

USSEC GLOBAL NEWS UPDATE

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Latin America Meat Industry Learns Technology Of Using Soy Proteins

USSEC conducted a RAPCO Meat Course for Dominican Republic meat sausage producers and technicians, including officials from the Secretariat of Agriculture and the Secretariat of Public Health. Participants were trained in technology, meat and non-meat ingredients and adequate use of soy proteins in meat sausages. They also learned about the use of texturized soy protein in conventional products such as hot dogs, which can be texturized with soy protein substituted for up to 18% of the meat. A total of 16 conferences and workshops were presented. Consultants Julio Chaves and Eliana Mora, of the University of Costa Rica, participated as instructors.



The activities of the U.S. Soybean Export Council to expand international markets for U.S. soybeans and soy products are made possible by producer checkoff dollars invested by the United Soybean Board and various State Soybean Councils, support from cooperating industry, and through the American Soybean Association's investment of cost-share funding provided by USDA's Foreign Agricultural Service.