



# SUSTAINABLE U.S. SOY

---

U.S. grown soy-based ingredients  
for the food industry





# Sustainable Farming for the Future

U.S. farmers will grow 70% more food by 2050 to feed our rising population. And U.S. soybean farmers are committed to doing so sustainably, with 95% of U.S. soybean producers partnering with the USDA to implement conservation programs on their farms.

**U.S. Soy can help food companies meet consumer demand for sustainable and affordable ingredients, while also fulfilling shoppers' desire to support U.S. farmers and local economies.**





An aerial photograph of a lush green agricultural field, likely a soybean field, with a winding path or stream cutting through it. The image is used as a background for the text.

70% of consumers  
believe it's important  
to eat foods produced  
using methods  
and practices that  
contribute to the  
long-term health of  
the environment.<sup>1</sup>

---

1. "Food Industry Insights Consumer Study." United Soybean Board, 2020.



WHEN ASKED ▼

“Who do you trust most to ensure  
that the food you eat is safe?”



83%

OF CONSUMERS RANKED  
FARMERS FIRST.<sup>2</sup>



# U.S. Grown

**Almost half of the United States is devoted to farming, and soybeans are the second largest crop grown on U.S. soil.**



**Sourcing domestically grown soy helps support U.S. farm families, with more than 90% of farms in the U.S. classified as small and 96% being family owned.**

2. USB Q4 Soy Omnibus Study, 2021



# Climate Change Solutions

As stewards of the land, U.S. soybean farmers will tell you their goal is to improve and preserve the soil on their farms for future generations, as well as provide the food industry with quality ingredients. U.S. soybean farmers are working in many ways to do their part to lower greenhouse gas emissions.

**U.S. soybean farmers employ sustainable practices including:**



**Conservation  
Tillage**



**Nutrient  
Management**



**Water  
Management**



**Cover Crops**



**Crop Rotation**



**Pest  
Management**



**GPS Systems & Precision Technology**



## By 2025, U.S. soybean farmers aim to:

- Reduce land use impact by 10% (measured as acres per bushel).
- Reduce soil erosion an additional 25% (measured as acres per bushel).
- Increase energy use efficiency by 10% (measured as BTUs per year).
- Reduce total greenhouse gas emissions by 10% (measured as pounds CO<sub>2</sub>-equivalent gasses emitted per year)

**Soil can store up to 100X more carbon than our country emits each year.**





# Sustainable Supply Chain

U.S. grown soybeans help food companies' bottom line at every step along the supply chain. Soy's dependable production, domestic supply chain and superior performance meet the economic and functional needs of the food industry while also meeting consumer demand for local, sustainably grown ingredients.

By leveraging U.S. grown soybeans' shorter supply chain, the food industry reduces its carbon footprint and transportation costs. Food companies can work toward meeting their corporate sustainability goals by choosing U.S. soy.

**87**  
MILLION

**acres of U.S. soybeans harvested  
means soy-based ingredients  
are readily available to meet  
your ingredient needs.**



# Using soy ingredients can help companies meet sustainability goals.

## U.S. grown soy-based ingredients are:

- Grown in the U.S. on family farms with responsible labor practices
- Compliant with all U.S. environmental regulations
- Protecting highly erodible soils and wetlands



**SUSTAINABLE**  
**SOY** TM



Soybean farmers are highly innovative;  
leveraging technology helps farmers provide  
a sustainable future by allowing them to:



Decrease pesticide use,  
meaning of  
more environmentally  
friendly herbicides.



Preserve and improve  
soil quality through use  
of conservation tillage  
and no-till practices.



Reduce nutrient runoff,  
increasing crops'  
fertilizer efficiency and  
covering topsoil.



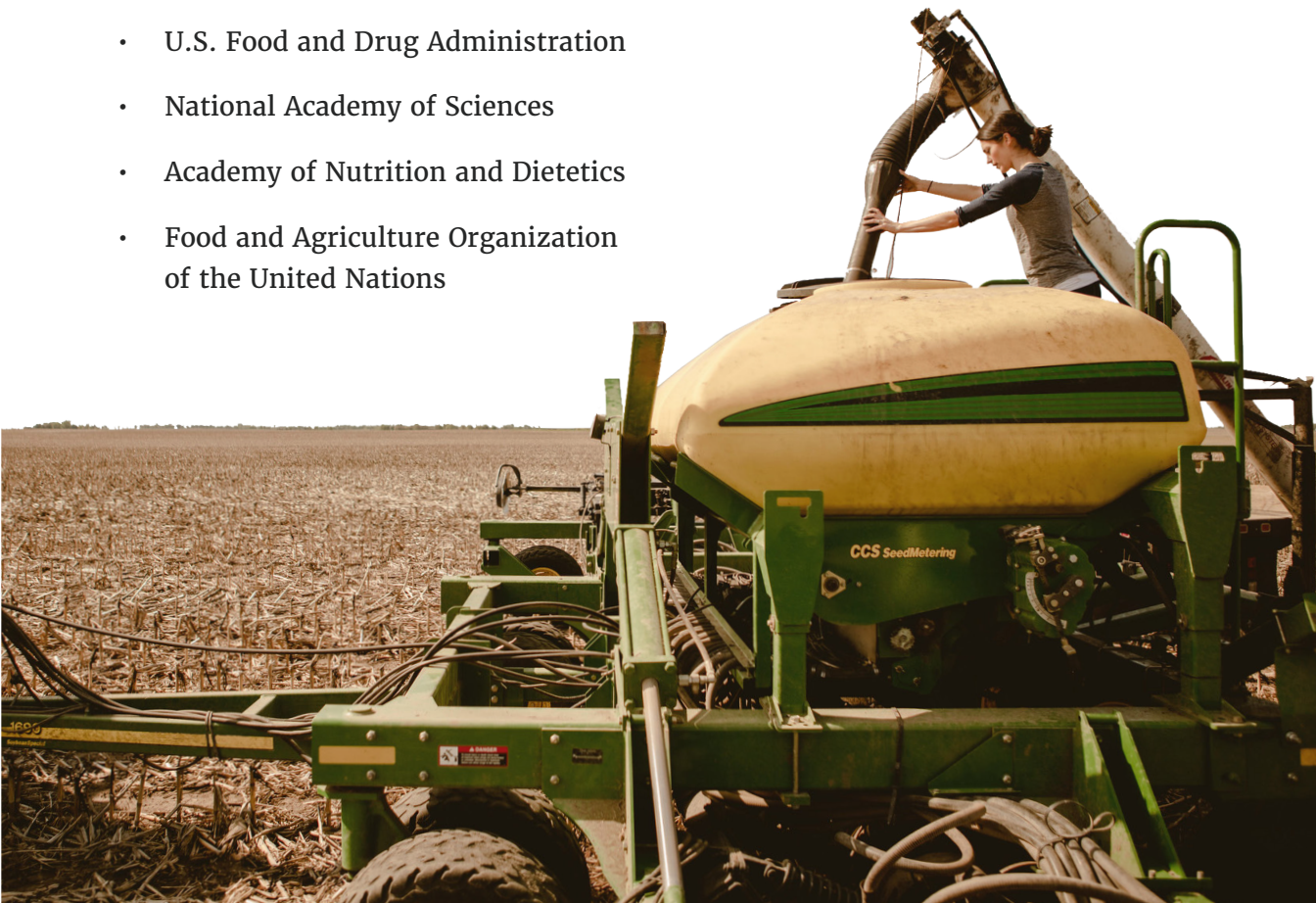
Minimize their  
agricultural carbon  
footprint.

# Food System Innovations

Society has been improving plant genetics throughout the last century, and foods developed through modern biotechnology have been on grocery store shelves for over 20 years. In fact, 70% to 80% of the food eaten in the United States contains biotechnology-enhanced ingredients.

**Biotechnology can provide new crop varieties that yield healthier and more functional products. Many organizations endorse the responsible use of biotechnology:**

- World Health Organization
- American Medical Association
- U.S. Food and Drug Administration
- National Academy of Sciences
- Academy of Nutrition and Dietetics
- Food and Agriculture Organization of the United Nations





**Request your free sample of  
high oleic soybean oil or shortening  
at [food.USSoy.org/Sample](https://food.USSoy.org/Sample)**



**Whatever you make, U.S. Soy  
makes you more sustainable.**

---

USSoy@mslgroup.com

Copyright © 2025 United Soybean Board. All Rights Reserved