



Kansas Soybeans as a Food

2018–2019

UPDATED PROGRAM GUIDELINES – PLEASE READ CAREFULLY

1. **Reimbursement will be for soybean, meat, and dairy products.** Enclosed is an information sheet containing some of the possible soy products you may use in your classroom. For example, soy flour, soy beverage, tofu, textured soy protein, mature soybeans, green soybeans, soy oil, soy nuts, tempeh, or miso. Prepared foods that contain soy products as a replacement ingredient also qualify. Because the livestock industry consumes 97% of the soybean meal produced in Kansas, beef, pork, poultry, and dairy products are also reimbursable for **up to half of your reimbursement amount** (e.g.: If you received \$100, up to \$50 can be spent on animal protein; the other \$50 must be spent on soy-based foods).
2. One reimbursement per teacher, per semester will be approved. A teacher may apply for multiple classes taught by listing each class on the application. The form is available online at <http://KansasSoybeans.org/facs>. **Electronic submission of the application is preferred; however, reimbursement forms with receipts must be physically mailed to receive compensation.**
3. Teachers will be allowed up to \$2 per student in a class. The minimum amount for which a teacher can qualify is \$25 per semester, with a maximum of \$200 per semester. (e.g.: 50 students × \$2 = \$100) Reimbursement for actual foods purchased, up to the amount approved on your application, will be made when copies of the receipts have been submitted to and approved by our office. Please highlight soy and meat items to be reimbursed. If you were approved for \$50 but spent only \$30, you will receive \$30.
4. Applications must be returned and approved before starting the program. Please include soy nutrition and other health benefits in the educational unit.
5. Products purchased are for classrooms only. No outside activities will be reimbursed.
6. Deadline for applying for funds is **September 21, 2018**, for the fall semester or **February 22, 2019**, for the spring semester.
7. Following the completion of the soyfoods unit, physically mail a reimbursement form (available at <http://KansasSoybeans.org/facs>) for the classes taught, along with the copies of the receipts for food purchases, to

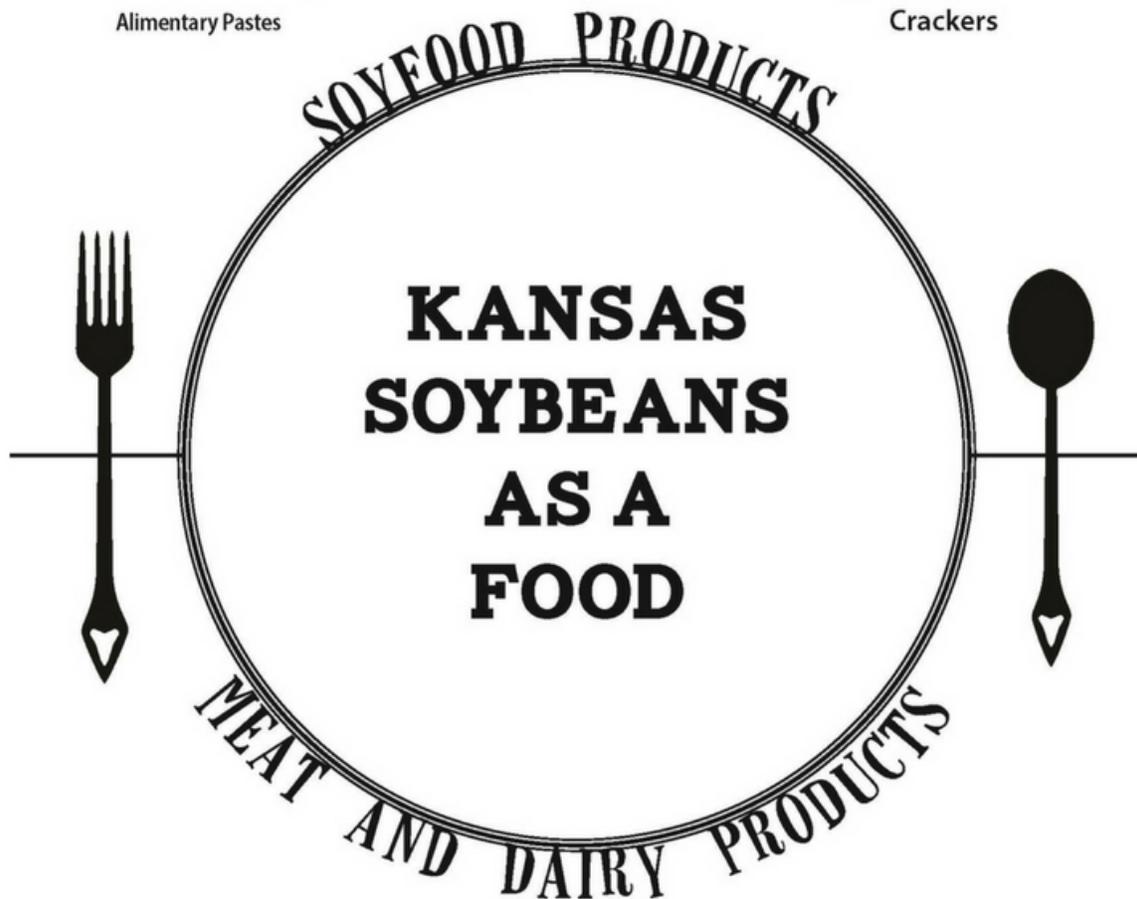
Kansas Soybean Commission
1000 SW Red Oaks Place
Topeka, KS 66615-1207
info@kansassoybeans.org

Payment will be sent to the address you provide on the reimbursement form.

To obtain recipes, please visit Charlene Patton's area of our website, <http://KansasSoybeans.org/consumers>, or visit <http://SoyConnection.com>. Other great recipes can be found at <http://KansasFarmFoodConnection.org>, <http://KansasBeef.org>, and <http://EatPork.org>.

Potential soyfoods products you can use include

Shortening Soynut Butter
 Bakery Products Canned Meats
 Salad Dressing Grits **Tempeh**
 Pasta Products Miso Cooking Oil
 Mayonnaise **Soy Sauce** Textured Protein **Soy Nuts**
 Cake Mixes
Margarine **Soy Beverage** Bread/Rolls **Tofu**
 Pastries Cereal Snack Foods
 Soups **Soy Flour** Gravy Coffee Creamer
 Pancakes Breeding **Doughnuts**
 Sandwich Spreads Whipped Topping
 Alimentary Pastes Crackers



Cheeses Milk **Beef**
Pork **Chicken** Butter
 Turkey Frozen Dairy Desserts
 Sausage **Bacon**

If soy is listed in the ingredients, you may be reimbursed for it. Any product containing dairy, poultry, pork, or beef can be included in up to half your reimbursement costs.