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The use of biotechnology to improve soy protein ingredients *Daniel Staerk*, DuPont Nutrition & Health, Missouri, USA Biotechnology in a number of forms has been widely used in the development of enhanced soybeans and resulting soy protein ingredients, including conventional breeding, germplasm screening, recombinant DNA transformation, and enzyme modification. This presentation will provide several examples of improved sensory and/or functional properties of soy protein ingredients for use in food products, through the use of enzyme modification and crop molecular biology.