

Participating Organizations

Agricultural Research Institute, USA
American Association of Cereal Chemists
Australian Institute of Food Science and Technology
Association of Official Analytical Chemists
BEVEPRO, Belgium
Cámara Regional de la Industria de Aceites Grasas y Similares de Occidente, Mexico
Cooperative Agricultural Association of the State of Sinaloa, Mexico
Central Institute for Nutrition and Food Research, TNO, The Netherlands
Centro de Investigaciones y Asistencia Tecnológica del Estado de Chihuahua
Comite Eetbaar Plantaardig Eiwit, The Netherlands
Consejo Nacional de Ciencia y Tecnología, Mexico
Danish Meat Products Laboratory
European Vegetable Protein Federation
FEDIOL, Belgium
Food and Agricultural Organization of the United Nations
Food Protein Council, USA
Food Protein R&D Center, Texas A&M University, USA

Grain Marketing Office Oilseeds Division, Agriculture Canada
Institut des Corps Gras, France
Institute of Food Technologists, USA
Instituto Nacional de Investigaciones Agrícolas (INIA), Mexico
Instituto Nacional de la Nutrición (INN), Mexico
Instituto Superior Agropecuario Autonomo del Estado de Guerrero (ISAAEG), Mexico
International Association of Seed Crushers, Great Britain
International Society for Fat Research (ISF)
International Soy Program (INTSOY), USA
Japan Vegetable Protein Food Association
National Soybean Processors Association, USA
Oil Technologists Association of India
Soybean Industry Association, Australia
Swedish Oilseed Growers Association
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