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## **A BRIEF DESCRIPTION ON SOYBEAN AND ITS FOOD PRODUCTS**

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### **ABSTRACT**

*Soybean, (Glycine max), sometimes called soja bean or soya bean, annual legume of the pea family (Fabaceae) with its edible seed. The soybean is economically the most significant bean in the world, supplying vegetable protein for millions of people and components for hundreds of chemical goods. The dominating position of soybeans and their products is mainly linked with their excellent nutritional quality particularly with regard to protein and amino acids. While fundamental standards requirements for soybeans/soy meals have been developed, no formal specifications exist for additional soy products that are utilized these days. The usage of soybean products in the feed and food sector has grown significantly. Specific criteria utilized for both soybeans and soy based goods accessible globally were thoroughly examined. Besides the author provided particular procedures for various soy products produced at Soybean Processing and Utilization Center. These guidelines will be guiding principles for both the producer and consumer of soybeans worldwide.*

**KEYWORDS:** *Food, Products, Soybean, Quality, Factors.*

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