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**Study Skills  
Assignment**

**SUF012**

**STUDY SKILLS RESEARCH  
REPORT:  
SOURCING ETHICAL SOYA**

**TUTOR: Ted Hill**

## **ACKNOWLEDGEMENTS**

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Ruth Kelly, management committee and founder member of Sound Bites Ethical Food Shop who suggested the research and provided the contacts, articles and support

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## INTRODUCTION

This research has been carried out for the benefit of Sound Bites, a local wholefood co-operative with a policy<sup>1</sup> of selling primarily organic, fairly traded and ethically produced vegan food. The shop wants to be certain that their stock has been sourced as ethically as possible, avoiding environmental damage and human rights abuses.

The focus of this research is the ethical sourcing of soya beans used primarily in the production of ready-made foods. Sound Bites want to know whether the produce they stock is GM free, preferably organic and where possible, fairly traded, and above all, not responsible for the deforestation of rainforests.

Soya is a very important staple throughout the world, not only eaten by vegans, vegetarians and those on dairy free diets, but also found in many mainstream food products, and principally in animal feed. The last few years has seen rapid growth in production, particularly in genetically modified soya, and in new areas of cultivation.

The research has also looked at the current extent of deforestation in the Amazon basin, the environmental concerns that arise from deforestation, trends in soya cultivation and other ethical concerns.

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<sup>1</sup> See Appendix 1 for policy

## SOURCES AND METHODOLOGY

The initial contact with Sound Bites established that the co-operative had two major issues of ethical concern that they wished to research: soya beans and palm oil. After discussion with Ruth Kelly of Sound Bites it was decided that research should focus on the identifying soya growing areas and the checks made to ensure the tracability of the beans and whether these were compatible with Sound Bites ethical policy. Sound Bites provided a list of their suppliers<sup>2</sup> and their ethical policy to aid the research. From this meeting, I was able to draw up a questionnaire<sup>3</sup> for distribution to suppliers. This was then modified by Sound Bites.

I decided that the best way to contact the suppliers would be to make an initial phone call to establish the name of the person within the company who would best be able to answer the questions. This would then be followed up by a copy of the questionnaire to be sent either by post or email, depending on the wishes of the company. The data on the list of suppliers was incomplete. The initial challenge was to find the missing information. This was readily available using an Internet search engine.

The initial response to the questionnaire was very poor. Many of the people I needed to speak to were unavailable, and did not return the questionnaires emailed out. It took several phone calls before the information was received. Many of the suppliers preferred to give the answers verbally, and also suggested that I view their websites. I accessed the websites of all the suppliers listed by Sound Bites and was able to answer some of the questions for all the companies. Another difficulty was that some of the suppliers were not British. The American supplier, Mori Nu, answered the questions without prompting, and also had useful information of their website. I was able to read the French websites, and received help in checking the translation of my queries into French. Unfortunately, neither company responded to the questions. I sent the questions to the Dutch and German suppliers in English, but received no response. However, I was able to glean some information from their websites.

In talking to some of the suppliers, I was able to discuss the difficulties they are encountering in sourcing their soya, particularly the problem of tracability and testing. Some also raised other ethical issues that opened up new areas of research, such as the national differences in standards for organic production, the Brazilian government's moves to introduce GM soya and soya alternatives. I have included copies of our correspondence and replies to the questionnaires.<sup>4</sup>

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<sup>2</sup> See Appendix 2 for suppliers

<sup>3</sup> See Appendix 3 for questionnaire

<sup>4</sup> See Appendix 6

For an overview of the whole ethical soya issue, I read a variety of newspaper reports, environmental journals and reports from groups such as Greenpeace and Friends of the Earth. The newspaper articles were a useful introduction to the subject, however the journals and papers provided more in depth discussion, facts and figures required for the research. I also used books written by Oxford geography lecturers to find out the implications of deforestation in general and an article from Nature<sup>5</sup> magazine specifically on the Amazon. The Vegan Magazine<sup>6</sup> and other websites gave information of the importance of soya in the human and animal diet.

After studying the results of the research, I drew up a list of further queries ethical production and sourcing of soya. I wished to discuss this further with a spokesperson from Ethical Consumer magazine. Ruth Kelly was able to provide a contact, Jane Lawson. Unfortunately, I was unable to make contact with her in time for this report.

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<sup>5</sup> See Appendix 5

<sup>6</sup> See Appendix 5

## FINDINGS

### Uses of soya, including health benefits and concerns over human consumption

Soya is endemic in the human diet. Although it is probably best known as an alternative to meat and dairy produce as soya milk, cream, yoghurts, tofu, and meat substitutes, it is also found in ready meals, frozen deserts, margarine, oil, burger, pates, sausages, soy, shoyu and tamari sauces, miso, and processed foods as a bulking agent, emulsifier and as a flour improver. L. Brown (2002 p353) says

“Soya is one of the world’s most perfect foods...Soya beans are 35% protein, and like animal protein it contains all the essential amino acids that we need. Soya beans are also high in fibre and a good source of vitamins and minerals (especially calcium), are one of the few plant sources other essential alpha-linolenic fatty acid and contain health protecting phyto-oestrogens.”

However there are also concerns that eating too much soya may affect menstruation in women, fertility in men and foetal development of male babies, due to the high level of phyto-oestrogens. Some people may also develop an allergy, especially young children. (Deborah Tucknott)

The primary use of soya, particularly GM soya, is in animal feed.

### Environmental concerns over deforestation

Concern over deforestation is not new, American scientist George Perkins Marsh first speculated on the effects of forest removal in “Man and Nature” in 1864 (Goudie A & Viles H 1997 p136)

Goudie and Viles suggest some of the problems caused by deforestation as global warming (both from the burning of forests giving off carbon and the lack of tree cover to absorb carbon), soil erosion, flooding, increased runoff, reduced stream flow, debris avalanches, flows and slides. Less tree cover creates more albedo<sup>7</sup>, leading to higher temperatures and less rainfall. “Ground deprived of vegetation cover as a result of deforestation ... has a very much higher albedo ... This could affect temperature levels.” (Goudie A & Viles H 1997 p90).

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<sup>7</sup> Albedo - the reflectivity level of radiation reflected from the earth’s surface.

### Deforestation of the Amazon

In the 1980s, deforestation of the Amazon due to illegal logging was highlighted as a major concern. However, clearance is now specifically for soya cultivation. David Munk and Gareth Chetwynd of The Guardian wrote in 2003 that

“The rainforest is shrinking at a rate that is staggering environmentalists. Around 25,000 sq km (10,000 sq miles) disappeared last year - an area about the size of Belgium. Brazil's environment minister has confirmed to the Guardian that this year's figures will be as bad. Others think they will be worse. “

Fragomeni and Garagorry (Environmental Conservation, 2005 p203) state that the “Most recent trends point to a vigorous demand for new land, which will consequently imply a predicted increase in forest clearing.” They also show figures that demonstrate that there is a higher yield of beans per hectare from the Amazon than from rest of Brazil (Environmental Conservation, 2005 p207). Land clearance is expanding from the south.<sup>8</sup>

Brigit Hofer (Beyond GM Soy, 2005) comments that apart from the ecological issues, the rapid growth creates human rights issues for the indigenous tribes, and causes poor working and living conditions for workers rushed in to harvest the crops.

### Other ecological considerations

Other South American countries and eco systems are also at risk. Reed Lindsay (Scotland on Sunday, 2004) also reports concerns over the increase in production taking over the Argentinean savannah. He quotes Argentinean agronomist, Adolfo Boy:

“We've got 15 million hectares with a single crop, a single cultivation system, the same fertilisers, the same herbicide. It's madness. Nature doesn't work like that. Sooner or later there is going to be an explosion - the weeds and plagues will build up resistance.”

Soya tends to be a monoculture, although some smaller produces do alternate growing with other crops such as rice or maize. Intense agriculture leads to loss of biodiversity, increased use of nitrates and phosphates, which are released into groundwater, and also leave residues in the food.

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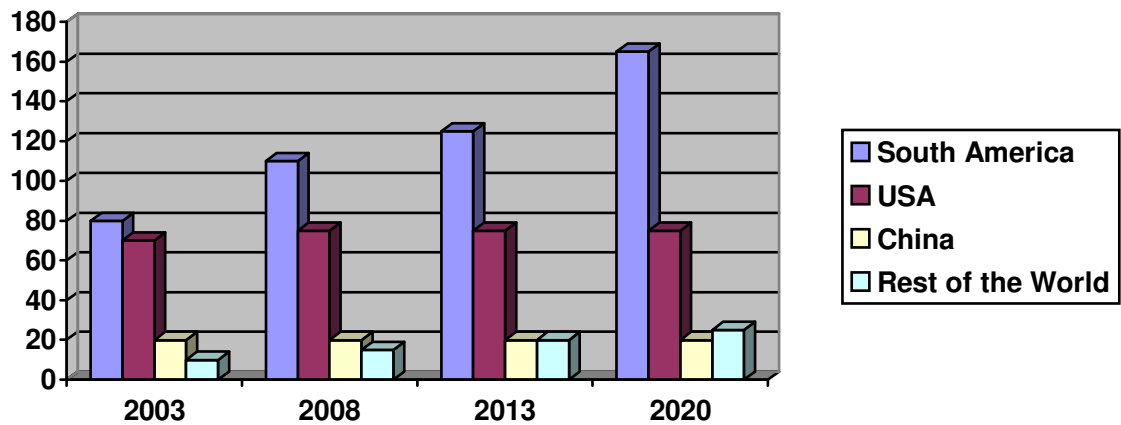
<sup>8</sup> See map of expansion, Appendix 8



Increase in soya production

The recent rise in global demand for soya is due primarily to meet the growing need for animal feed due to the increase in meat consumed in developing countries, especially China (Merav Shub, The Vegan Summer 2006). Soya has become the principal international form of feed since the BSE crisis highlighted the effects of using animal based protein to cattle.

**Forecasts for Worldwide Soya Requirements 2005<sup>9</sup>**



These figures show that South America is likely to show the greatest increase in the near future, with the US and Chinese markets stabilising. There is a small growth of production forecast in the rest of the world. This may be due to the GM free growth of soya in Europe.

<sup>9</sup> Brigit Hofer, Co-op Switzerland "Beyond Non-GM Soy" paper to the Non-GMO summit in Brussels, 2005

Soya producing countries

Soya originated in the Far East, and was grown primarily in China until it became an international staple. The US is currently the biggest producer of soya, rapidly being caught by Brazil<sup>10</sup>. Parts of Europe are suited to growing soya, although production is on a smaller scale. The UK climate is not suited to soya cultivation due to the damp, cooler climate.

**Countries harvesting the highest area of soya 2004<sup>11</sup>**

COUNTRY	HECTARES HARVESTED
USA	29,930,060
Brazil	21,475,148
Argentina	14,320,000
China	9,800,150
India	7,200,000
Paraguay	1,870,000
Bolivia	890,000
Indonesia	562,975

GM soya production

GM soya production is concentrated in the USA. Although there is much organic soya also grown, how long it will remain uncontaminated is not known. GM soya has been illegally grown in Brazil for some years, and the government has been considering legalising production, reaching a compromise in 2004 “allowing farmers to grow and sell GM soya, but only until January 2006, and they are not allowed to sell on soya seeds for planting by other farmers.” (Steve Kingstone, BBC News, 2004)

Fairtrade soya

There is currently no Fairtrade specification for soya, however many of the ethically traded manufacturers have links with small producers and have strong policies on ecological production and worker's rights.

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<sup>10</sup> See map, Appendix 8 for soya producing areas of Brazil

<sup>11</sup> Merav Shub, The Vegan

Ethical trading

The Soil Association not only have organic standards, but also introduced an ethical trade certification pilot scheme in 2001 to ensure a fair treatment of workers, a fairer return for farmers and demonstrate a positive contribution to the local community.

Specific issues arising from contacting Sound Bites suppliers

On the whole, the suppliers were quite well aware of the issues of sourcing soya ethically. Some of the British suppliers expressed a commitment to Fairtrade.<sup>12</sup>

Organic standards are not nationally stipulated. The Soil Association in the UK has higher standards than the USA, and unless the beans purchased by manufacturers stipulate the higher standards, then the beans may not have the requirements demanded of Sound Bites. These standards require checks on the tracability of soya, proof of non-GM contamination and organic quality. Generally the importers or growers carried these out, and documentary evidence sent to the buyers.

GM contamination remains a possibility in soya from the USA, and possibly Brazil, however continued testing should highlight this if it arises.

One of the manufacturers, Haldane foods, is a subsidiary of Archer Daniels Midland, a multi-national producer subject of action by Greenpeace as recently as 2005 over GM soya and links to the destruction of the Amazon rainforest.

Taifun and Organico source their soya from European farms. Other manufacturers source soya from a variety of regions due to seasonal differences in harvesting. SUMA is currently moving towards all organic, however they have misgivings about the organic documentation from China, and feel that Canadian and American soya is likely to be contaminated by GM, so they are currently buying from a fairly traded co-operative in the Matto Grosso region of Brazil.

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<sup>12</sup> See Appendix 4 for results and Appendix 6 for individual correspondence with suppliers

## CONCLUSION AND RECOMMENDATIONS

This research has covered both international soya issues, and individual suppliers to Sound Bites. Although Sound Bites wishes to source their soya products ethically, cultivation needs to be viewed holistically, as all consumers will be contributing to the increased demand to some extent.

Soya grown on small farms is less likely to be a monoculture and have wider diversity than large producers, even when the larger producers cultivate organically.

Sound Bites may like to consider the following:

- GM soya is found in Canada, USA and to a certain extent in Brazil, so regular reliable testing is required to ensure it remains uncontaminated.
- Europe and China are currently free of GM soya, and provided the organic certification is reliable, these may be good sources.
- Only parts of Brazil are affected by rainforest destruction, large areas, particularly in the south, have been under cultivation for many years.
- Areas other than the Amazon are suffering from environmental degradation due to soya production, especially Argentina.
- Sound Bites may wish to consider soya alternatives, particularly products made from edible lupin, which has similar properties to soya, and is suited to growing in a northern European climate. Paul Jones (of Paul's Soyfoods) claims that Taifun manufacture a tofu type product from edible lupin.
- Thompson and Morgan seed producers have developed a GM free soya bean, Ustie, which is specifically designed for the British climate. Although it may not take off commercially, it may be worth encouraging Sound Bites customers to grow their own.
- Sound Bites may wish to consider Haldane's connections with Archer Daniels Midland.
- Consideration may be given to encouraging British suppliers to sign up to the oil Association's Ethical Standards, or sourcing soya products that already have this certification.

The research into individual suppliers has relied heavily on the use of their websites, and has therefore been inconclusive as not all the information required was available. Sound Bites would benefit from further contact with the suppliers.

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Blackburn Peter [www.planetark.com](http://www.planetark.com)

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Osava Mario inter press news service agency

[http://www.nzherald.co.nz/section/story.cfm?c\\_id=2&objectid=10126641](http://www.nzherald.co.nz/section/story.cfm?c_id=2&objectid=10126641) 21/05/05

<http://www.greenpeace.org/international/press/releases/greenpeace-prevents-soya-from-2007/04/06>, accessed 1/6/6

Guardian on line from the Amazon to chicken nuggets John Vidal

David Munk and Gareth Chetwynd in Santarém, Brazil Saturday December 20, 2003 the guardian

24/04/05 Scotland on Sunday great soya gamble drives out the gaucho Reed Lindsay Córdoba

The Vegan Spring 2006 Environmental Impacts of Soya Merav Shub p16 –18

The Vegan Spring 2006 Soya & Health: Poison or Panacea Sandra Hood p19 –20

Environmental Conservation vol 32 The Expansion of Agriculture in the Brazilian Amazon Marcelo

Fragomeni Simon and Fredinando Luis Garagorry

Nature March 2006 vol 440/23 Britaldo Silveira Soares-Filho et al p520 –523

[www.soilassociation.org](http://www.soilassociation.org)

## **APPENDIX 1**

### **Sound Bites Policies**

★ **Sound Bites will be a Worker's Co-op with open membership.**

We may employ casual staff who will not be co-op members, but all permanent staff will be co-op members. (New members will work a 6 month probationary period before becoming co-op members.)

Staff will not get bonuses, but will be entitled to discount off purchases from the shop. Co-op members will get a discount of 20%. Casual staff will get a discount of 10% on purchases bought on a day they have worked.

★ **Sound Bites will actively work for positive social change.**

As an ethical food business, we may be involved in various boycotts and campaigns. Our position on each will be decided case by case. We will continually check that suppliers and products still meet with our ethical criteria. As far as possible, we will not trade with companies involved in environmentally damaging or socially irresponsible practices or in animal exploitation.

Sound Bites will be a member of Radical Routes network of co-ops working for social change. RR member co-ops are committed to 15 hours a week work for social change, and each co-op is committed to 4 hours a quarter RR work and to attend quarterly gatherings.

We will provide information boards which local campaigning groups can use to publicise their events and campaigns. All notices brought in for the information boards will be put up at the discretion of members in the shop on the day the notice is brought in. Other members may subsequently object, in which case the notice will be taken to a members meeting. We will only sell or display publications approved at a members meeting and in line with our principles. Applications to use the meeting room will be approved by members at a meeting.

★ **Sound Bites will increase the accessibility of ethically sourced food and goods in Derby**

We want to be a catalyst for increased consumer support of socially and environmentally responsible producers and distributors.

The shop will make it easier for people to access foods, which are one or more of the following:

- 1 Organic
- 2 Fairly Traded
- 3 Cruelty Free
- 4 Locally Produced
- 5 Low in Packaging

★ **Sound Bites will sell healthy wholesome food, namely:**

- ❖ Non GM
- ❖ Organic wherever possible.
- ❖ Low in added sugar salt and fats.
- ❖ Minimum processing / refinement.
- ❖ No unnecessary additives.

All alcoholic drinks will be organic. We will not sell spirits.

**Sugar** - We recognize that refined sugar (sucrose) is nutritionally dangerous and can be environmentally damaging. Where clear alternatives exist we will stock products which do not contain sucrose: for example we will stock sucrose free baked beans and fruit spreads. We will stock products containing sucrose where no alternative exists (eg fair trade chocolate) Products containing sucrose will be clearly labeled, so customers can assume that products not so labeled do not contain sucrose.

★ **Sound Bites is an equal opportunities organization. Racism, sexism, homophobia or any other prejudices will not be tolerated in the premises, or by members of staff while representing the project elsewhere.**

★ **Sound Bites will be vegan.**

This means that we will not sell any animal products, or goods which contain animal products. Nor will we stock toiletries and cleaning products, which have been tested on animals.

★ **Sound Bites will only sell fresh produce which is certified organic or in conversion.**

Exceptions may only be made to support local producers, who may not be certified but do use ecologically sound methods. All other food items will also as much as possible be organic, local or fair trade.

★ **We will not accept or apply for funding from sources where the company / funder is involved in unethical activities. Nor will we bank with financial institutions which are involved in unethical activities.**

Unethical activities would include work which is environmentally damaging, involves animal exploitation or is socially irresponsible (both in this country and abroad). Additional criteria could be added at the discretion of co-op members.

★ **We will sell non food items which act as environmentally sound alternatives.**

Examples include, rechargeable batteries, eco cleaning products, washable nappies.

★ **Sound Bites will actively try to reduce the waste of resources and use energy efficient methods.**

We will not give away plastic carrier bags unless these are reused or recycled. We will not own or routinely use a vehicle running on fossil fuels. We will choose low impact options wherever possible in all our operations.

We will use the minimum of packaging possible. We will use only packaging that is recycled, recyclable or biodegradable. We will encourage reuse options. We will recycle packaging received from suppliers.

We will stock as wide a range as possible of seasonal, locally produced fresh produce. We recognize the need to ensure that a wide range of fresh produce is available all year round. Food miles will be an important consideration in all stocking decisions.

Alcoholic drinks will be of European origin, except where fair trade organic wines are available. Alcoholic drinks will be sold in glass bottles only.

**APPENDIX 2****Companies who produce goods containing soya, stocked in Sound Bites**

<b>Company</b>	<b>Products Stocked</b>	<b>Address</b>	<b>Other Contact Details</b>	<b>Contact name</b>
Alpro	Soya Milks – various Soya Yoghurts – natural and flavoured Soya Dream	Alpro Uk Ltd., Northants, NN15 5YT	0800 0188 180 <a href="http://www.Alprosoya.co.uk">www.Alprosoya.co.uk</a>	Yolande Brookes <a href="mailto:yolande@alprohelpline.co.uk">yolande@alprohelpline.co.uk</a>
Ambrosian Foods	Sos Rolls Frozen Sosages / Veggie Burgers	Alan Beck Highfields Lodge 69 Occupation Road Albert Village Swadlincote DE11 8HA	01283 225055 <a href="http://www.ambrosianvegetarianfoods.co.uk">www.ambrosianvegetarianfoods.co.uk</a> <a href="mailto:ambrosian@btinternet.com">ambrosian@btinternet.com</a>	Alan Beck
Clearspring	Miso Soya Sauce	Clearspring Ltd, 19a Acton Park Estate, The Vale, London W3 7QE	020 8749 1781 <a href="http://www.clearspring.co.uk">www.clearspring.co.uk</a>	Maria <a href="mailto:maria@clearspring.co.uk">maria@clearspring.co.uk</a>
Danival	Ready Meals containing tofu	Danival 47170 Mézin France	<a href="mailto:danival@wanadoo.fr">danival@wanadoo.fr</a>	
Granovita	Pate	Granovita Uk, 5 Stanton Close, Wellingborough Northants NN8 4HN	01933 273717 <a href="http://www.granovita.co.uk">www.granovita.co.uk</a>	Sarah Jarvis <a href="mailto:sarah.jarvis@granovita.co.uk">sarah.jarvis@granovita.co.uk</a>
Haldane Foods	Burgamix Sosmix	Haldane Foods Howard Way Newport Pagnell Bucks MK16 9PY	01908211311 <a href="http://www.haldanefoods.co.uk">www.haldanefoods.co.uk</a> <a href="mailto:info@haldane.foods.co.uk">info@haldane.foods.co.uk</a>	
Joannusmolen	Gluten free Sos Mix	Joannusmolen Hulsbos 3 5431 NZ Cuijk NL	+31 485 330 600 <a href="http://www.joannusmolen.nl">www.joannusmolen.nl</a>	
Marigold	Braised Tofu	Marigold Health foods Ltd 102 Camley Street	020 7388 4515	Patrick



		London NW1 0PF	<a href="http://www.marigoldhealthfoods.com">www.marigoldhealthfoods.com</a>	<a href="mailto:Patrick@marigoldhealth.health.co.uk">Patrick@marigoldhealth.health.co.uk</a>
Mori Nu	Silken tofu	Morinaga Nutritional Foods Ltd, 2441 West 205 <sup>th</sup> Street Suite C102 Torrance CA 90501 <b>USA</b>	<a href="http://www.morinu.com">www.morinu.com</a> <a href="mailto:info@morinu.com">info@morinu.com</a>	
Organico	Soya Chunks / Soya Mince	Unit 3 City Limits Danehill Lower Earley Reading RG6 4UP	01189 23 87 60 <a href="http://www.organico.co.uk">www.organico.co.uk</a>	Anita
Pauls	Tempeh Tofu	Paul's Soyfoods Ltd 66 – 68 Snowhill Melton Mowbray Leicestershire LE13 1PD	01664 560572 <a href="http://www.soyfoods.co.uk">www.soyfoods.co.uk</a> <a href="mailto:paul@soyfoods.co.uk">paul@soyfoods.co.uk</a>	Paul
Sojasun	Live Soya Yoghurt	Triballat Noyal BP 21 35531 Noyal sur Vilaine France	<a href="http://www.sojasun.com">www.sojasun.com</a>	
Suma	Soya Beans (org & Fair Trade) Soya Flour	Suma Wholefoods Lacy Way Lowfields Industrial Park Elland West Yorkshire HX5 9DB	0845 4582290 <a href="http://www.suma.coop">www.suma.coop</a> <a href="mailto:info@suma.coop">info@suma.coop</a>	
Swedish Glace	Tofu Line - Ice Cream Cones Swedish Glace Ice Cream - tubs	Fayrefield Foods Ltd Englesea House Barthomley Rd. Crewe CW1 5UF	01270 589311 <a href="http://www.fayrefield.com">www.fayrefield.com</a>	Ian S. <a href="mailto:ians@fayrefield.com">ians@fayrefield.com</a>
Taifun	Various Tofus	Life Food GMBH, D79108, Freiburg,	+49 (0) 761 152100 <a href="http://www.taifun-tofu.com">www.taifun-tofu.com</a> <a href="mailto:taifun@taifun-tofu.de">taifun@taifun-tofu.de</a>	
The Redwood Co.	Cheezly (4 flavours) Cheatin' Chicken Cheatin' Pepperoni	The Redwood Wholefood Company, NN17 4DT	01536 400557 <a href="http://www.redwoodfoods.co.uk">www.redwoodfoods.co.uk</a> <a href="mailto:info@redwoodfoods.co.uk">info@redwoodfoods.co.uk</a>	Lynne

	Fish Style Fingers			
Tofutti	Cream Cheese	Triano Brands Ltd Congress House14 Lyon Road Harrow, London HA1 2FD	020 8861 4443 07768 057004 <a href="http://www.trianobrands.co.uk">www.trianobrands.co.uk</a> <a href="mailto:info@trianobrands.co.uk">info@trianobrands.co.uk</a>	Ron <a href="mailto:ron@trianobrands.co.uk">ron@trianobrands.co.uk</a>
Vecon	Vegetable Stock	Jardox Health Vestry Estate Otford Road, Sevenoaks TN14 5EL	01732 456254	Paul Carver
Vegerella	Vegerella (Cheddar Style)	Anglesey Natural Foods Gaerwen Anglesey, LL60 6HR	<a href="http://www.quinova.co.uk">www.quinova.co.uk</a> 01248 421998 01248 422011	Nick Goss <a href="mailto:nick@quinova.co.uk">nick@quinova.co.uk</a>
Yakso	Tempeh / Tamari / Shoyu	FZ. Organicfood – Oppers 58, 8471 ZM Wolvega The Netherlands	<a href="http://www.fzorganicfood.com">www.fzorganicfood.com</a>	Folmer Andringa <a href="mailto:folmer.andringa@fzorganicfood.com">folmer.andringa@fzorganicfood.com</a>



**APPENDIX 3**

**SOURCING SOYA QUESTIONNAIRE**

Please complete and return to Jane Whitaker, 33 Vicarage Avenue, Derby, DE23 6TQ or email to [jawhitaker2000@yahoo.co.uk](mailto:jawhitaker2000@yahoo.co.uk).

**Company Name:**

**Name of contact:**

**1. From which countries do you source soya?**

**2. Do you source soya from rainforest areas?**

**3. What is your company's policy of sourcing soya beans?**

**If so, what does it cover?**

**4. Is your soya free from genetic modification?**

**If so, how do you ensure this?**

**5. Is your soya organic?**

**If so, how do you ensure this?**

**6. Is your soya fairly traded?**

**If so, how do you ensure this?**

**If possible, please can you include a copy of your policy/code on sourcing of produce.**

Thank you so much for your support.

Jane Whitaker

**APPENDIX 4****RESULTS OF RESEARCH**

\* **W = website, P = phone conversation, E = email, Q = Questionnaire**

<b>Company</b>	<b>Information taken from*</b>	<b>Soya sourced from</b>	<b>Rainforest areas</b>	<b>GM free</b>	<b>Organic</b>	<b>Fair Trade</b>	<b>Contact name</b>
Alpro	W, P, E, Q	Dedicated farms mainly in Southern Brazil (San Paulo area), also Canada, China and Europe	no	yes	some	Yes, but no fairtrade logo	Yolande Brooks
Ambrosian Foods	W, P, Q	Brazil & China		yes	yes	Yes, but no fairtrade logo	Alan Beck
Clearspring	W			yes	yes		Maria
Danival	W			yes	yes		
Granovita	W			yes	yes	partially	Sarah Jarvis
Haldane Foods	W	Owned by Archer Daniels Midland		Not all Haldane foods are GM free. Granose products are	some	no	

				GM free			
Joannusmolen	W			yes	yes		
Marigold	W	Taiwan		yes	some		Patrick
Mori Nu	W, Q	USA	no	yes	In USA only	no	
Organico	W	Europe	no	yes	yes	Yes, but no fairtrade logo	Anita
Pauls	W, P	USA	no	yes	yes		Paul
Sojasun	W	France	no	yes			
Suma	W, P	Mainly Matto Grosso area of Brazil, but also other countries	no	yes	yes	Yes, but no fairtrade logo	
Swedish Glace	W			yes			Ian S.
Taifun	W	Germany, France, Hungary	no	yes	yes		
The Redwood Co.	W, P	China, Canada, Brazil	no	yes	no	no	Lynne

Tofutti	W			yes	yes		Ron
Vecon	P	Claims that no soya is used in Vecon					Paul Carver
Vegerella	W			yes	yes	Yes, but no fairtrade logo	Nick Goss
Yakso	W	Indonesia?		yes	yes		Folmer Andringa



