

Michigan Foodgrade Soybean Varieties

Soybean research at Michigan State University (MSU) is a collaborative effort between the Michigan Soybean Promotion Committee (MSPC) and MSU's AgBio Research. Intended outcomes from such investments are: non-GMO food and feed grade variety development; modified soybean oil variety development; and, germplasm development for addressing unique Michigan production challenges.

Principle Researcher:

Dr. Dechun Wang, Professor
Michigan State University
Phone 517.355.0271 ext. 1188
wangdech@msu.edu

Michigan Soybean Checkoff:

Mark Seamon, Research Coordinator
Phone 989.652.3294
mseamon@michigansoybean.org
www.michigansoybean.org

MSU Variety Trials:

www.varietytrials.msu.edu/soybean

Michigan State University Soybean Lines

Tofu traits (report date: 3/15/2018)	E15165T	E12076T	E07158T	E13036T*	E11128T*	E10174T*
SOYBEAN MOISTURE CONTENT (%)	10.9	10.9	13.0	8.2	8.6	8.3
SOYBEAN PROTEIN CONTENT (%)	41.1	38.9	45.3	40.8	46.0	40.5
SOYBEAN OIL CONTENT (%)	21.7	21.4	19.9	21.1	19.3	22.4
SOYBEAN FIBER (DRY BASIS) (%)	5.3	5.6	5.2	5.5	5.1	5.4
SEED COUNT (SEEDS/LB)	2,472	2,555	1,902	1,985	1,902	1,959
SOYMILK YIELD (L/KG D.S.)	5.76	5.65	5.95	5.36	4.01	5.36
SOYMILK TOTAL SOLIDS (%)	10.73	10.56	10.47	10.53	10.02	10.69
SOYMILK PROTEIN (%)	47.89	45.56	53.37	6.26	48.61	47.44
SOYMILK LAB COLOR (L)	83.91	83.21	83.49	0.39	80.65	80.88
SOYMILK LAB COLOR (A)	0.52	0.37	0.75	0.23	0.03	0.18
SOYMILK LAB COLOR (B)	18.74	16.39	16.77	12.94	12.57	14.17
TOFU YIELD (KG/KG D.S.)	6.01	5.92	6.25	5.58	4.22	5.58
TOFU MOISTURE CONTENT (5)	89.07	89.02	89.25	88.94	89.43	89.2
TOFU PROTEIN (%)	46.94	45.01	50.80	46.86	50.44	49.34
TOFU LAB COLOR (L)	4.34	83.85	84.12	81.21	80.34	80.28
TOFU LAB COLOR (A)	91	0.87	0.91	0.2	1.44	0.84
TOFU LAB COLOR (B)	18.02	16.52	18.02	13.01	12.2	14.24

Varieties marked with (*) are represented by data from 2017

Sugar Profile (report date: 2/17/2017)	E12076T	E07158T	E13036T	E11128T	E10174T
Glucose	0.00	0.09	0.09	0.00	0.00
Sucrose	7.27	5.11	6.34	6.07	6.36
Maltose	0.24	0.00	0.08	0.00	0.27
Fructose	0.00	0.08	0.00	0.00	0.00
Stachose	3.99	4.62	4.20	3.81	3.60
Raffinose	0.63	0.62	0.80	0.64	0.74

