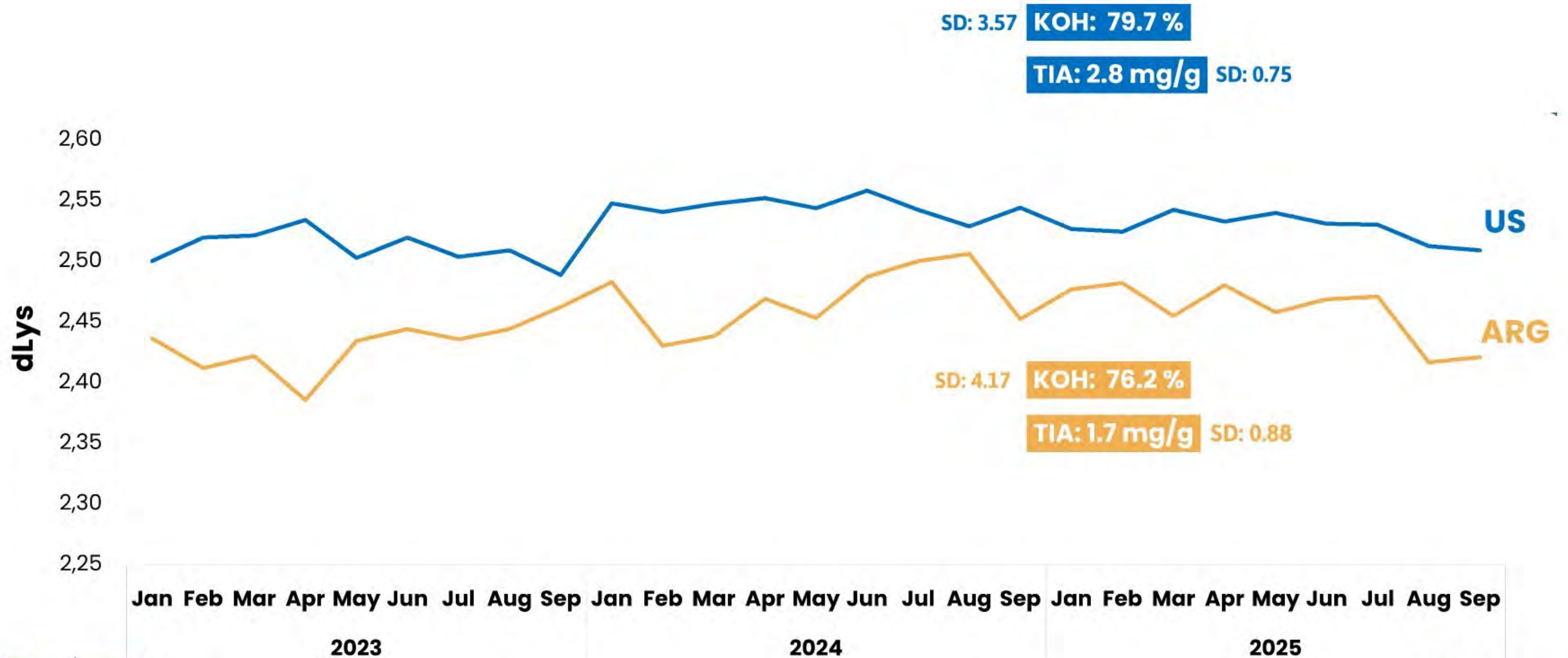
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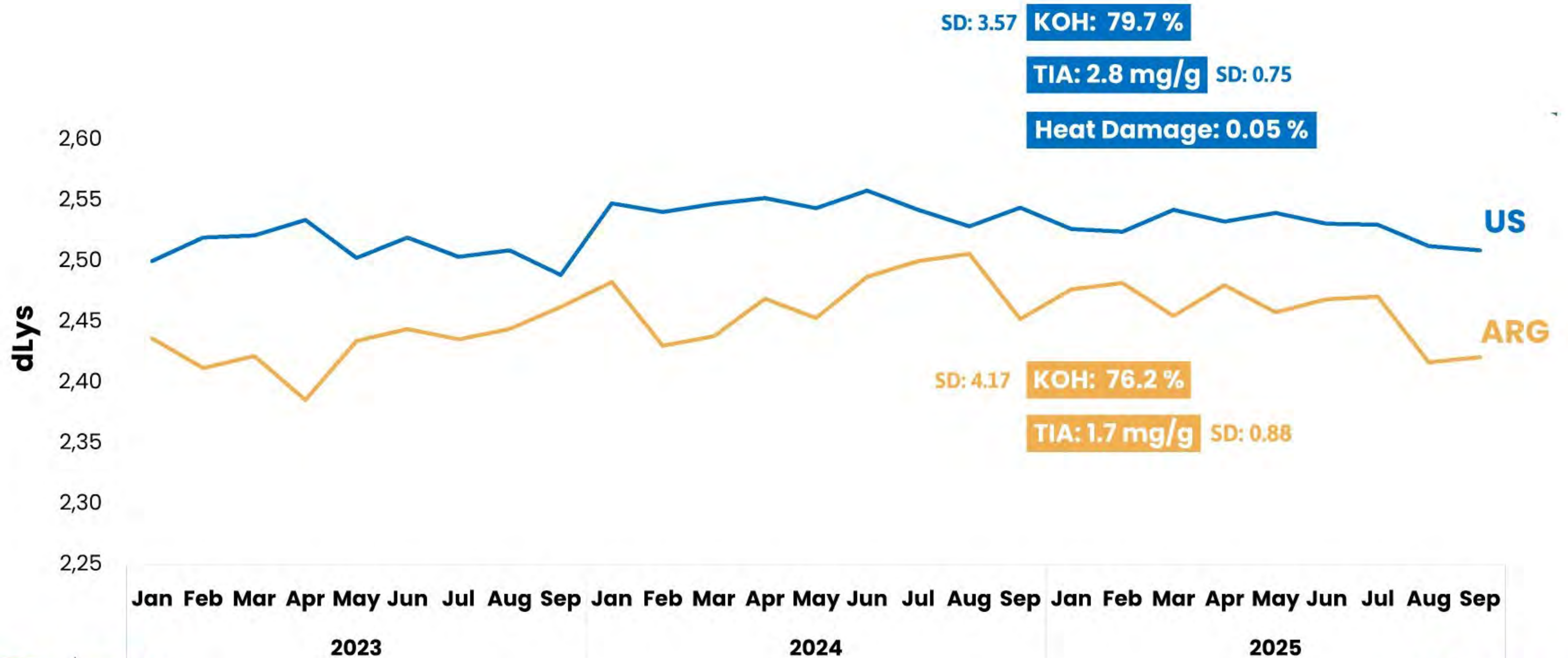
Crude Protein Quality*



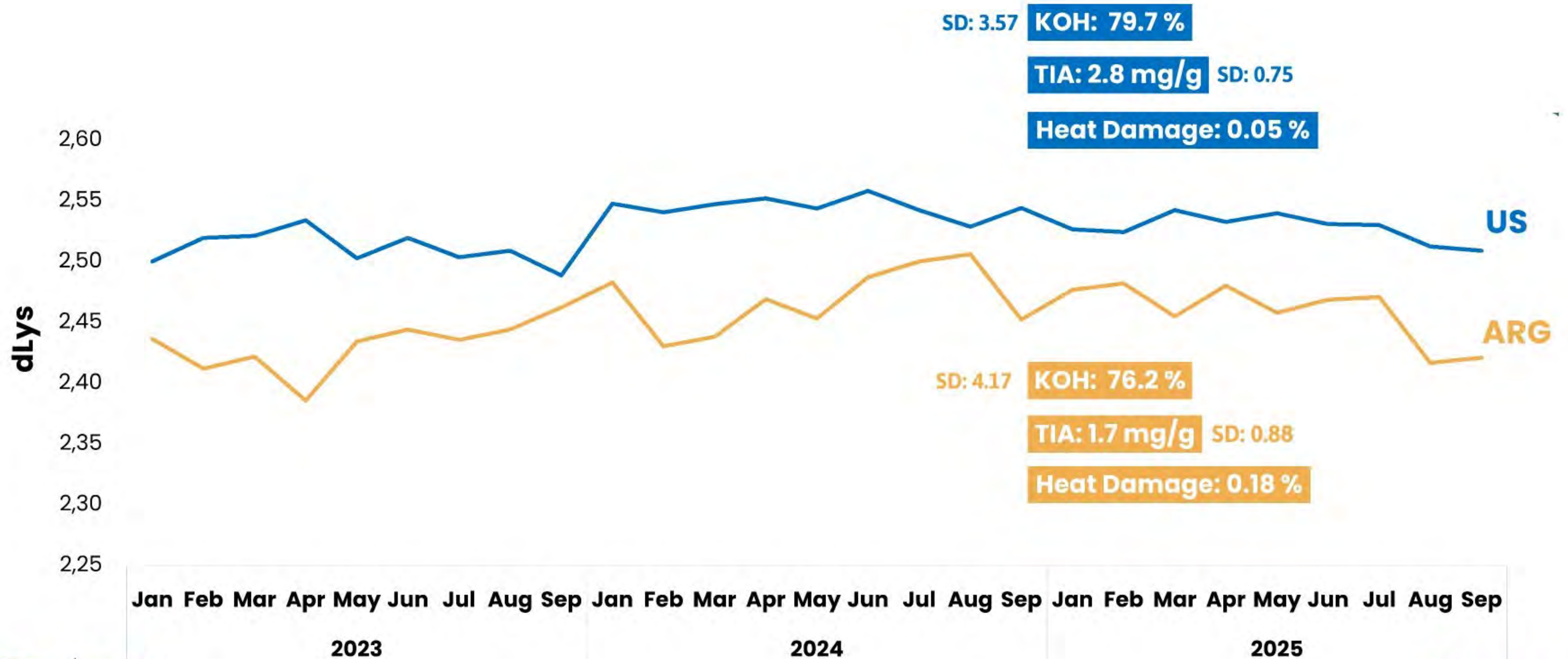
Crude Protein Quality*



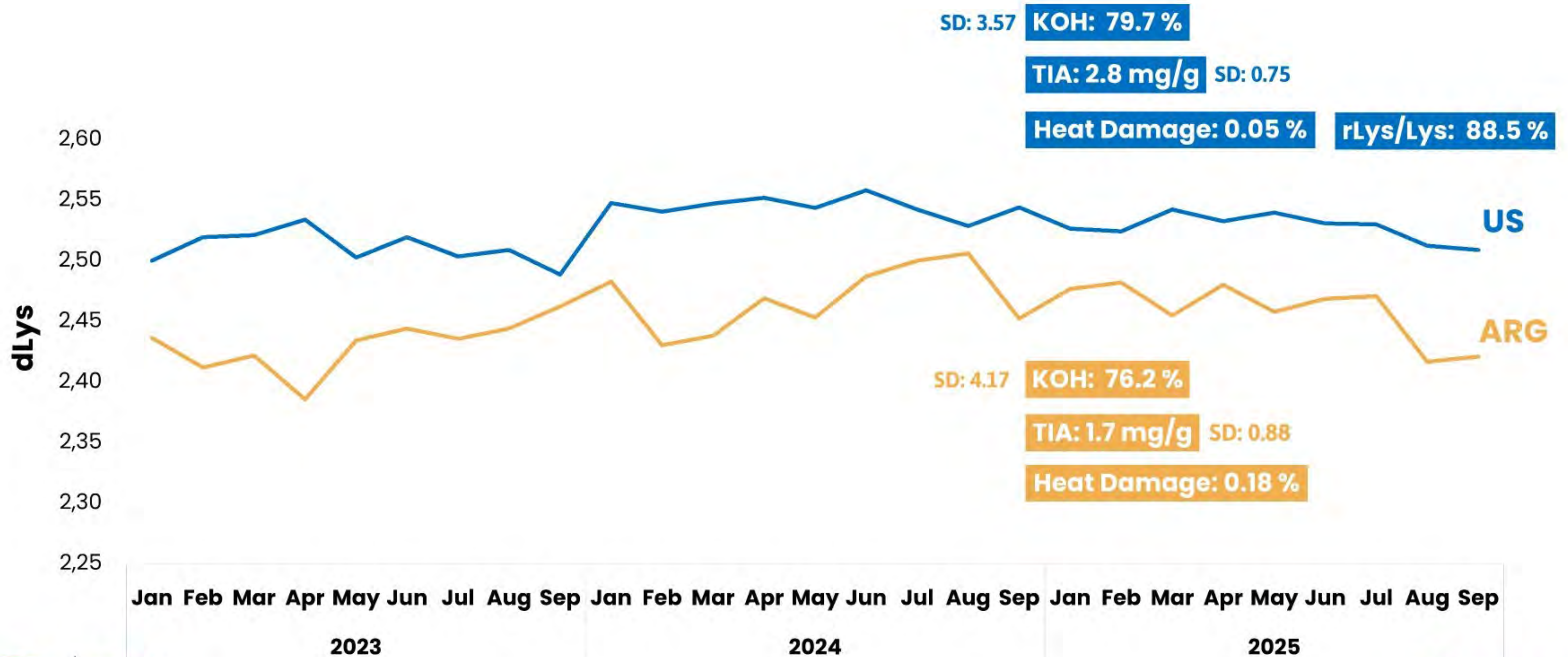
Crude Protein Quality*



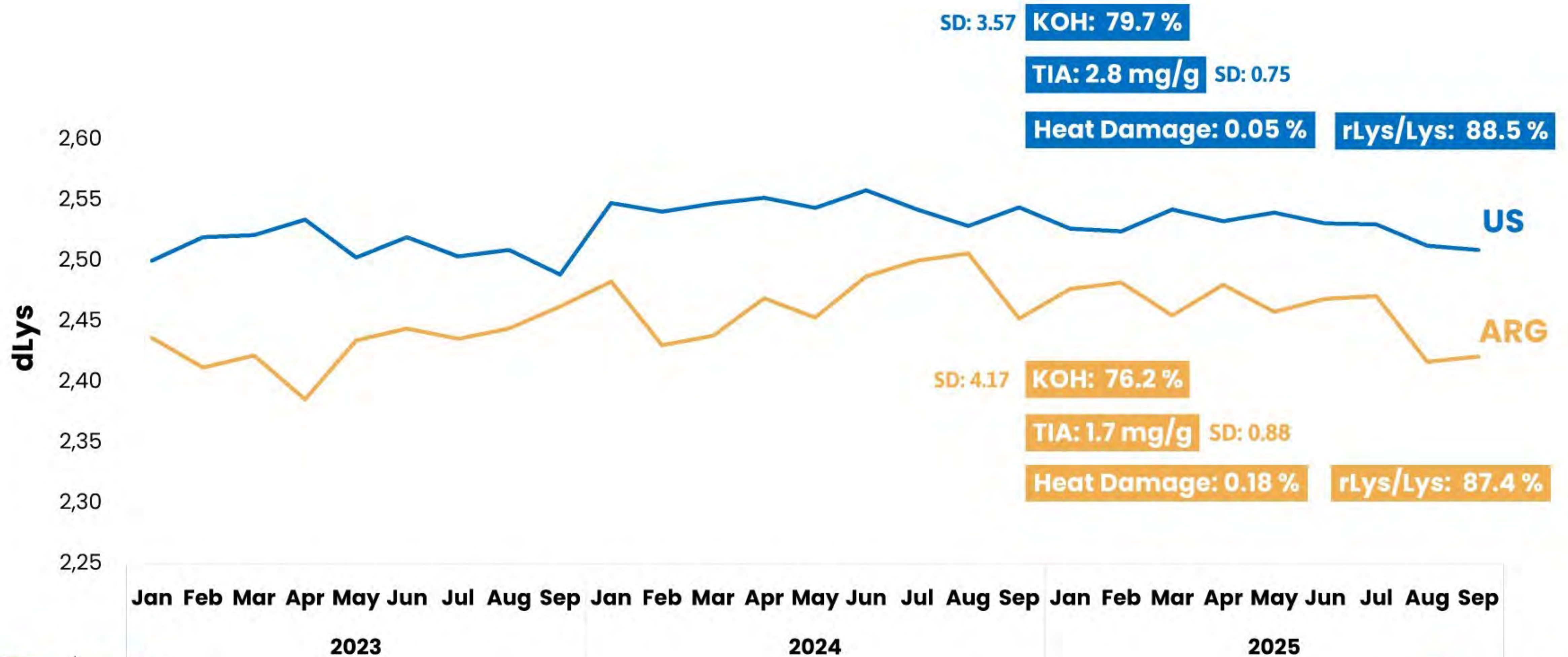
Crude Protein Quality*



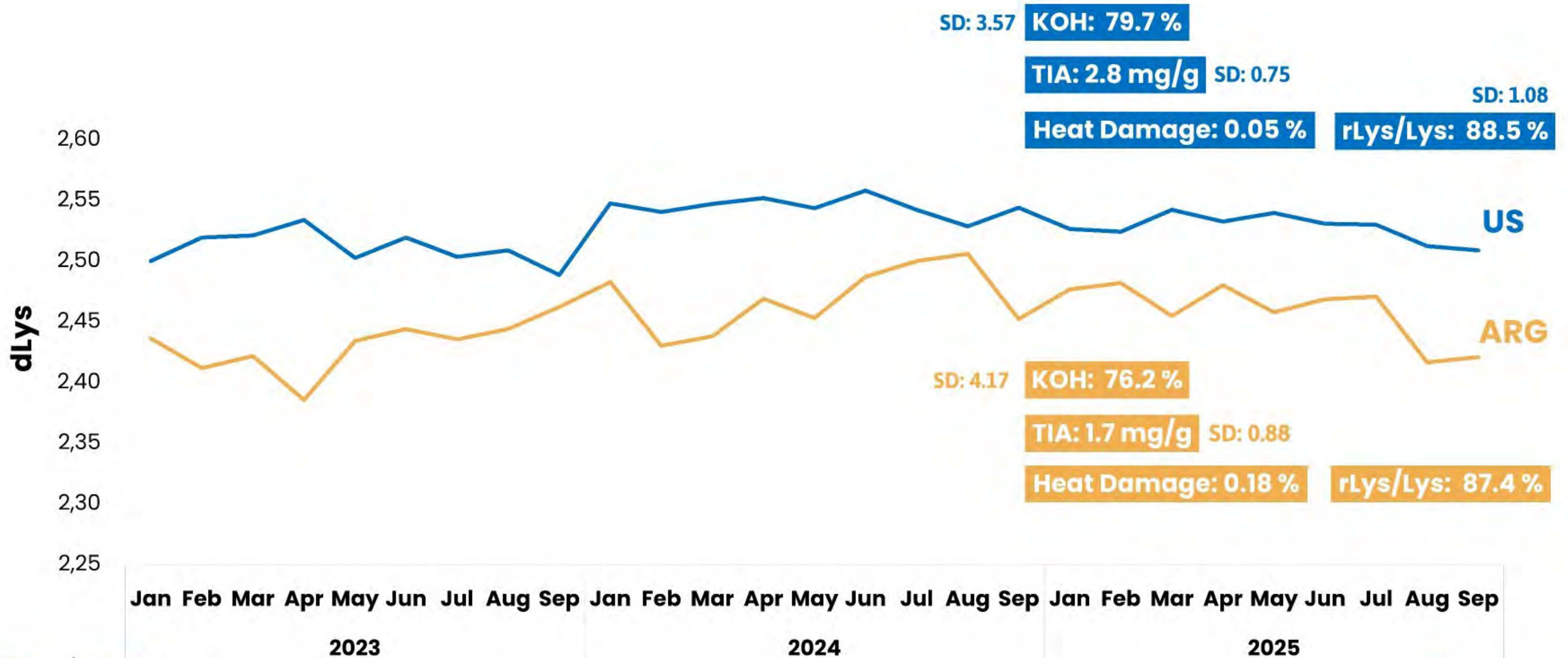
Crude Protein Quality*



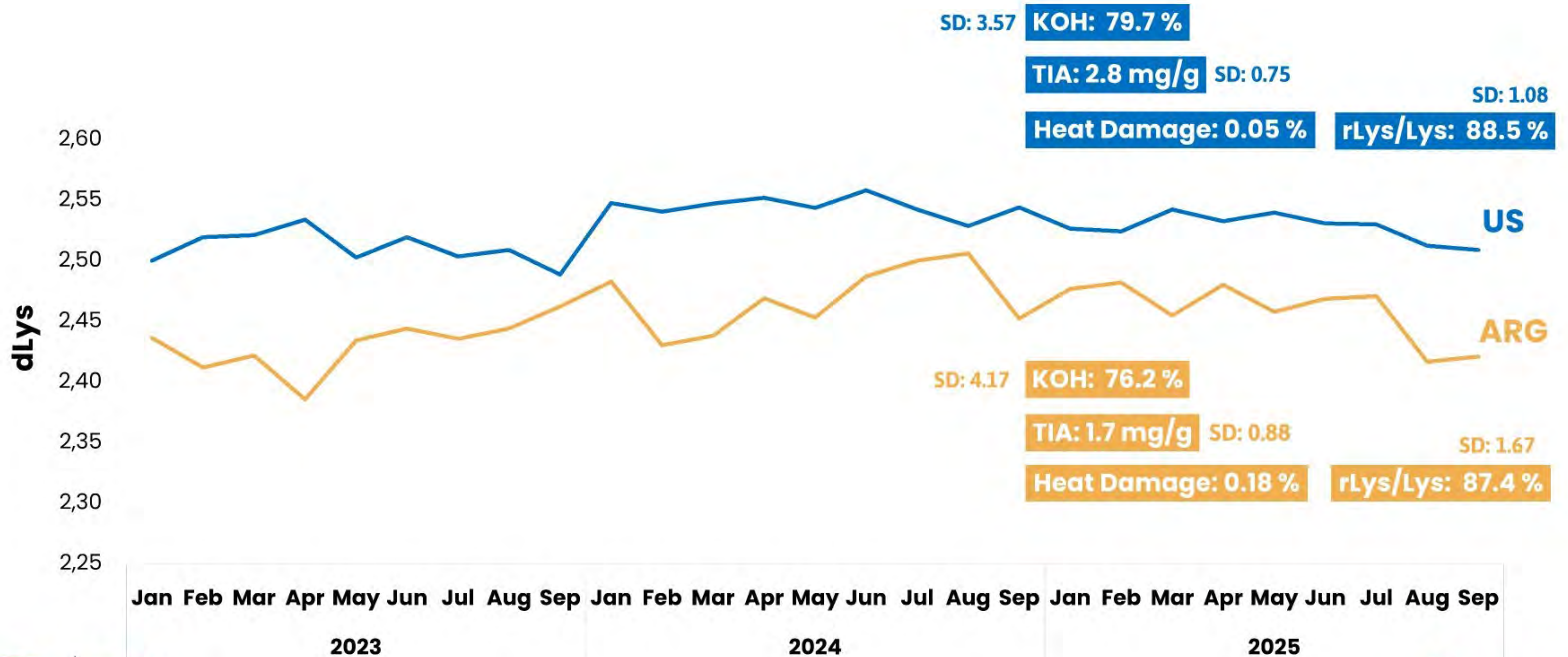
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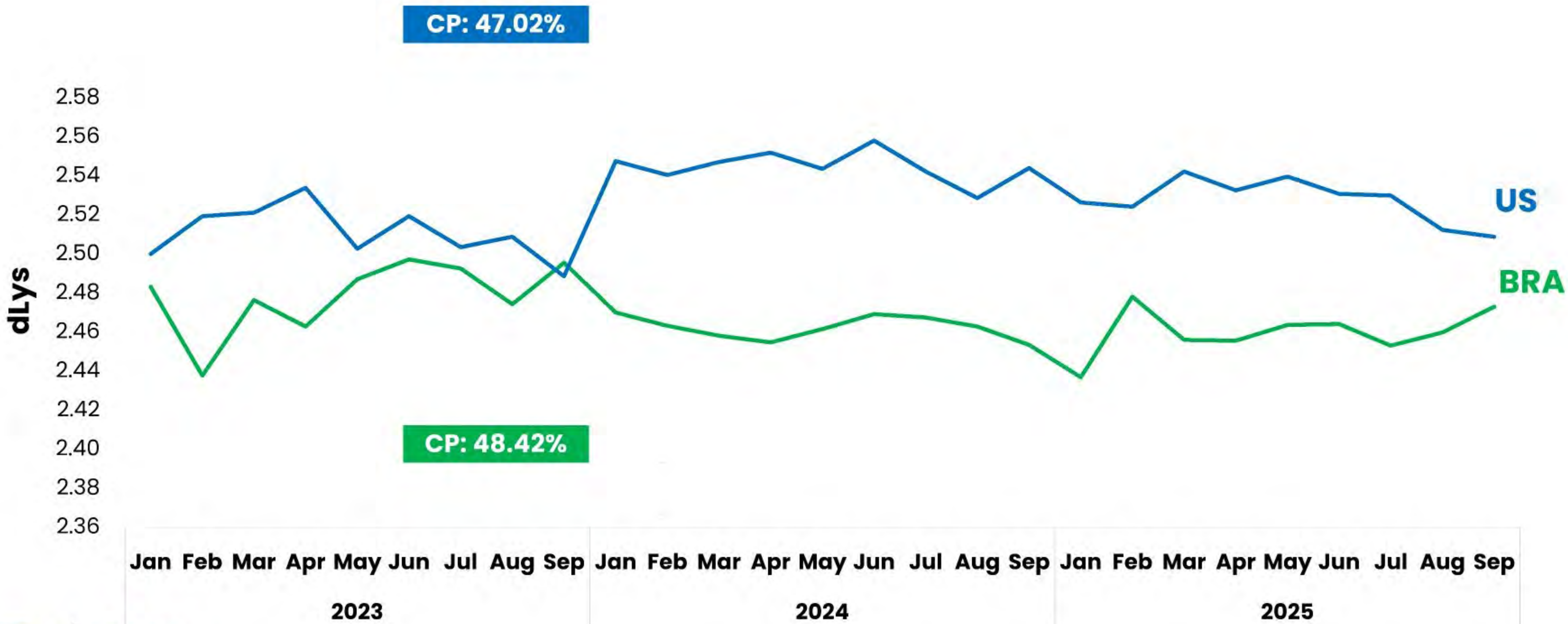
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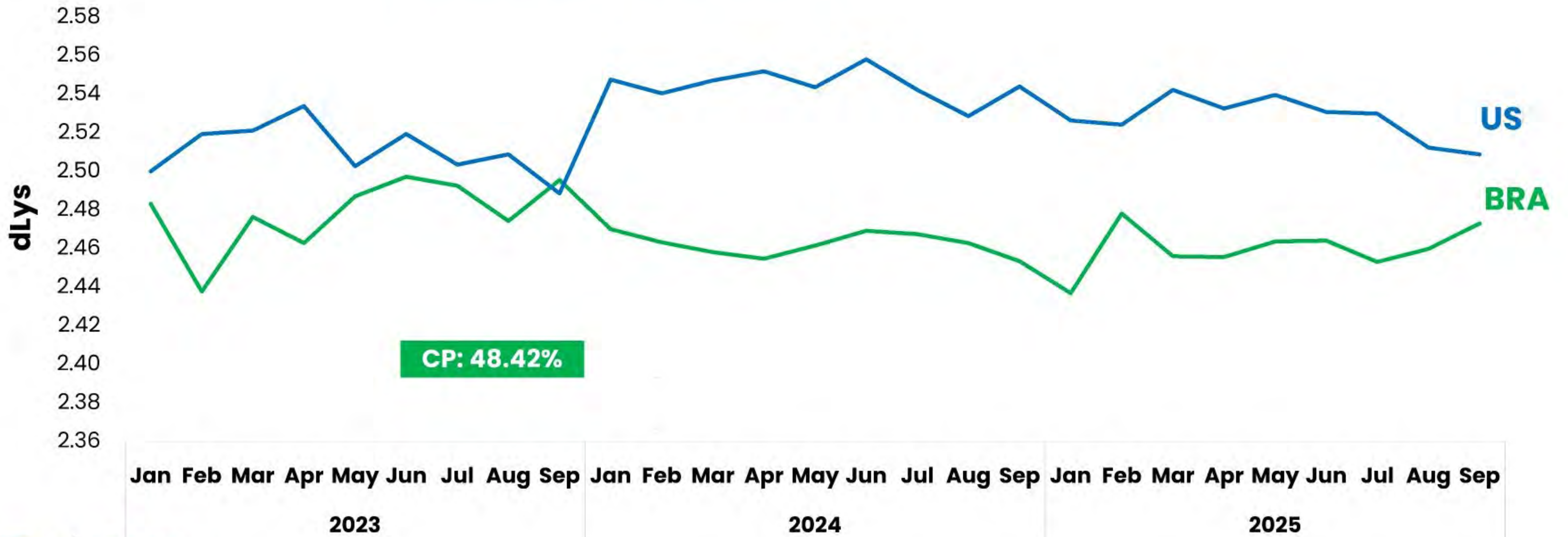


Crude Protein Quality*

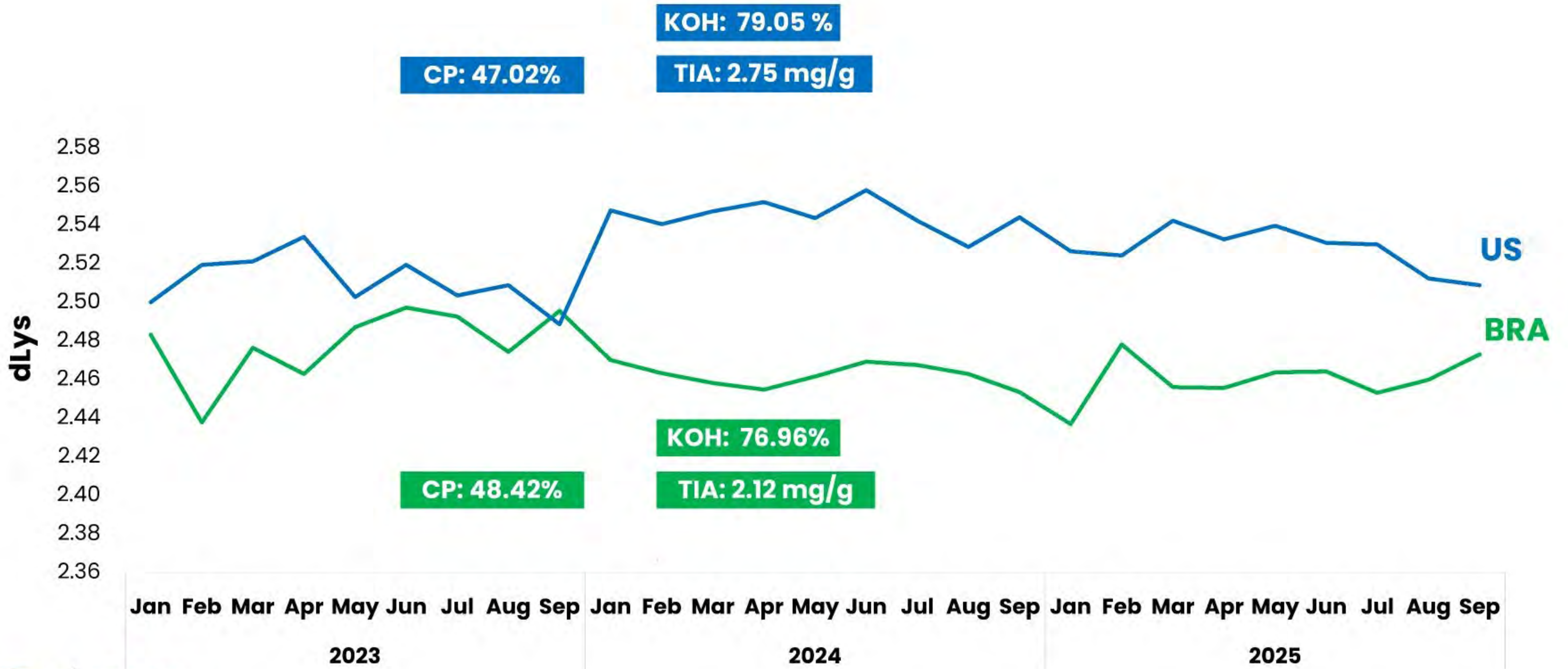
KOH: 79.05 %

CP: 47.02%

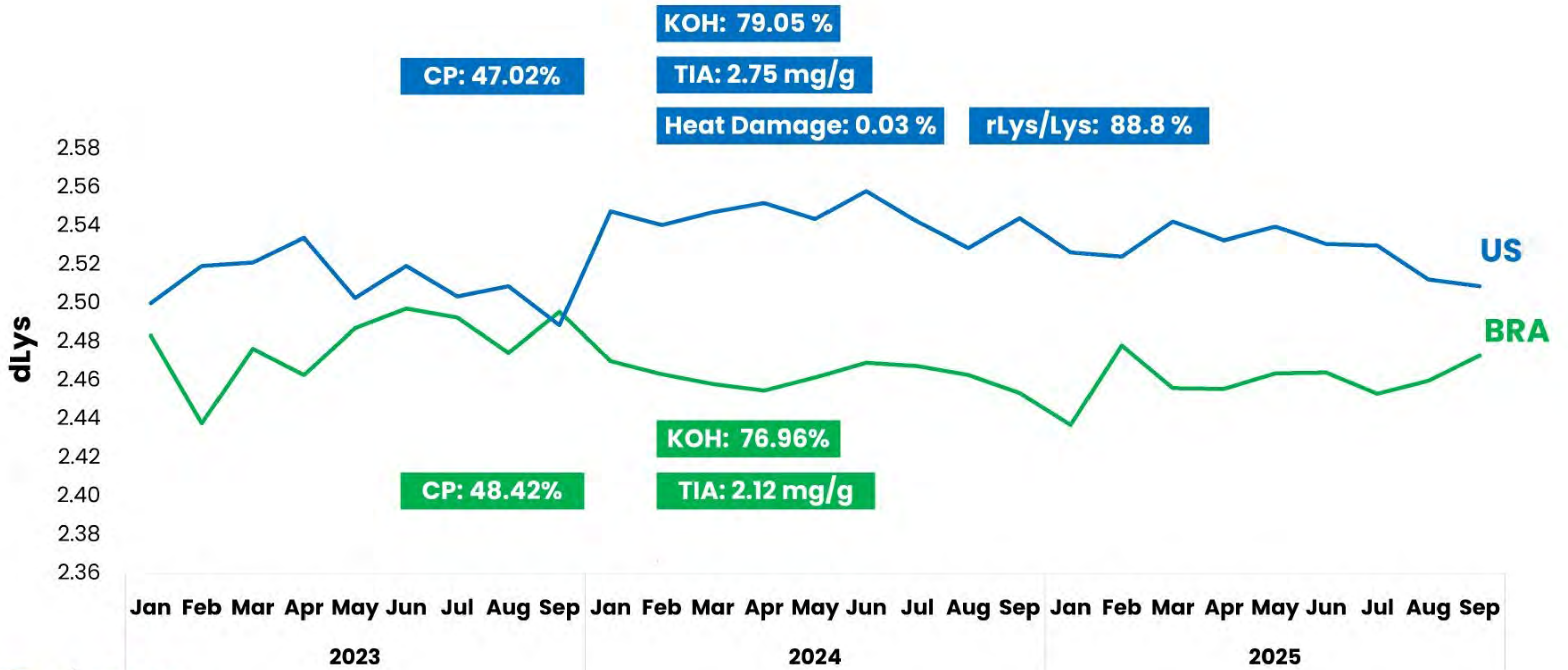
TIA: 2.75 mg/g



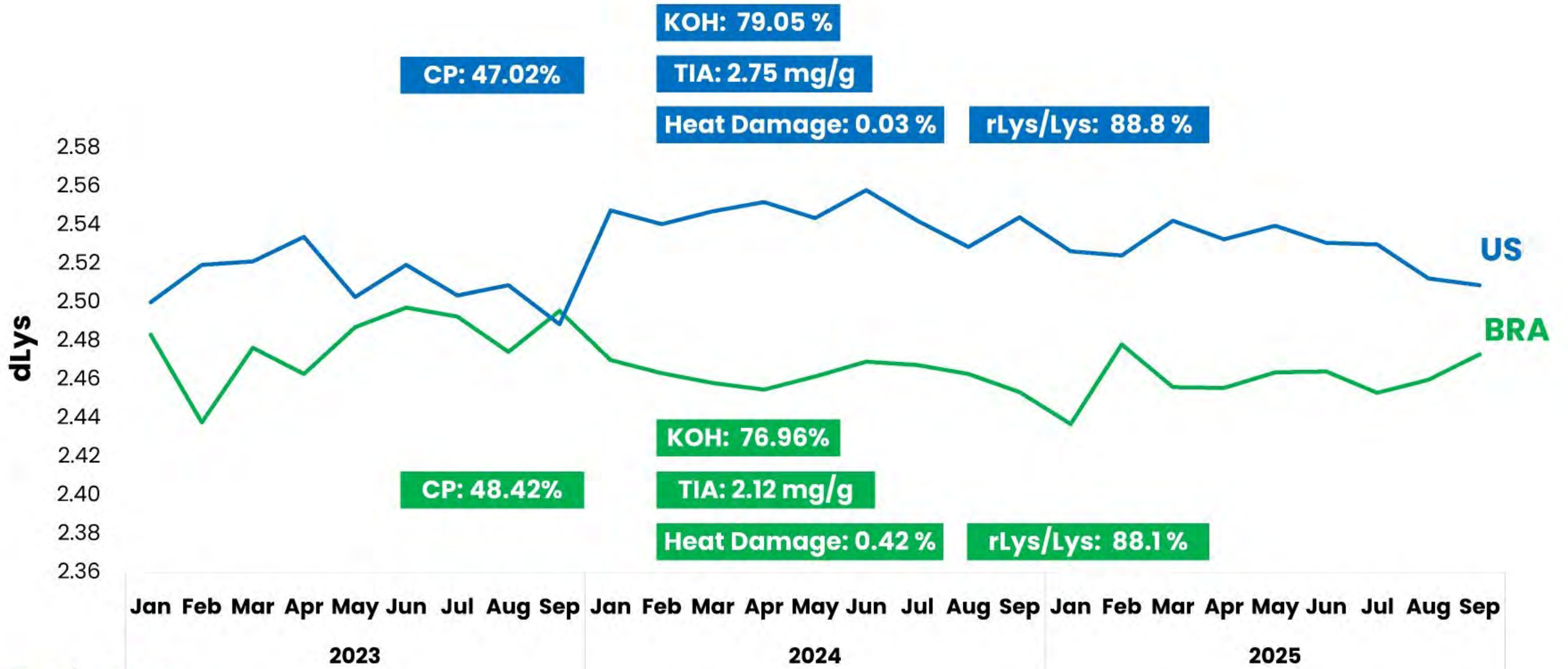
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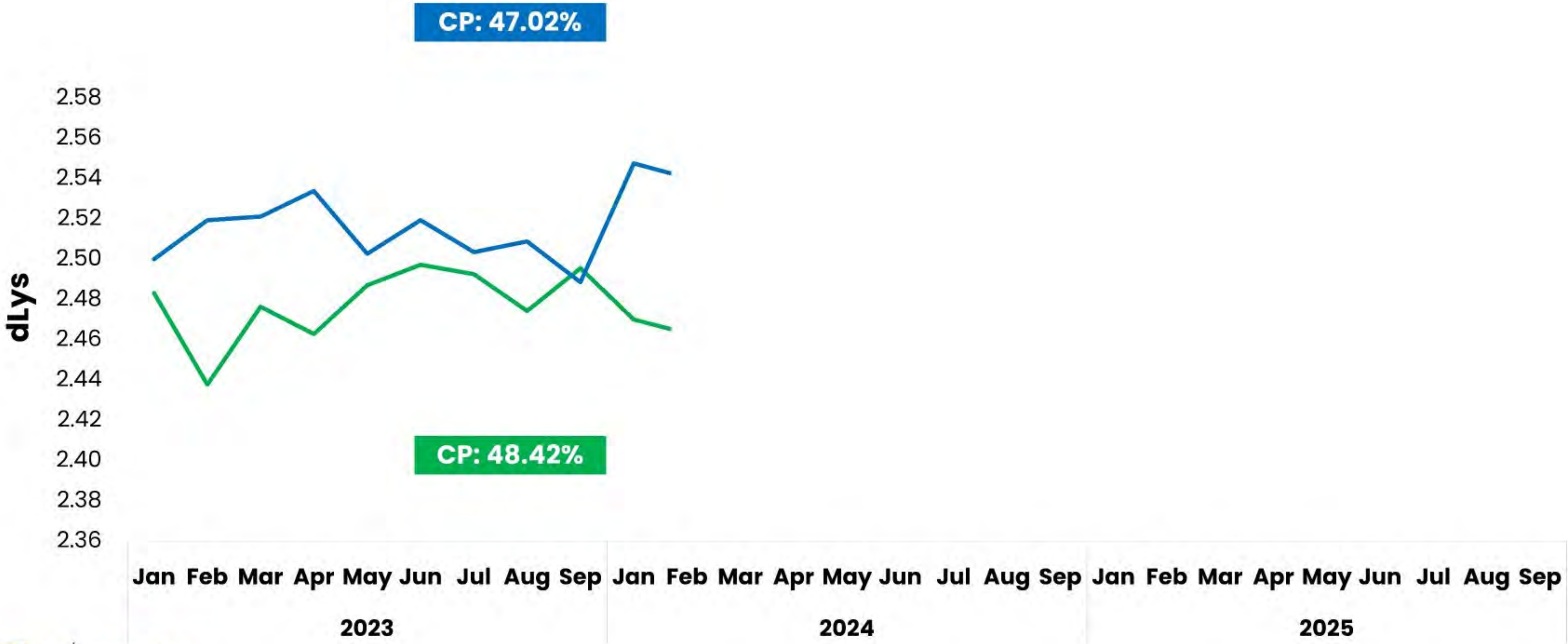
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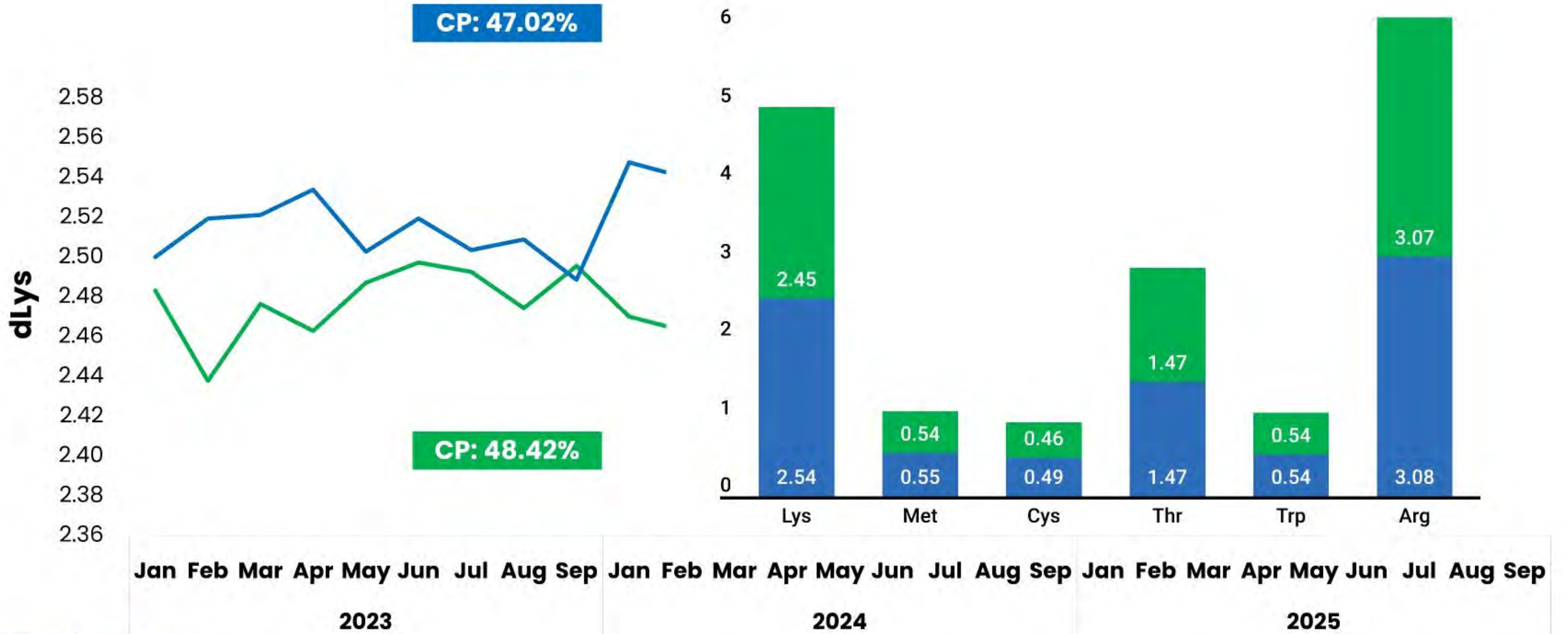


Crude Protein Quality*



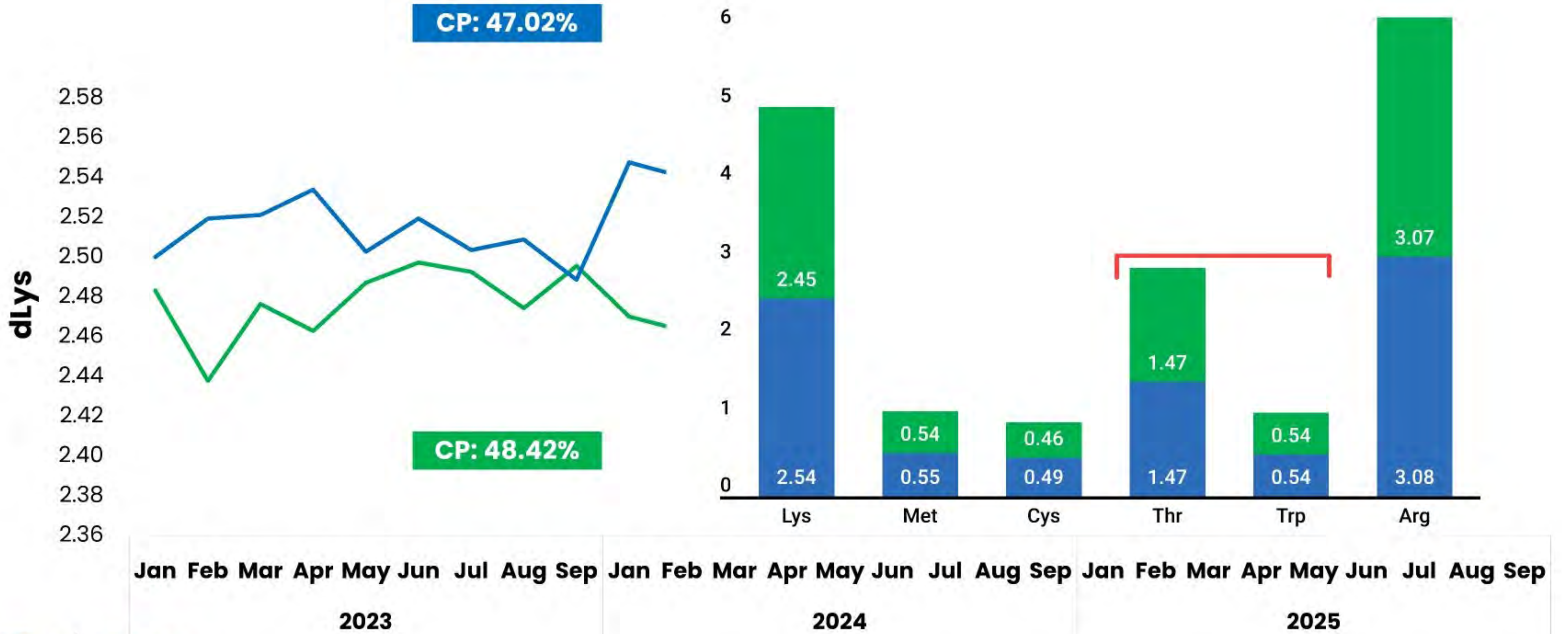
Crude Protein Quality*

● US ● BRA



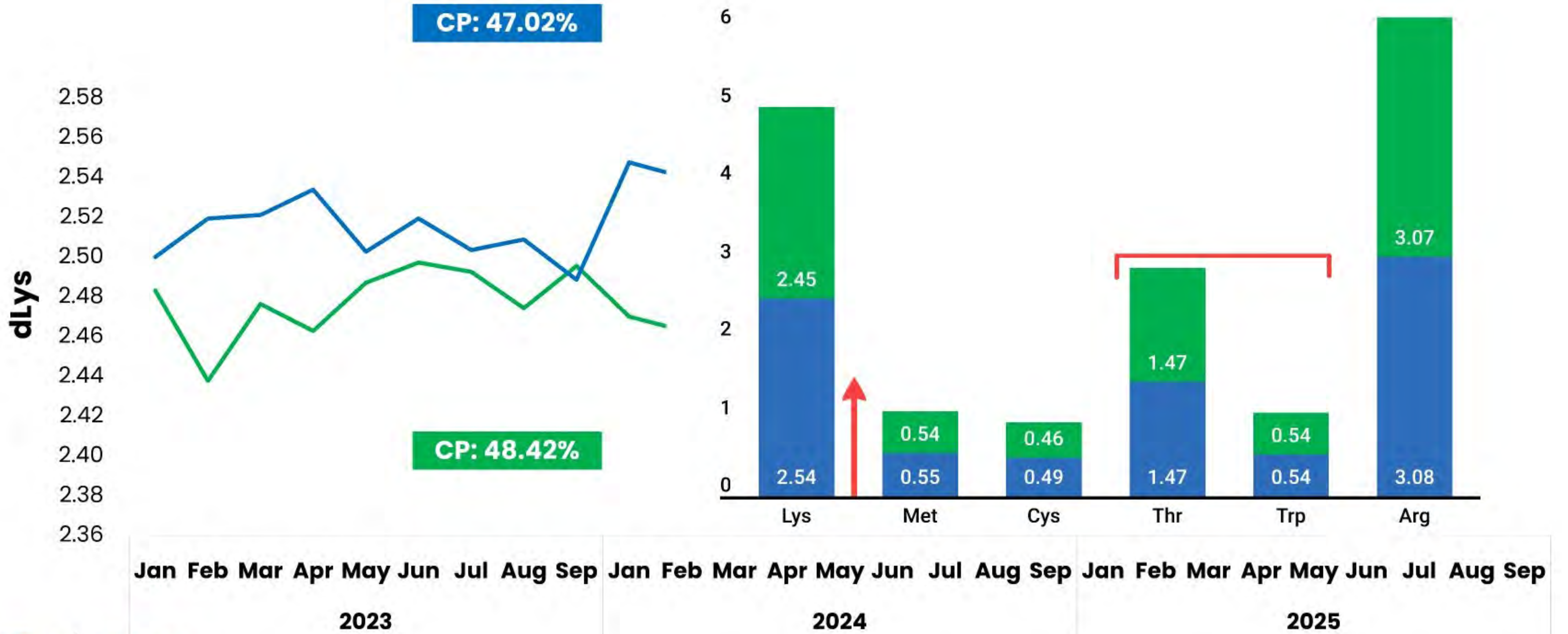
Crude Protein Quality*

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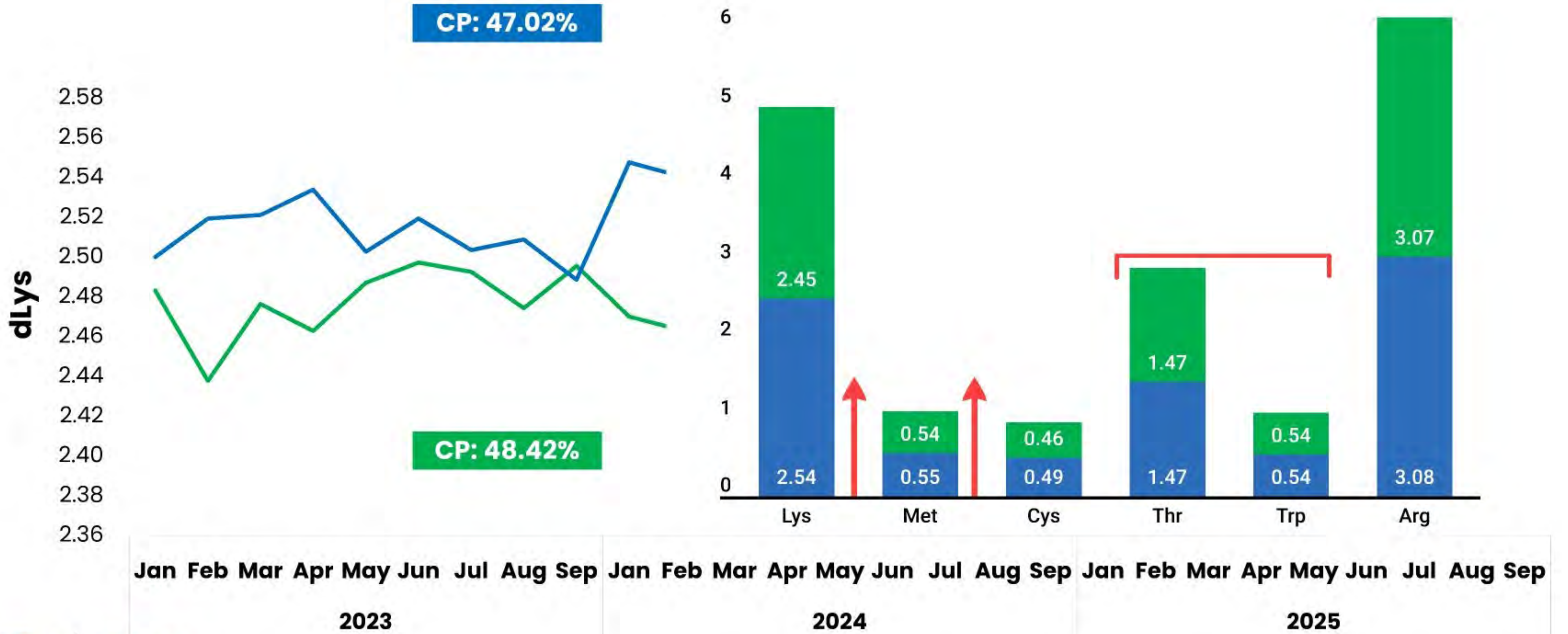
Crude Protein Quality*

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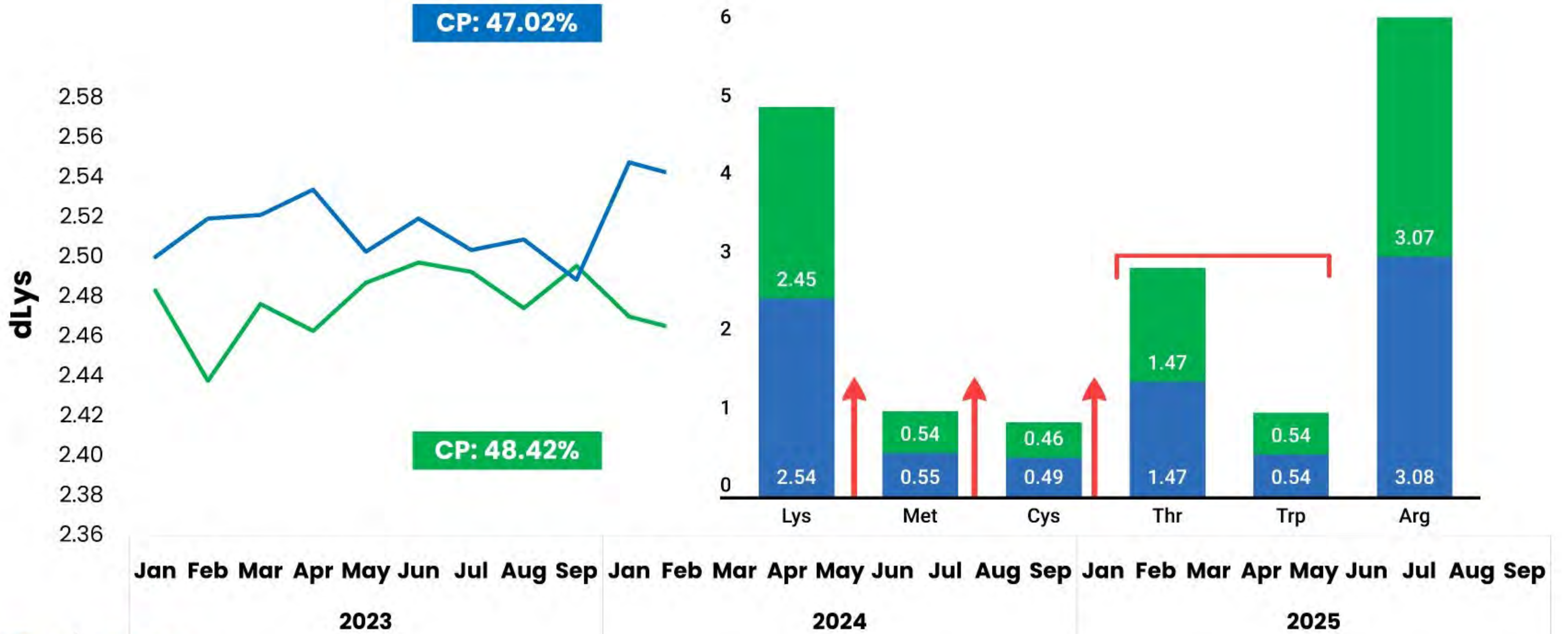
Crude Protein Quality*

● US ● BRA



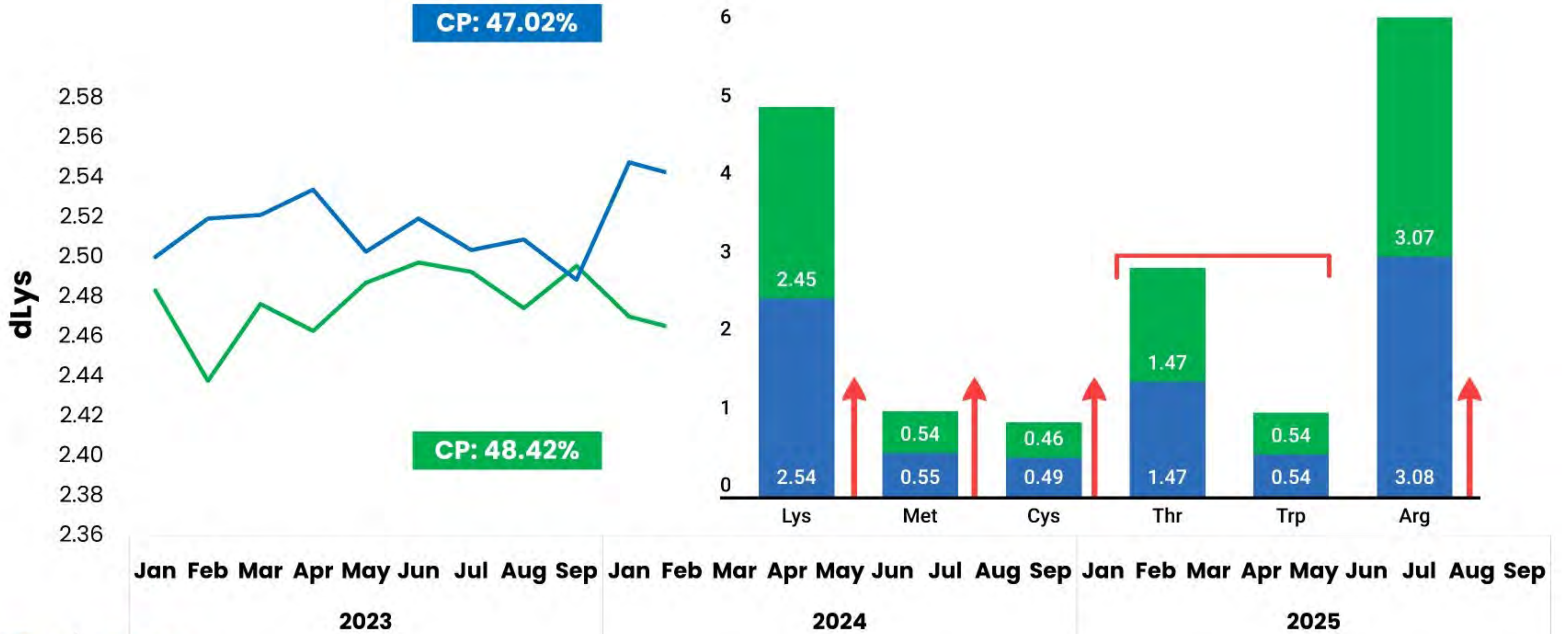
Crude Protein Quality*

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Maria Adkison MS. PhD.

MAdkison@ussec.org

Animal Utilization Lead - AMERICAS



What Evonik's Data Tells Us?

Taipei, Taiwan
November, 2025



Section 2. MEAL QUALITY
The standard of quality shall be the soybean meal of the merchantable quality conforming to standard definitions and standard specifications of the Association, as set forth in these Trading Rules. Analysis shall be made in accordance with methods approved by the American Oil Chemists' Society (AOCS) as effective as of the date of the contract. [See Appendix A, Section 2.]

Section 3. MEAL SPECIFICATIONS
All specifications can be modified based on agreements between buyer and seller.

Soybean Meal (as defined above under Rule 2, Section 1)

Typical soybean meal product specifications are as follows:

Protein (Range)	46.0 - 49.0 %
Fat	0.5 %
Fiber (Maximum)	0.5 %
Moisture (Maximum)	12.0 %

In accordance with industry practices and as allowed under the 2024 AAFCO Official Publication, soybean meal products may also contain the following:

Flavorability Agents (Maximum)	0.5% or 10 lbs per ton by weight of total product
Spices (Black City) (Maximum)	0.2% or 4 lbs per ton by weight of total product

What is protein?

Multifunctional Molecules

TABLE 11-1. SPECIES AND GRADE REQUIREMENTS FOR MEAL/MEAT

Species	Grade	Minimum Content of			
		Protein	Fat	Fiber	Moisture
Soybean	Grade 1	46.0	0.5	0.5	12.0
	Grade 2	44.0	0.5	0.5	12.0
Soybean Meal	Grade 1	46.0	0.5	0.5	12.0
	Grade 2	44.0	0.5	0.5	12.0

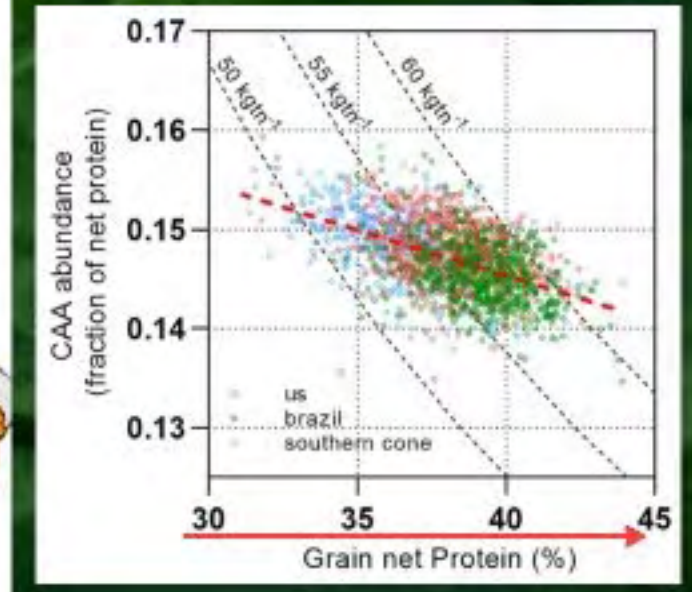
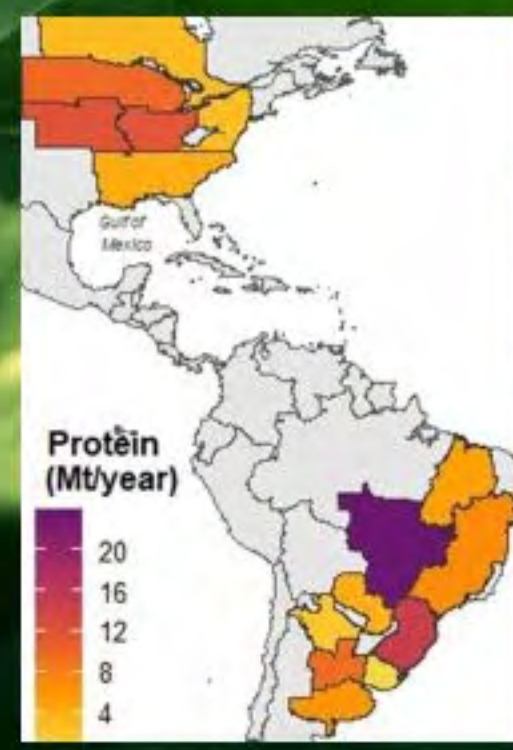
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United States Soybean Meal Quality Differentiators

Harvest and storage.
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Origins



What Evonik's Data Tells Us?

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Moisture (Maximum)	12.0 %

In accordance with industry practices and as allowed under the 2024 AAFCO Official Publication, soybean meal products may also contain the following:

Flavorability Agents (Maximum)	0.5% or 10 lbs per ton by weight of total product
Spices (Black City) (Maximum)	0.2% or 4 lbs per ton by weight of total product

What is protein?

Multifunctional Molecules

TABLE 111 - SPECIES AND GRADE REQUIREMENTS FOR MEAL/MEAT

Species	Grade	Minimum Content of			
		Protein	Fat	Fiber	Moisture
Soybean	Grade 1	46.0	0.5	0.5	12.0
	Grade 2	44.0	0.5	0.5	12.0
Soybean Meal	Grade 1	46.0	0.5	0.5	12.0
	Grade 2	44.0	0.5	0.5	12.0

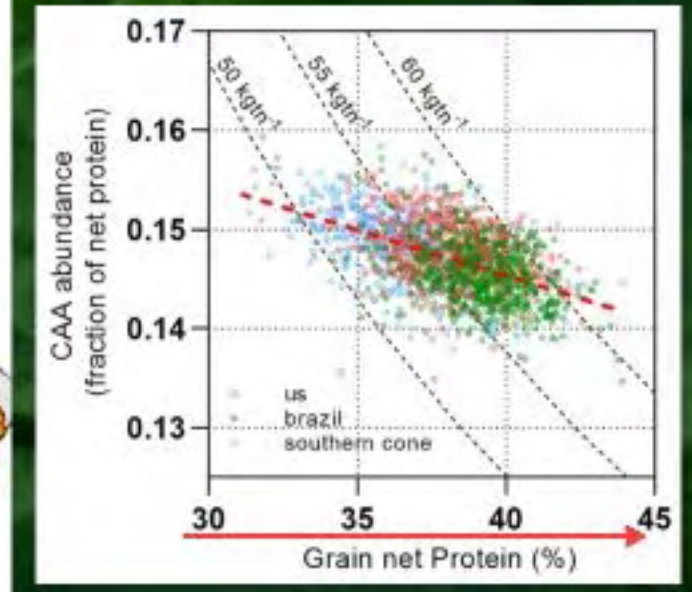
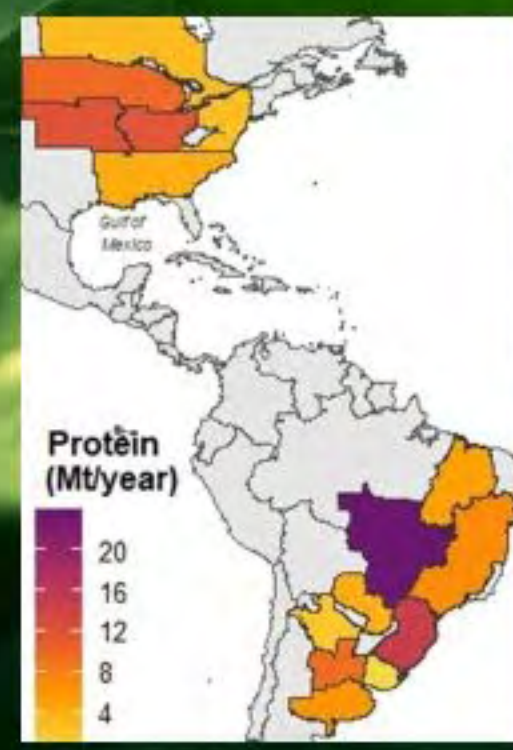
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United States Soybean Meal Quality Differentiators

Harvest and storage.
Consistency (post-harvest and processing).
Amino acids profile.
Energy content.

Origins



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Section 2. MEAL QUALITY
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Section 3. MEAL SPECIFICATIONS
All specifications can be modified based on agreements between buyer and seller.

Soybean Meal (as defined above under Rule 2, Section 1)

Typical soybean meal product specifications are as follows:

Protein (Range)	46.0 - 49.0 %
Fat	0.5 %
Fiber (Maximum)	5.5 %
Moisture (Maximum)	12.0 %

In accordance with industry practices and as allowed under the 2024 AAFCO Official Publication, soybean meal products may also contain the following:

Flavorability Agents (Maximum)	0.5% or 10 lbs per ton by weight of total product
Spices (Black City) (Maximum)	0.2% or 4 lbs per ton by weight of total product

What is protein?

TABLE 11-1 - SPECIES AND GRADE REQUIREMENTS FOR MEAL/MEALS

Species	Grade	Minimum Content of			
		Crude Protein	Crude Fiber	Crude Fat	Crude Ash
Soybean	46-49%	46.0	5.5	0.5	12.0
	44-46%	44.0	5.5	0.5	12.0
Soybean Meal	46-49%	46.0	5.5	0.5	12.0
	44-46%	44.0	5.5	0.5	12.0

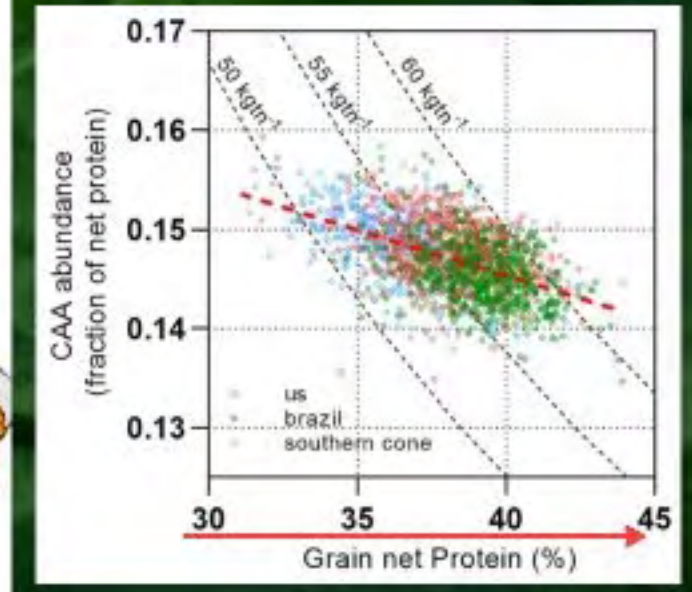
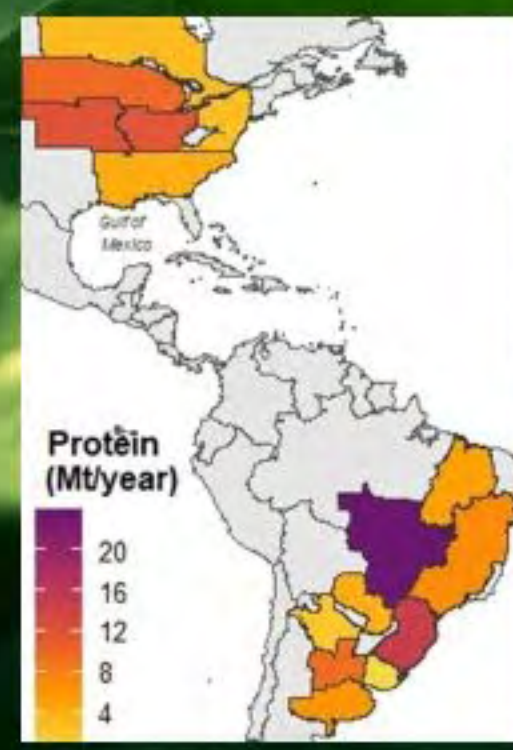
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United States Soybean Meal Quality Differentiators

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Section 3. MEAL SPECIFICATIONS
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Soybean Meal (as defined above under Rule 2, Section 1)

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Fat	0.5 %
Fiber (Maximum)	0.5 %
Moisture (Maximum)	12.0 %

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Spices (Black City) (Maximum)	0.2% or 4 lbs per ton by weight of total product

What is protein?

Multifunctional Molecules

TABLE 11-1. SPECIES AND GRADE REQUIREMENTS FOR MEAL/MEAT

Species	Grade	Minimum Content of			
		Protein	Fat	Fiber	Moisture
Soybean	Grade 1	46.0	0.5	0.5	12.0
	Grade 2	44.0	0.5	0.5	12.0
Soybean Meal	Grade 1	46.0	0.5	0.5	12.0
	Grade 2	44.0	0.5	0.5	12.0

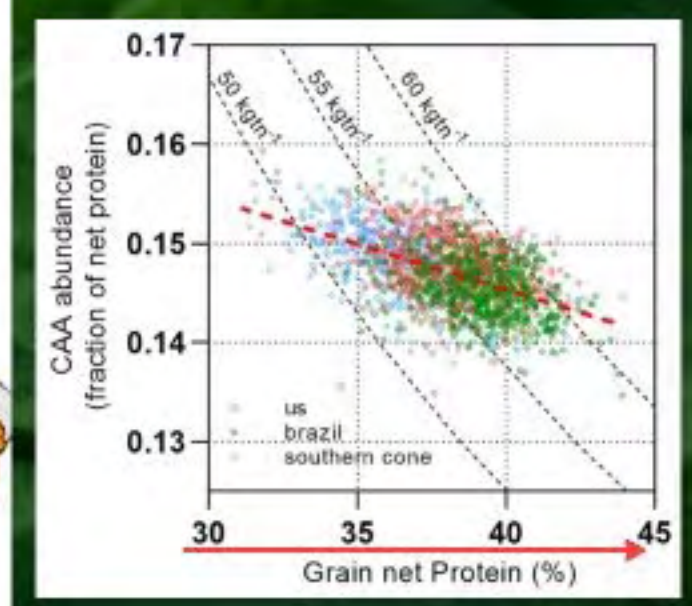
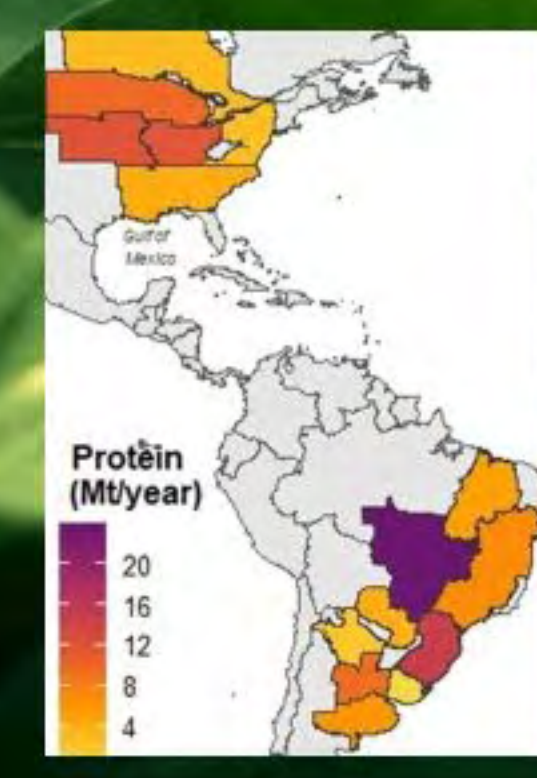
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United States Soybean Meal Quality Differentiators

Harvest and storage.
Consistency (post-harvest and processing).
Amino acids profile.
Energy content.

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Section 2. MEAL QUALITY
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Section 3. MEAL SPECIFICATIONS
All specifications can be modified based on agreements between buyer and seller.

Soybean Meal (as defined above under Rule 2, Section 1)

Typical soybean meal product specifications are as follows:

Protein (Range)	46.0 - 49.0 %
Fat	0.5 %
Fiber (Maximum)	0.5 %
Moisture (Maximum)	12.0 %

In accordance with industry practices and as allowed under the 2024 AAFCO Official Publication, soybean meal products may also contain the following:

Flavoring Agents (Maximum)	0.5% or 10 lbs per ton by weight of total product
Spices (Black City) (Maximum)	0.2% or 4 lbs per ton by weight of total product

What is protein?

Multifunctional Molecules

TABLE 11-1 - SPECIES AND GRADE REQUIREMENTS FOR MEAL/MEAT

Species	Grade	Minimum Content of			
		Protein	Fat	Fiber	Moisture
Soybean	Grade 1	46.0	0.5	0.5	12.0
	Grade 2	44.0	0.5	0.5	12.0
Soybean Meal	Grade 1	46.0	0.5	0.5	12.0
	Grade 2	44.0	0.5	0.5	12.0

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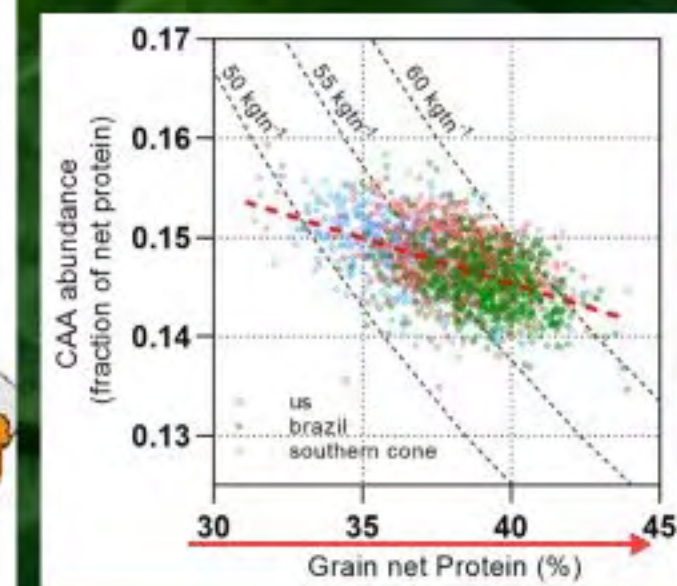
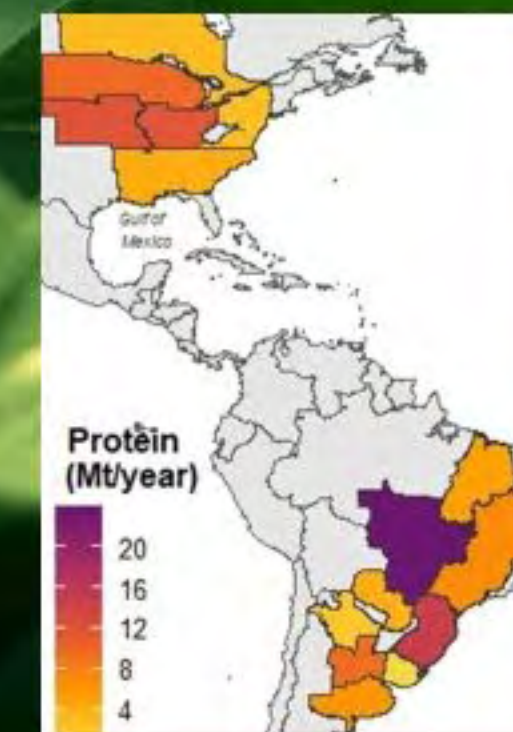


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- Consistency (post-harvest and processing).
- Amino acids profile.
- Energy content.

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Section 2. MEAL QUALITY
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Section 3. MEAL SPECIFICATIONS
All specifications can be modified based on agreements between buyer and seller.

Soybean Meal (as defined above under Rule 2, Section 1)

Typical soybean meal product specifications are as follows:

Protein (Range)	46.0 - 49.0 %
Fat	0.5 %
Fiber (Maximum)	0.5 %
Moisture (Maximum)	12.0 %

In accordance with industry practices and as allowed under the 2024 AAFCO Official Publication, soybean meal products may also contain the following:

Flavorability Agents (Maximum)	0.5% or 10 lbs per ton by weight of total product
Spices (Black City) (Maximum)	0.2% or 4 lbs per ton by weight of total product

What is protein?

Multifunctional Molecules

TABLE 11-1 - GRADES AND GRADE REQUIREMENTS FOR SOYBEANS

Grade	Minimum Percentage of Grade	Maximum Percentage of			
		Foreign Matter	Cracked Soybeans	Damage	Moisture
US No. 1	95	5	10	10	13
US No. 2	90	10	15	15	13
US No. 3	85	15	20	20	13
US No. 4	80	20	25	25	13

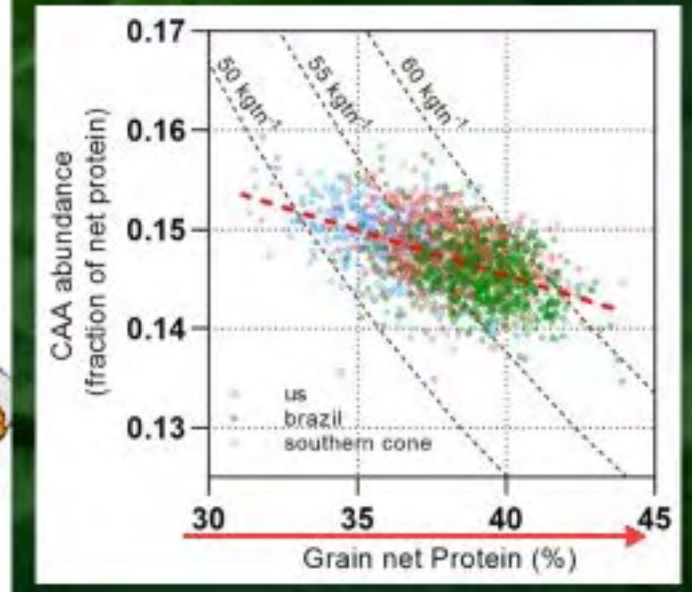
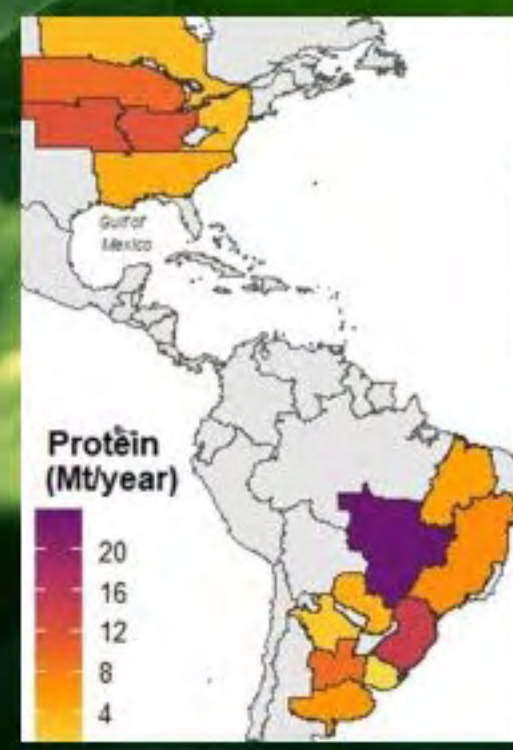
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United States Soybean Meal Quality Differentiators

Harvest and storage.
Consistency (post-harvest and processing).
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Section 2. MEAL QUALITY

The standard of quality shall be the soybean meal of the merchantable quality conforming to standard definitions and standard specifications of the Association, as set forth in these Trading Rules. Analysis shall be made in accordance with methods approved by the American Oil Chemists' Society (AOCS) as effective as of the date of the contract. [See Appendix A, Section 2.]

Section 3. MEAL SPECIFICATIONS

All specifications can be modified based on agreements between buyer and seller.

Soybean Meal (as defined above under Rule 2, Section 1)

Typical soybean meal product specifications are as follows:

Protein (Range)	46.0 - 49.0 %
Fat	0.5 %
Fiber (Maximum)	0.5 %
Moisture (Maximum)	12.0 %

In accordance with industry practices and as allowed under the 2024 AAFCO Official Publication, soybean meal products may also contain the following:

Flavorability Agents (Maximum)	0.5% or 10 lbs per ton by weight of total product
Spices (Black City) (Maximum)	0.2% or 4 lbs per ton by weight of total product

What is protein?

TABLE 11-1 - GRADES AND GRADE REQUIREMENTS FOR SOYBEANS

Grade	Minimum Content of	Moisture (dry basis)			
		Protein	Oil	Crude Fiber	Crude Fat
Grade 1	46.0%	13.0%	19.0%	1.0%	1.0%
Grade 2	44.0%	13.0%	19.0%	1.0%	1.0%
Grade 3	42.0%	13.0%	19.0%	1.0%	1.0%
Grade 4	40.0%	13.0%	19.0%	1.0%	1.0%

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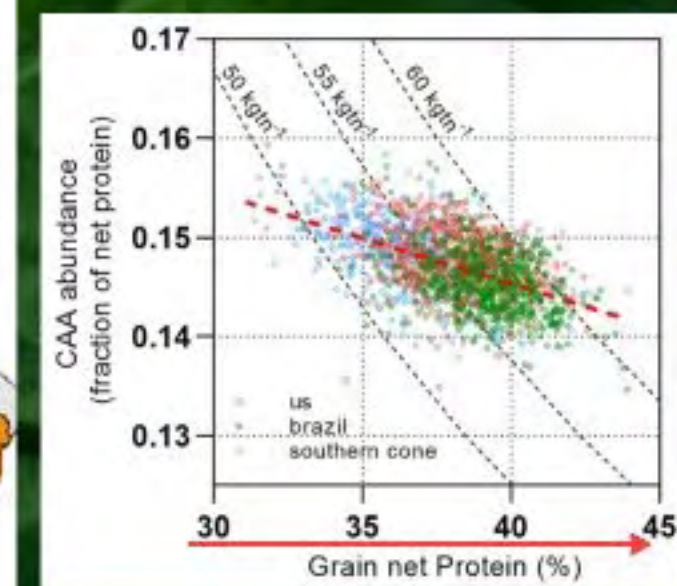
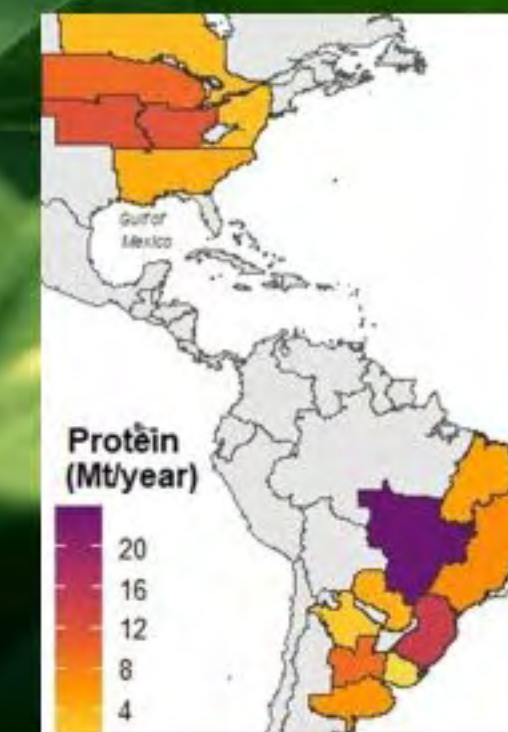


United States Soybean Meal Quality Differentiators



- Harvest and storage.
- Consistency (post-harvest and processing).
- Amino acids profile.
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Section 2. MEAL QUALITY
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Section 3. MEAL SPECIFICATIONS
All specifications can be modified based on agreements between buyer and seller.

Soybean Meal (as defined above under Rule 2, Section 1)

Typical soybean meal product specifications are as follows:

Protein (Range)	46.0 - 49.0 %
Fat	0.5 %
Fiber (Maximum)	0.5 %
Moisture (Maximum)	12.0 %

In accordance with industry practices and as allowed under the 2024 AAFCO Official Publication, soybean meal products may also contain the following:

Flavorability Agents (Maximum)	0.5% or 10 lbs per ton by weight of total product
Spices (Black City) (Maximum)	0.2% or 4 lbs per ton by weight of total product

What is protein?

Multifunctional Molecules

TABLE 111 - GRADES AND GRADE REQUIREMENTS FOR SOYBEANS

Grade	Minimum Content of	Moisture (dry basis)			
		Protein	Oil	Crude Fiber	Crude Fat
Grade 1	46.0%	13.0%	19.0%	1.0%	12.0%
Grade 2	45.0%	13.0%	19.0%	1.0%	12.0%
Grade 3	44.0%	13.0%	19.0%	1.0%	12.0%

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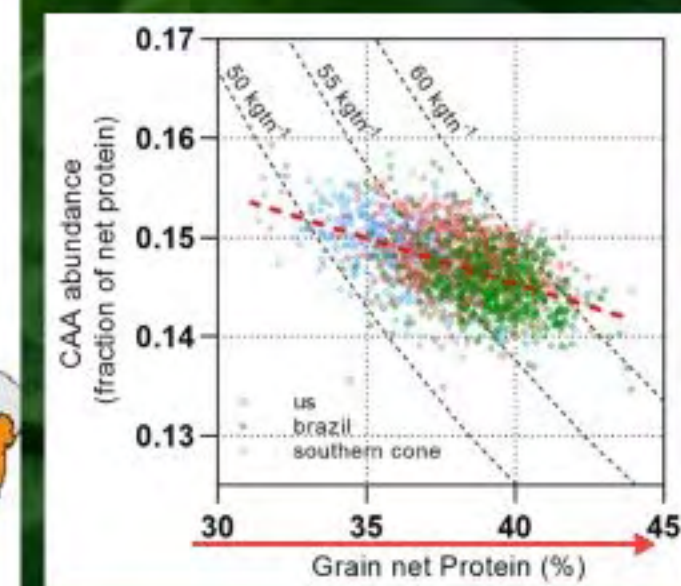
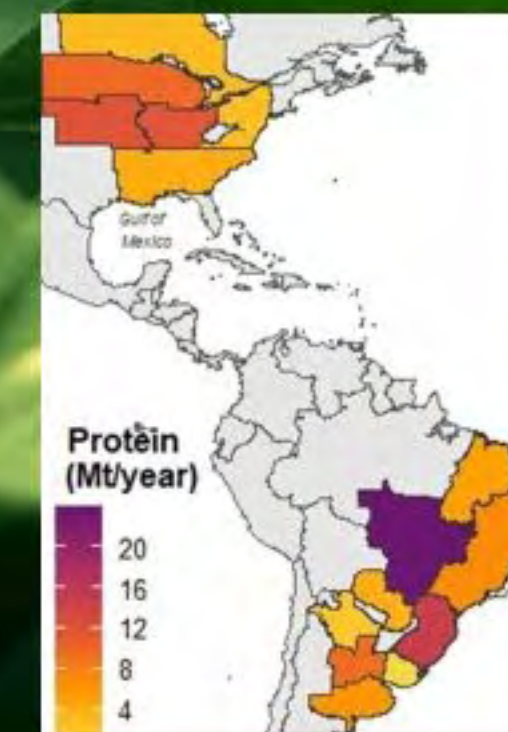


United States Soybean Meal Quality Differentiators



- Harvest and storage.
- Consistency (post-harvest and processing).
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Section 2. MEAL QUALITY
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Section 3. MEAL SPECIFICATIONS
All specifications can be modified based on agreements between buyer and seller.

Soybean Meal (as defined above under Rule 2, Section 1)

Typical soybean meal product specifications are as follows:

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Fat	0.5 %
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Moisture (Maximum)	12.0 %

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What is protein?

TABLE 11-1 - GRADES AND GRADE REQUIREMENTS FOR SOYBEANS

Grade	Minimum Content of	Moisture (dry basis)			
		Protein	Oil	Crude Fiber	Crude Fat
Grade 1	46.0%	12.0%	1.0%	0.5%	0.5%
Grade 2	44.0%	12.0%	1.0%	0.5%	0.5%
Grade 3	42.0%	12.0%	1.0%	0.5%	0.5%

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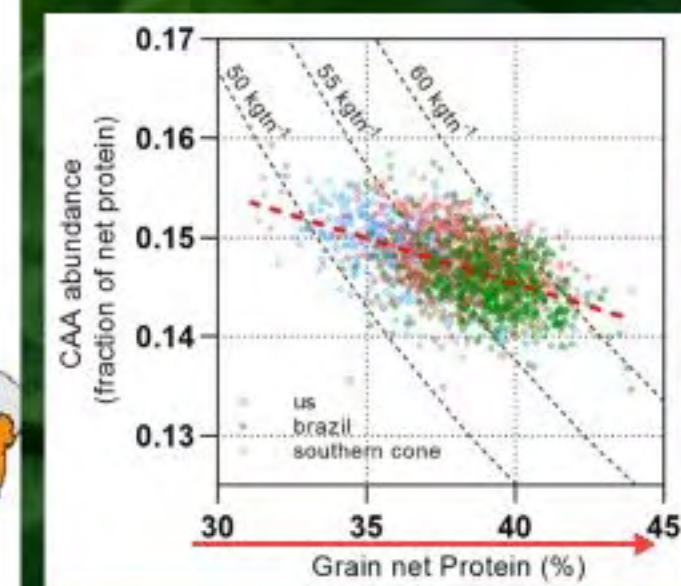
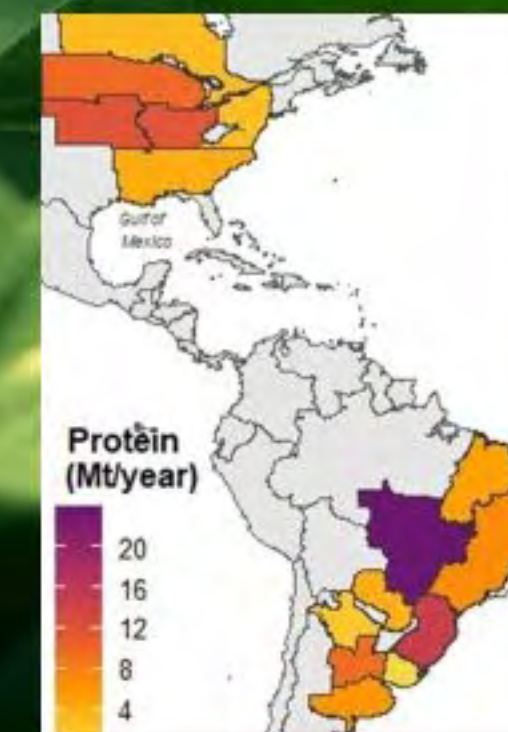


United States Soybean Meal Quality Differentiators



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Section 2. MEAL QUALITY
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Section 3. MEAL SPECIFICATIONS
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Soybean Meal (as defined above under Rule 2, Section 1)

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What is protein?

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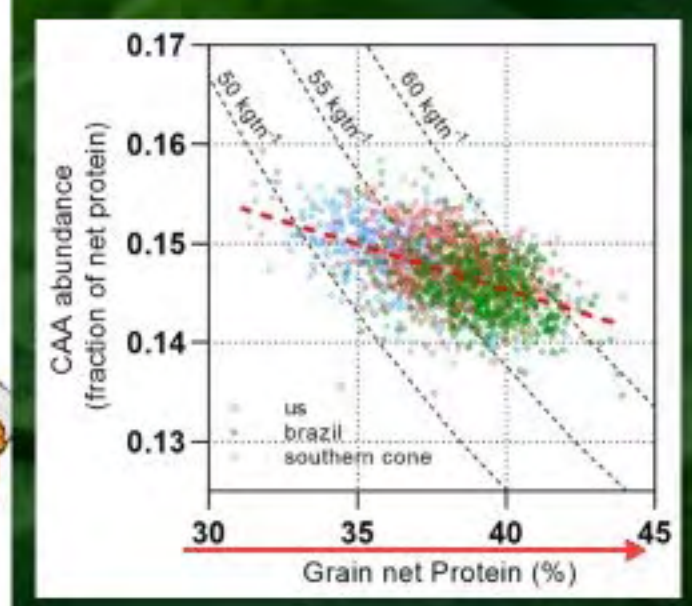
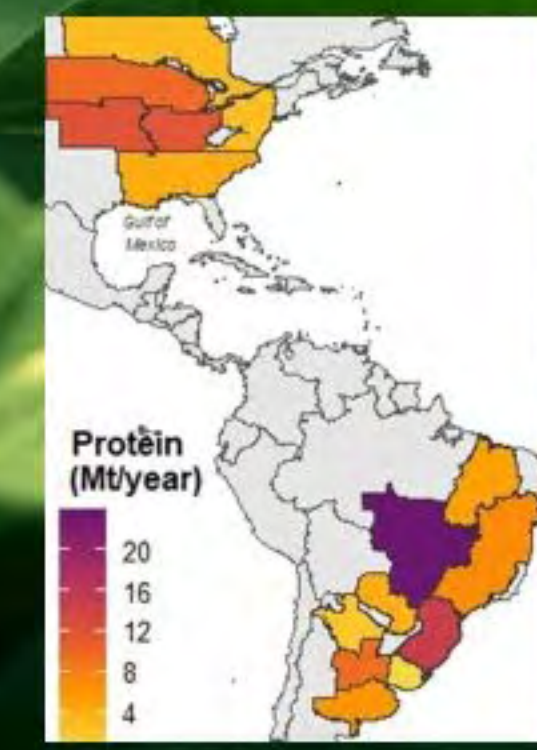
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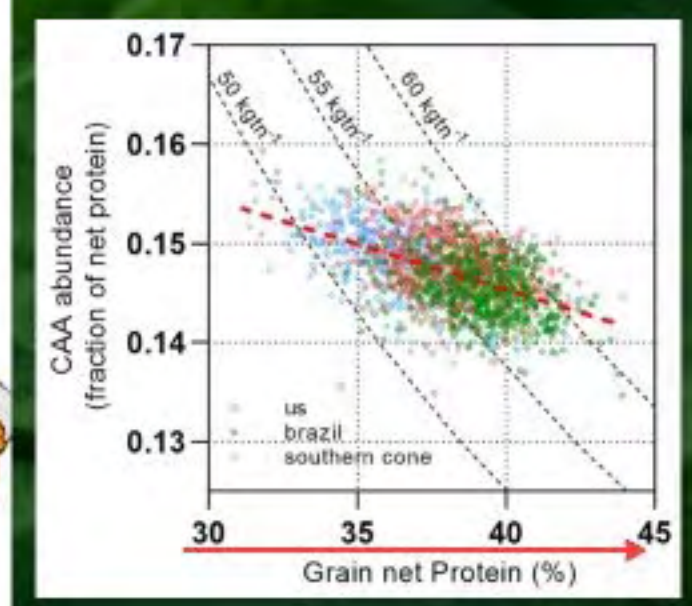
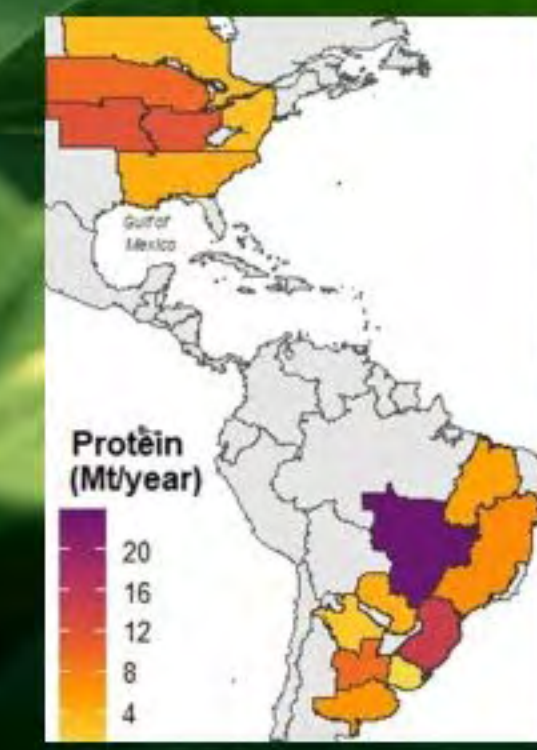
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