

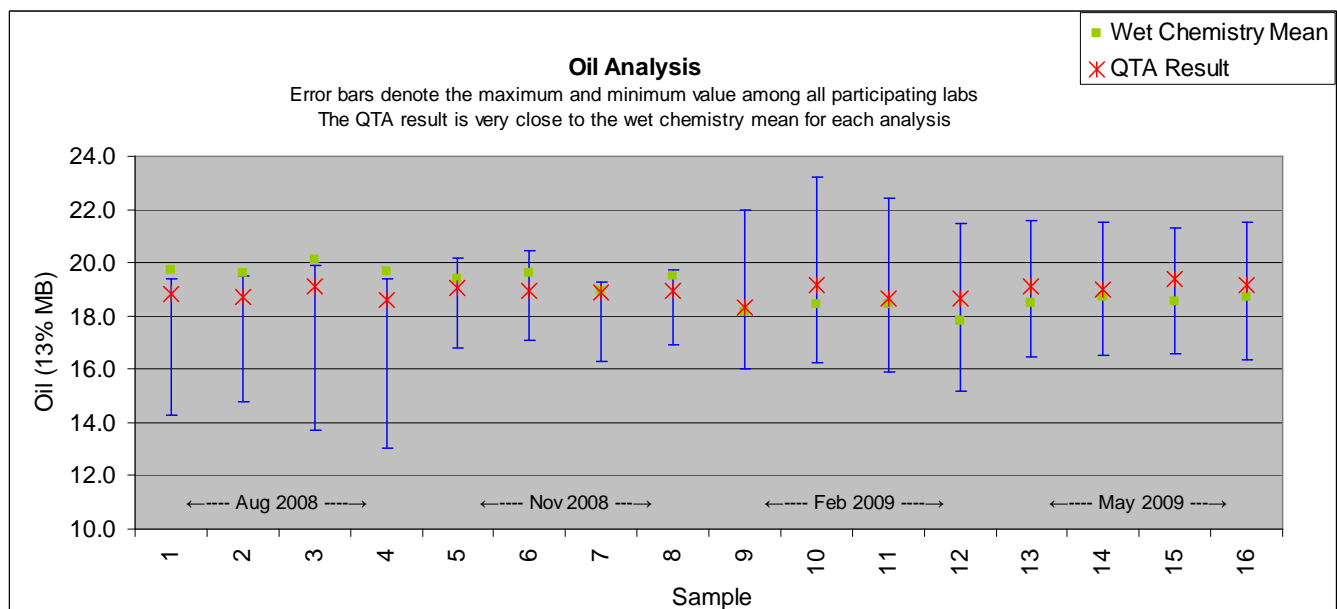


The QTA[®] System participation in Soybean Quality Traits Program

As consumers are becoming more health conscious, there is a growing demand for new varieties of soybean, such as those with lower saturated fat or low linolenic acid. In order to ensure high quality, laboratory testing is necessary to characterize the soybean composition. The Soybean Quality Traits (SQT) program is a collaboration of the United Soybean Board and the American Oil Chemist Society (AOCS) with the goal of creating a system of analytical verification for soybeans. The SQT program sponsors a quarterly round robin testing program using up to 15 wet chemistry labs and as many as 17 NIR systems. The plots below are the results of QTA's participation in this program over the past year.

The following graphs show results for 16 soybean samples:

- The blue bar shows the range of results of the Near-IR (NIR) testing methods from up to 17 different labs, with serious outliers removed. As you can see, the range of results is quite high in many instances.
- The green square is the mean of the wet chemistry results, excluding outliers. Wet chemistry results were submitted by as few as 9 or as many as 15 labs.
- The star point is the QTA result. As you can see, while QTA uses NIR technology, the result is very close to the wet chemistry result in each instance, and other NIR technology is much more variable.





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