

Full-Fat Flour

BIOREFINING PROCESS SOURCE

[Esterification/transesterification](#)

DESCRIPTION

Flour from soybeans, rapeseeds or wheat meals that contains all-natural fat/oil. The typical composition of full-fat flour includes 46 percent protein and 22 percent fat.

PRICE

\$5.13/ton per USDA market value,¹ \$3860/ton if sold by the lb. (at \$1.93/lb.²)

MARKET SIZE

2250 tons/yr domestic^{3, 4}

REFERENCES

¹ <http://usda.mannlib.cornell.edu/>

² Barry Farm Foods, Price for 1lb soy full-fat flour.
<http://www.amazon.com/exec/obidos/tg/detail/-/B00018CWRU/102-6724317-9167339?v=glanc>. (21 April 2004).

³ Standard Weight Per Bushel for Agricultural Commodities.
<http://www.legis.state.il.us/commission/jcar/admincode/008/00800600ZZ9998bR.html>. (21 April 2004).

⁴ USDA Supply & Demand Update, March 10, 2004.
www.cbot.com/cbot/pub/static/files/snd_cbt.pdf (21 April 2004).

Berk, Zeki, Technion, Israel Institute of Technology Haifa, Israel. Technology of production of edible flours and protein products from soybeans
<http://www.fao.org/docrep/t0532e/t0532e00.htm> (21 April 2004).

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<http://www.cbot.com/pub/page/0,3181,1341,00.html> (21 April 2004).

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