Studies on Varietal Suitability to Making Soybean Milk and Tofu from Whole Soybean.

I. Variation and Relationship Between Characteristics of Soybean Seeds and Soybean Milks.

K. F. Chen J. S. Chen S. H. Cheng

## Abstract

Studies were carried out to analyze the crop season and varietal differences in the physical properties, chemical composition and suitablility for food processing of soybean seeds grown in Kao-ping area in 1986-1987. The collected samples were as 4 sample of 21 varieties from the release to our farmers, and 3 sample of 300 varieties from the germplasm. Coefficients of variation (C. V.) for the soymilk yield, soymilk protein, solid matter content in soaked water and brix lower than the seed coat and residual of soymilk. The correlation on characteristics of soybean seed and soybean milk, as showed, that results indicated the correlation value significant differences of the brix with soymilk protein (r=0.52\*\*) solid matter extractability (r=0.70\*\*), fresh weight of tofu (r=0.66\*\*). and dry weight of tofu (r=0.52\*\*). Significant differences of correlation were also observed in milk protein and weight of tofu. On the basis of results, it is suggested that the brix as selection index in the soybean breeding for the suitability to making soybean milk and tofu.

Key word: Tofu, Soybenan milk, Processing, Variety of Soybean,