

Specialty Soybeans

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The vast majority of US soybeans marketed are standard No. 2 yellow soybeans. Most experts agree that the standard No. 2 yellow soybean will continue to survive as the major bulk commodity. Nonetheless, new genetic and technological advancements as well as broader industrial and food market opportunities have created a demand for soybeans that meet specific customer needs. These new soybean varieties and production techniques are known as specialty soybeans, identity-preserved beans, and value-added beans. Wisconsin soybean growers have opportunities to increase the value of their soybeans in many ways. The simplest way is to choose and plant varieties that have special quality traits and command a higher prices. There are many classes of specialty soybean such as tofu/clear hilum, food-grade, organic food-grade, high oleic, high sucrose, low linolenic, low saturate, natto soybean, and high isoflavone soybeans. Market premiums for these classes of soybeans vary widely, but most non-organic specialty markets pay from \$.20 to \$2.00/bushel over current market prices. Organically produced soybeans can command up to \$15/bushel. Field production and market research is being conducted to help Wisconsin soybean growers take advantage of these market incentives.