

AmericanSoy™



American Soy Products Saline, Michigan

American Soy Products, Inc. (ASP):

American Soy Products, Inc., a Michigan corporation founded in 1985, is a Japanese/American Joint Venture Partnership backed by eight decades of soy processing expertise. Beginning production operations in 1986, business has grown steadily for ASP. Today ASP is one of the largest North American soymilk producers and is a recognized leader in the rapidly expanding low acid foods aseptic processing industry.

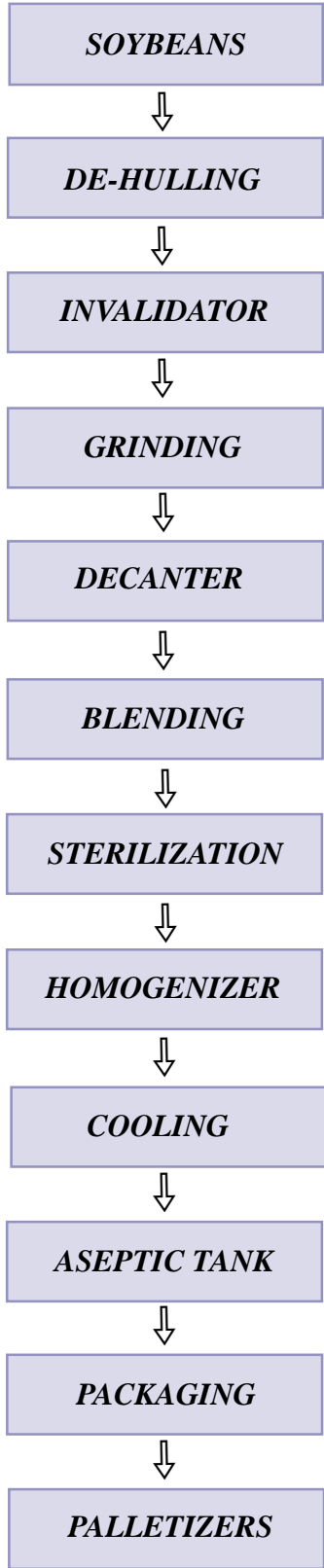
The original facility completed in 1986, was North America's first FDA approved low acid aseptic processing and packaging plant. The dedicated facility uses the industry's latest soymilk processing technology. Continually rising demand has led to several expansions since 1986. The plant now covers 80,000 square feet, represents \$24 million in investment, and employs a unique manufacturing process.

American Soy Products is dedicated to the development of the highest quality food products and processing technologies through unparalleled quality assurance measures. HACCP and Kosher certified, ASP employs the latest methods in both low acid food processing and aseptic packaging.

American Soy Products was also the first soymilk processing facility in the USA to be certified as an organic processor by the OCIA (Organic Crop Improvement Association). ASP produces high quality soy beverages by using only whole organically grown soybeans and pure well water. The company contracts directly with organic soybean farmers located in a six-state area in and around Michigan.

With experience in both formulation and processing as well as ingredient sourcing, we believe we represent North America's best production option for brand marketers.

ASP Production



Delivered Soybeans-soybeans are stored, blended and cleaned at an organic certified facility before delivery to American Soy Products



Decanter-separates the liquid from the solids



Sterilization-After blending, product is pumped through a sterilizer



Aseptic Tank-keeps product sterile prior to packaging



Aseptic Packaging- packaging is performed by the Tetra Brik Aseptic filling machine



8.45 oz-9x3pk per case



33.8oz- 6 per case

ASP Soybean History & Benefits

Soybeans: Nature's Healthiest and Most Versatile Bean

Description — The soybean, also known as soya bean, soja bean and Manchurian bean is an annual summer legume. The plant itself is important as a very nutritious, high energy food source, and as an industrial raw material. Soybean flowers produce 60 to 80 pods, each holding 3 (three) beans. More soybeans are grown in the United States than anywhere else in the world.

History — Asia has used soybeans in human diets for more than 4,000 years. Foods made from soybeans date back to ancient times when the Chinese began producing them. In the 17th century soybeans were brought from China to the United States. Soybeans were introduced as a crop to the U.S. in 1765. In 1884 William J. Morse known as “The Father of the Soybean in the United States” began formally testing soybean varieties for the USDA. The plants were first used as livestock forage, but by the 19th century were used more for human consumption.

Soybeans became an important field crop in the 1940's with the discovery of synthetic vitamin B-12 which allowed animal feed manufacturers to use soybean meal as the sole source of protein in animal feed. America produces over one-half of the world's soybean crop which is mostly used in animal feed.



Soybeans

Today the USDA Soybean Germplasm Collection at the University of Illinois contains over 13,000 documented varieties of soybeans. Unlike many plants, soybeans will grow in a large geographic area from Canada to South America. Michigan and the surrounding growing area is especially well suited for the production of food grade soybeans for human consumption. The soybean is low in carbohydrates and high in protein and desirable oil. Specialty soybeans are expected to account for a much larger portion of the total soybean market in the future. These specific market soybeans are called IP (identity preserved). Examples are clear hylem food grade beans, higher protein beans, and organically grown soybeans.

Health Benefits — The health benefits of soy have been well documented. Soy is a great source of both protein and carbohydrates, and contains no saturated fats or cholesterol. In fact, soybean protein represents one of the best balances of amino acids of any vegetable protein, containing all 8 essential amino acids. About 2 pounds of soy flour contain as much protein as 5 pounds of animal protein. Scientific research indicates that soybeans also contain the recently discovered group of nutrients know as isoflavones, commonly referred to as phytoestrogens. These nutrients may play a role in the prevention and treatment of diseases, such as breast, prostate and colon cancer, and osteoporosis, just to name a few. Perhaps most significantly, the FDA has approved the claim that diets which include 25g of soy protein a day may reduce the risk of heart disease. Soybeans may also have the ability to minimize the effects of menopause.

ASP Quality Assurance

The Quality Assurance Program at American Soy

The key to manufacturing the highest quality soy beverage in North America requires three main prerequisites: quality ingredients, quality equipment and quality employees to bring them together. We believe that at American Soy we have captured that ability and lead the industry in producing a consistent high quality soy beverage.



Product testing

Quality assurance at American Soy starts with the planting of carefully selected soybean varieties and continues all through the process, filling, packaging and distribution of finished product.

In addition to the full time quality assurance staff, each department within the processing facility is staffed by highly trained individuals. Over 240 separate quality control points are monitored and documented daily. The combined total amounts to over 5,000 checks each day.

Daily monitoring of ingredient quality, water source, product solids, PH, micro plating, seal integrity, and machine performance are examples of the numerous quality control checks routinely performed. In addition, all soymilk production is held at our facility until a thorough check and release regime is completed.



HACCP Certificate

HACCP CERTIFICATION - Food safety is paramount at American Soy. The food safety and quality management systems of American Soy Products has been assessed by NSF International and found to be compliant to the rigid standards for HACCP, an internationally recognized means of assuring food safety from harvest to consumption. Recognized by Codex Alimentarius and other leading food safety agencies, HACCP has become the marked standard for food safety worldwide.

ORGANIC CERTIFICATION - American Soy has been a certified organic processing facility since 1989. All organic ingredients are documented, as well as non-GMO status of all raw materials used in our facility. In addition, our soybean storage facilities are certified, and exclusively dedicated to organically grown storage. Each grower delivering to our storage locations is required to provide proof of current crop year certification before delivery.

KOSHER CERTIFICATION - Products are Kosher Certified by Organized Kashrus Laboratories (K) Brooklyn, NY. We are regularly inspected, and keep our material Kosher certificates current.



Organic Certificate

ASP Organic Certification/GMO Testing



Organic Seal

ORGANIC CERTIFICATION - ASP has always maintained a direct relationship with organic soybean growers. Our production uses certified organic soybeans contracted in advance with growers covering a six state area around Michigan. We have long term, direct relationships with all of our organic growers dating back into the early 1970's. We do not purchase organic soybeans from brokers or trading companies. American Soy was the first soymilk processing facility in North America to be certified by OCIA International for soymilk production. Specific varieties of seed, especially well suited for use in soymilk production are selected. We provide certified and GMO free tested seed to our growers and have established the industry's most comprehensive GMO screening system. Our company is also active in the export of organic food grade soybeans to Japan. ASP's Organic Soybean Grower Base is the most established in the industry.

GMO TESTING - American Soy Products designed a comprehensive testing system to guarantee our customers the absence of Genetically Modified Organisms (GMOs) for all soybeans used in our facility.

Each January a meeting is held with approximately 140 organic soybean growers to discuss plans for the upcoming growing season. Contracts are drawn up addressing issues such as bean specification, seed use, GMO affidavit and testing, pest, weed and mold threats, bushel amount and variety. ASP purchases foundation seed varieties from Iowa State University because of their breeding program efforts to supply food grade non-GMOs soybeans. This foundation seed is tested, grown certified organic, and multiplied under our supervision. The resulting certified seed crop is distributed to our growers for spring planting. By supplying our growers with seed we are able to guarantee the initial seed quality, and add consistency to the fall harvested crop. Our soybean fields are located throughout Michigan, Ohio, Indiana, Illinois, Iowa and Nebraska. They are evaluated and monitored throughout the growing season, and the farmer must provide proof of the current year's organic certification before delivery to the storage elevator.

At harvest time, the growers must first send a two pound per variety sample of their beans before being approved for delivery. The pre-delivery samples are evaluated for quality, and GMO tested. A grading system is used to judge characteristic attributes such as small beans or uneven in size, seed coat, moisture content, wrinkled or split, discolored beans, shriveled beans, high percentage of splits or immature green beans. Graded on these characteristics, the sample is assigned a numerical score from the rating scale. The submitted sample is then GMO tested and the results attached to the grading paperwork. The grading form is signed and approved by the lab technician, and the beans are approved or rejected. The grower is then notified of approval for delivery.

A copy of the sample grading is forwarded to the elevator personnel to compare with the actual soybean delivery. Upon delivery to the elevator, multiple probes are extracted from the truckload or railcar following USDA GIPSA (Grain Inspection, Packers and Stockyards Administration) protocol. A blended test sample is extracted and two genetic laboratory tests are again performed to verify initial GMO test results and document the shipment's quality. The GMO results are filed with the paperwork.

The accepted beans are then rough cleaned, separated by variety and placed in storage bins at the elevator. Delivery varieties are blended together then continue on through the cleaner, gravity table, spiral separator and finally are delivered to the bulk bins at American Soy Products.

We take physical possession of the organic soybeans at the time of harvest to avoid post harvest contamination. Our storage elevators are located in Milan and Ottawa Lake, Michigan.