



High Protein Soy solutions for pet food



Highly digestible

Low in ANFs which block nutrient absorption

Highly digestible soy that minimizes gas production



Improved sustainability**

Non-GMO

CO₂ equivalent emissions reductions: ~50%

Water consumption reductions: ~70%



High protein

60+% minimum protein on dry basis

Complete protein - provides all 9 essential amino acids

Clean Taste



Cost-effective, scalable

Potential to eliminate/reduce costly SPC

Optimize formulation costs

Traceable, US Grown Soy



Benson Hill Ultra-High Protein Low-oligosaccharide (UHP-LO) soy for pet food is from proprietary non-GMO soybeans grown by American farmers. Our soy protein is from soybeans that have up to **20% higher protein levels** right out of the ground*, which eliminates the costly traditional processing intensive step to manufacture soy protein concentrate (SPC). In addition to adding a readily available high protein to the market, our soybeans deliver unique traceability and sustainability benefits**.

* Compared to average commodity US soybeans.

** On a per kg of protein basis, Internal estimated impact of using de-fatted soybean from Ultra-High Protein (UHP) soybeans compared to conventional soy protein concentrate, based on preliminary Life Cycle Assessment results conducted by Blonk Consultants (April 2021) using the GFLI database as the comparison.

BENSON HILL[®]
INGREDIENTS

Nutrient-rich, high-quality protein that's ideal for pet food

Easy to digest, high production efficiency

Soy's anti-nutritional factors (ANFs) can reduce nutrient absorption. One particular ANF – oligosaccharides – also causes flatulence. Our ultra-high protein soy is made from low-oligosaccharide beans, leading to less gas production. And when processed into soy flour or meal offers formulators an affordable, functional, and sustainable alternative to soy protein concentrate (SPC).

To support your production efficiency, our UHP soy ingredients are available in a variety of sizes and shapes for ease of mixing and to meet broad application needs.

Our closed-loop solution values American farmers and secures supply

We've built a closed-loop solution around our location at the heart of agricultural America. We incentivize our network of farmer partners to grow beans with a high protein density and we process these beans at our soy crush facilities in Iowa and Indiana.

Product	Description	Dry	Wet	Injection/Treats
Flake	Minimum 60% Dry Basis Protein 20, 70, 90 PDI Compatible with various pre-extrusion technologies			
Flour or Grits	Minimum 60% Dry Basis Protein 20, 70, 90 PDI 100, 200 mesh sizes and a variety of grit sizes			
Textured Flour	Minimum 60% Protein in a variety of sizes and colors			
Meal	Minimum 60% Dry Basis Protein and low in oligosaccharides raffinose and stachyose			



UHP-LO Soy Flour
70 PDI 200 Mesh



UHP-LO
Soy Meal

A Benson Hill Innovation

At Benson Hill, we set the pace of innovation in food. It's how we deliver on our promise to enable more nourishing, sustainable food. Our CropOS® food innovation engine combines data science, machine learning, biology and genetics. The result is better varieties; high in protein and with consumer-friendly nutrition and flavor profiles. CropOS takes the guesswork out of breeding so we can get sustainable protein ingredients to market faster and keep on setting the pace of innovation in food.



To find out more about Benson Hill UHP Soy, get in touch with us at sales@bhingredients.com

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NOURISHING INNOVATION™