CARDIOVASCULAR AND MENTAL HEALTH BENEFITS OF SOY CONSUMPTION:

ROLE OF SOY ISOFLAVONES

Alicia A Thorp

B Med Pharm Biotech (Hons)

A thesis submitted for the degree of Doctor of Philosophy

Discipline of Physiology

University of Adelaide

South Australia

May 2008

APPENDIX 3- Assessment Tools for Soy Food Intervention

| Dietary | Questionnaire |
|---------|---------------|
|---------|---------------|

Please fill in the date you completed this

| Ouestion | s about what you | | que | estion | naire: |
|---|------------------------------|------------------------------------|-----|------------------|--------|
| | y eat and drink | | DAY | MTH | YEAR |
| | , etti birter etti irtie | | | JAN | ○ 1996 |
| | | | | FEB | ◯ 1997 |
| INSTRUCTIONS: | | 100 | 00 | MAR | 01998 |
| INSTRUCTIONS: | | 100 | 00 | APR | 0 1999 |
| This questionnaire is about your usu | al eating habits over the pa | ast 12 months. Where | 20 | [◯] MAY | 2000 |
| possible give only one answer per o | | | 33 | ⊖ JUN | 2001 |
| (If you can't decide which type you ha | | | | JUL | 2002 |
| | | | (5) | AUG | 2003 |
| Use a soft pencil only, preferably 2B. | | NOT INC TINC | 6 | ◯ SEP | 2004 |
| Do not use any biro or felt tip pen. Erase mistakes fully. | Please MARK LIKE THIS: | NOT LIKE THIS: | 0 | OOCT | 2005 |
| Make no stray marks. | 0000 | $\otimes \otimes \ominus \bigcirc$ | | ○ NOV | 2006 |
| experimentation as a province weather weather and Addition (Additional Additional Addition | | 1 | | ODEC | 0 2007 |

ODEC 2007

1. How many pieces of fresh fruit do you usually eat per day? (Count 1/2 cup of diced fruit, berries or grapes as one piece.)

I don't eat fruit

- less than 1 piece of fruit per day
- 1 piece of fruit per day
- 2 pieces of fruit per day
- 3 pieces of fruit per day
- 4 or more pieces of fruit per day

2. How many different vegetables do you usually eat per day? (Count all

types, fresh, frozen or tinned.)

- less than 1 vegetable per day
- 1 vegetable per day
- 2 vegetables per day
- 3 vegetables per day
- 4 vegetables per day
- 5 vegetables per day
- 6 or more vegetables per day

3. What type of milk do you usually use?

- o none
- full cream milk
- reduced fat milk
- 🔘 skim milk 🔘 soya milk

4. How much milk do you usually use

per day? (Include flavoured milk and milk added to tea, coffee, cereal etc.)

one none

- less than 250 ml (1 large cup or mug)
- between 250 and 500 ml (*1-2 cups*)
- between 500 and 750 ml (2-3 cups)
- 750 ml (3 cups) or more

5. What type of bread do you usually eat?

- I don't eat bread
- high fibre white bread
- white bread
- wholemeal bread
- rye bread
- 🔘 multi-grain bread

- 6. How many slices of bread do you usually eat per day? (Include all types, fresh or toasted and count one bread roll as 2 slices.)
 - less than 1 slice per day
 - 1 slice per day
 - 2 slices per day

- 3 slices per day
- 4 slices per day
- 5-7 slices per day
- O 8 or more slices per day

7. Which spread do you usually put on bread?

- I don't usually use any fat spread
- margarine of any kind
- polyunsaturated margarine
- monounsaturated margarine
- butter and margarine blends
- butter

8. On average, how many teaspoons of sugar do you usually use per day? (Include sugar taken with tea and coffee and on breakfast cereal etc.)

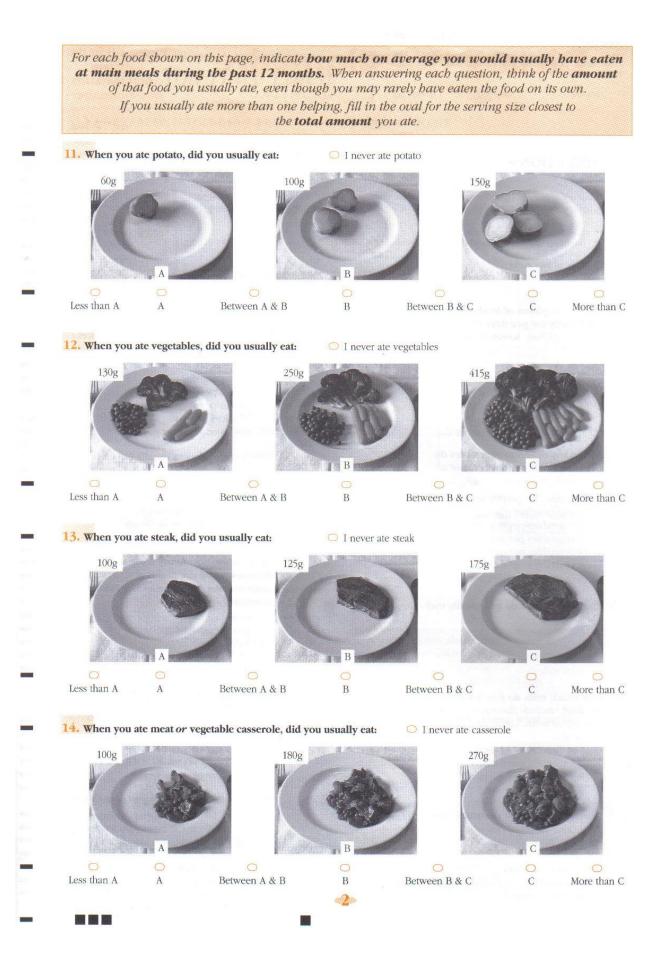
- O none
 - 1 to 4 teaspoons per day
- 5 to 8 teaspoons per day
- 9 to 12 teaspoons per day
- more than 12 teaspoons per day

⁹ On average, how many eggs do you usually eat per week?

- I don't eat eggs
- less than 1 egg per week
- 1 to 2 eggs per week
- 3 to 5 eggs per week
- 6 or more eggs per week

10. What types of cheese do you usually eat?

- I don't eat cheese
- hard cheeses, e.g. parmesan, romano
- firm cheeses, e.g. cheddar, edam
- soft cheeses, e.g. camembert, brie
- ricotta or cottage cheese
- cream cheese
- O low fat cheese



| 15. Over the last 12 | months, on average, bow o | ften did you ea | t the following foods? | Please completely fill one oval |
|----------------------|---------------------------|-----------------|------------------------|--------------------------------------|
| in every line. | Please MARK LIKE THIS: | 0000 | NOT LIKE THIS: | $\boxtimes \otimes \ominus \bigcirc$ |

| Times You Have Eaten | N E V | less than once | 1 to 3 times | 1 time | 2 times | | 5 to 6 times | 1 time | 2 times | 3 or mor time |
|--|-------------|----------------------|-------------------|--------------------|------------|------|-----------------|-----------|------------|---------------------|
| Times Tou nave Ealen | E R | per r | nonth | | per | week | | | per da | y |
| CEREAL FOODS, SWEETS & SNACKS | | | | | | | | | | |
| All Bran™ | 10 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| Sultana Bran™, FibrePlus™, Branflakes™ | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Weet Bix [™] , Vita Brits [™] , Weeties [™] | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Cornflakes, Nutrigrain™, Special K™ | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Porridge | 0 | 0 | 0 | 0 | 00 | 0 | 00 | 0 | 0 | C |
| Muesli Rice | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| Pasta or noodles (include lasagne) | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Crackers, crispbreads, dry biscuits | 0 | 0 | O | 0 | 0 | 0 | Ō | 0 | 0 | C |
| Sweet biscuits | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Cakes, sweet pies, tarts and other sweet pastries | 0 | 0 | 0 | 0 | O | 0 | 0 | 0 | 0 | C |
| Meat pies, pasties, quiche and other savoury pastries | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Pizza | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Hamburger with a bun | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 00 | 0 | CC |
| Chocolate Flavoured milk drink (cocoa, Milo™ etc.) | 0 | 0 | 00 | 0 | 0 | 0 | 00 | 00 | 0 | LO |
| Núts | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Peanut butter or peanut paste | 0 | Õ | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Corn chips, potato crisps, Twisties [™] etc. | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Jam, marmalade, honey or syrups | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Vegemite [™] , Marmite [™] or Promite [™] | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| DAIRY PRODUCTS, MEAT & FISH | | | | | | | | | | |
| Cheese | 0 | 0 | 0 | 0 | 0 | 0 | | 0 | 0 | C |
| Ice-cream Yoghurt | 0 | 00 | 0 | 0 | 00 | 0 | 00 | 0 | 0 | C |
| Beef | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Veal | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Chicken | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Lamb | 0 | 0 | O | 0 | 0 | 0 | 0 | 0 | O' | C |
| Pork | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Bacon | 0 | O | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Ham Correct base burghean mosts or relari | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Corned beef, luncheon meats or salami Sausages or frankfurters | 0 | 0 | 00 | 0 | 0 | 0 | 0 | 0 | 0 | CO |
| Fish, steamed, grilled or baked | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Fish, fried (include take-away) | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Fish, tinned (salmon, tuna, sardines etc.) | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| FRUIT | | | | | | | | | | |
| Tinned or frozen fruit (any kind) | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Fruit juice | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| on the section has been as the first the section of the first term of the first term of the section of the sect | 0 | 00 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | C |
| Oranges or other citrus fruit | | | 0 | 0 | 00 | 0 | 0 | 0 | 0 | C |
| Oranges or other citrus fruit Apples | 0 | | 1 | | De Unio | | 1000 | 0 | 0 | |
| Oranges or other citrus fruit Apples Pears | 00 | Q | 0 | and the particular | A COLORADO | 0 | | | | |
| Oranges or other citrus fruit Apples Pears Bananas | 000 | 0 | 0 | 0 | 0 | 0 | 0 | | | C |
| Oranges or other citrus fruit Apples Pears Bananas Watermelon, rockmelon (cantaloupe), honeydew etc. | 0000 | 000 | and the second of | and the particular | A COLORADO | 000 | 000 | 00 | 00 | |
| Oranges or other citrus fruit Apples Pears Bananas | 000 | 0 | 0 0 | 00 | 00 | 0 | 0 | 0 | 0 | C |
| Oranges or other citrus fruit Apples Pears Bananas Watermelon, rockmelon (cantaloupe), honeydew etc. Pineapple Strawberries Apricots | 0000000 | 000000 | 00000 | 00000 | 00000 | 0000 | 0000 | 0000 | 0000 | 000 |
| Oranges or other citrus fruit Apples Pears Bananas Watermelon, rockmelon (cantaloupe), honeydew etc. Pineapple Strawberries Apricots Peaches or nectarines | 000000 | 00000 | 0000 | 0000 | 0000 | 000 | 000 | 000 | 0000 | 000 |
| Oranges or other citrus fruit Apples Pears Bananas Watermelon, rockmelon (cantaloupe), honeydew etc. Pineapple Strawberries Apricots | 0000000 | 000000 | 00000 | 00000 | 00000 | 0000 | 0000 | 0000 | 0000 | |

| Times You Have Eaten | N E V | | 1 to 3 times | 1 time | 2 times | | 5 to 6 times | 1 time | 2 times | 3 or mor time |
|--|-----------------------|---------------------------------|-----------------------------|-------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|---------------------|
| CONTINUED | E R | per 1 | nonth | | per | week | | | per da | y |
| VEGETABLES (INCLUDING FRESH, FROZEN | ANI |) TII | NNEI |)) | | | | | | |
| Potatoes roasted or fried (include hot chips) | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Potatoes cooked without fat | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Tomato sauce, tomato paste or dried tomatoes | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Fresh or tinned tomatoes | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Peppers (capsicum) | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Lettuce, endive, or other salad greens | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Cucumber | 0 | O | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Celery | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Beetroot | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Carrots | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Cabbage or Brussels sprouts | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Cauliflower | 0 | 0 | 0 | 0 | 0 | 00 | 0 | 0 | 00 | 0 |
| Broccoli | 0 | 0 | 0 | 0 | and the second second | | 0 | 0 | Contraction of | 0 |
| Silverbeet or spinach | 0 | 0 | 0 | 00 | 0 | 00 | 0 | 0 | 0 | 00 |
| Peas Green beans | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Bean sprouts or alfalfa sprouts | 0. | and the second | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Bean sprouts of analia sprouts Baked beans | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Soy beans, soy bean curd or tofu | 0 | 0 | 0. | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Other beans (include chick peas, lentils etc.) | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Pumpkin | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Onion or leeks | 0 | õ | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Garlic (not garlic tablets) | õ | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 10 | 0 |
| Mushrooms | 0 | 0 | 0 | .0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Zucchini | 0 | O | 0 | 0 | O | Ö | O | O | O | 0 |
| | And And Alan | 1900-000 | | T. Constants | 1-22-02 | | | 4200.8 | A descent des | 12000 |
| Over the last 12 months, how often did you drink bee | r, win | e and | /or sj | pirits | ? | | | | | |
| Times That You Drank | N E V E R | less than once a month | 1-3 days per month | 1 day per week | 2 days per week | 3 days per week | 4 days per week | 5 days per week | 6 days per week | every day |
| Beer (low alcohol) | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Beer (full strength) | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Red wine | 0 | 0 | 0 | 0 | 0 | 0 | O | 0 | O | 0 |
| | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| White wine (include sparkling wines) | 1 CV | O | 0 | 0 | 0 | 0 | O | 0 | 0 | 0 |
| Fortified wines, port, sherry, etc. Spirits, liqueurs, etc. | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |

17. Over the last 12 months, on days when you were drinking, how many glasses of beer, wine and/or spirits

altogether did you usually drink?

1 large bottle beer (750 ml) = 4 glasses

| TOTAL NUMBER OF GLASSES PER DAY | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 or more |
|---------------------------------|---|---|---|---|---|---|---|---|---|---------------|
| | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |

18. Over the last 12 months, what was the *maximum* number of glasses of beer, wine and/or spirits that you drank in 24 hours?

| MAXIMUM NUMBER OF GLASSES PER 24 HOURS | 1-2 | 3-4 | 5-6 | 7-8 | 9-10 | 11-12 | 13-14 | 15-16 | 17-18 | 19 or more |
|--|-----|-----|-----|-----|------|-------|-------|-------|-------|---------------|
| | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |

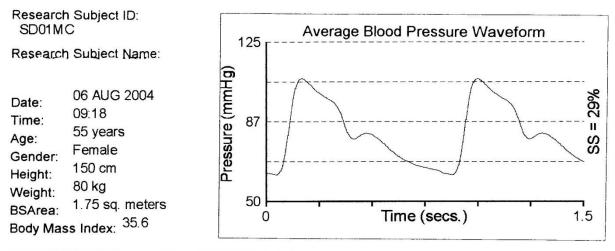
114

© Copyright Anti-Cancer Council of Victoria 1996.

Thank You for completing this questionnaire

1 bottle of port or sherry (750 ml) = 12 glasses

HDI/*PulseWave*™ CR-2000 Research CardioVascular Profile Report



| PARAMETER | RESEARCH SUBJECT VALUE |
|---|--------------------------|
| SYSTOLIC BLOOD PRESSURE (mmHg) | 112 |
| DIASTOLIC BLOOD PRESSURE (mmHg) | 67 |
| MEAN ARTERIAL BLOOD PRESSURE (mmHg) | 82 |
| PULSE PRESSURE (mmHg) | 45 |
| PULSE RATE (beats/min) | 72 |
| ESTIMATED CARDIAC EJECTION TIME (msec) | 325 |
| ESTIMATED STROKE VOLUME (ml/beat) | 74 |
| ESTIMATED STROKE VOLUME INDEX (ml/beat/ | m²) 42 |
| ESTIMATED CARDIAC OUTPUT (L/min) | 5.2 |
| ESTIMATED CARDIAC OUTPUT INDEX (L/min/m | ²) 3.0 |
| LARGE ARTERY ELASTICITY INDEX (ml/mmHg) (Capacitive Arterial Compliance) | x 10) 14.1 |
| SMALL ARTERY ELASTICITY INDEX (ml/mmHg x (Oscillatory or Reflective Arterial Compliance) | < 100) 8.6 |
| SYSTEMIC VASCULAR RESISTANCE (dyne•sec• | vcm ⁻⁵) 1243 |
| TOTAL VASCULAR IMPEDANCE (dyne•sec•cm ⁻⁵) | 124 |

© Copyright 1999, HYPERTENSION DIAGNOSTICSinc.[™] -- All rights reserved. Eagan, MN 55121 +1-651-687-9999 Toll-Free: 1-888-*PulseWave* (785-7392)

Form: 00017-015 (Rev. A / 08.Oct.99)

C-VPI Serial # CR 000474

"For Research Purposes Only"

Study ID:

Fortnightly Food Record Sheet

Week -

Date: -

Please indicate the number of serves that you have consumed throughout the day, under each food category. Each day you should eat a total of 3 serves. Please return this sheet each time you collect your food parcel.

| | Date | 19/7 | | | | | | | | | | | | | | | | | | | |
|----------------------|--------------------------------|--------------|-----|-----|-----|-----|---|-----|-------------|-----|-----|-----|-----|----|-----|-----|-----|-----|-----|-----|-----|
| Food Item | Serving size | ВШ | Mon | Tue | Wed | Thu | Æ | Sat | Sun | Mon | Tue | Wed | Thu | Fi | Sat | Sun | Mon | Tue | Wed | Thu | Fri |
| Plain Milk | 250 ml | 7 | | | | | | | | | | | | | | | | | | | |
| Chocolate Milk | 250 ml | \checkmark | | | | | | | | | | | | | | | | | | | |
| Pasta (spaghetti) | 1/4 packet 63 g (dry) | | | | | | | | | | | | | | | | | | | | |
| Custard Mix | 1/3 bottle (200 g) | | | | | | | | | | | - | | | | | | | | | |
| Coffee Milk | 250 ml | \mathbf{i} | | | | | | | | | | | | | | | | | | | |
| Fruit Biscuits | σ | | | | | | | | - 3 - 3 | | | | | | | | | | | | |
| | Total serves | ო | | | | | | | | | | | | | | | | | | | |

| Subj€ | ect ID: |
|-------|----------|
| Weel | c: 0-6 |
| Site: | Adelaide |

| Food Feedback Questionnaire for Weeks 0-6 |
|---|
| |
| |
| Directions |
| |
| Thank you for completing this questionnaire. This should only take a couple of minutes. Please answer all questions. Please record your study ID code in the box above. |
| For each study food listed answer the six questions (a,b,c,d,e & f). If you did not eat the study food please skip question. |
| N.B. These questions are only related to the foods you have been consuming over the last six weeks. |
| |
| |
| |
| Plain Milk: |
| a. Please rate on a scale of 1-7 the taste of the study food: |
| Dislike Like extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 |
| b. Comments on texture, mouth feel, appearance, smell, how you felt after drinking it etc. |
| |
| |
| |
| c. On average I consumed this food times a week |
| d. Do you intend to continue to consume this product over the next dietary phase of the study ? Yes l No |
| e. For you to be able to include this product in your diet did you: |
| 1) substitute for a similar product already eaten Y / N If Yes, what did you substitute it for: |
| 2) add this product to your normal diet Y / N |
| f. Would you buy this product in the supermarket if it was comparable in cost to other brands? Y / N |
| |

.../1

| a. Please rate on a scale of 1-7 the taste of the study food: | |
|---|-------|
| · · · · · · · · · · · · · · · · · · · | |
| Dislike Dislike Like extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 | |
| b. Comments on texture, mouth feel, appearance, smell, how you felt after drinking it etc. | |
| | |
| | |
| | |
| c. On average I consumed this food times a week | |
| d. Do you intend to continue to consume this product over the next dietary phase of the study ? Yes $/$ | No |
| e. For you to be able to include this product in your diet did you: | |
| 1) substitute for a similar product already eaten Y / N If Yes, what did you substitute it for: | |
| 2) add this product to your normal diet Y / N | |
| f. Would you buy this product in the supermarket if it was comparable in cost to other brands? | Y / N |
| Chocolate Flavoured Snack Bar: | |
| a. Please rate on a scale of 1-7 the taste of the study food: | |
| Dislike | |
| extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 | |
| extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 | |
| extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 | |
| extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 | |
| extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 | |
| extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 b. Comments on texture, mouth feel, appearance, smell, how you felt after eating it etc. | |
| extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 b. Comments on texture, mouth feel, appearance, smell, how you felt after eating it etc. | No |
| extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 b. Comments on texture, mouth feel, appearance, smell, how you felt after eating it etc. c. On average I consumed this food times a week d. Do you intend to continue to consume this product over the next dietary phase of the study ? Yes / | No |
| extremely quite slightly neither slightly quite extremely | |
| extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 b. Comments on texture, mouth feel, appearance, smell, how you felt after eating it etc. c. On average I consumed this food times a week d. Do you intend to continue to consume this product over the next dietary phase of the study ? Yes / 1 e. For you to be able to include this product in your diet did you: | |
| extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 b. Comments on texture, mouth feel, appearance, smell, how you felt after eating it etc. c. On average I consumed this food times a week d. Do you intend to continue to consume this product over the next dietary phase of the study ? Yes / 1 e. For you to be able to include this product in your diet did you: 1) substitute for a similar product already eaten Y / N f Yes, what did you substitute it for: | |

| a. Please rate on a scale of | f 1-7 the taste of the study food: |
|---|---|
| | |
| | Dislike Like extremely quite slightly neither slightly quite extremely 1 2 3 4 5 6 7 |
| b. Comments on texture, m | outh feel, appearance, smell, how you felt after eating it etc. |
| | |
| | |
| | |
| c. On average I consumed | this food times a week |
| d. Do you intend to continue | e to consume this product over the next dietary phase of the study? Yes / No |
| e. For you to be able to incl | ude this product in your diet did you: |
| 1) substitute for a similar p | roduct already eaten Y / N If Yes, what did you substitute it for: |
| 2) add this product to your | r normal diet Y / N |
| | |
| f Would you buy this produ | ct in the supermarket if it was comparable in cost to other brands? Y / N |
| f Would you huy this produ | ct in the supermarket if it was comparable in cost to other brands? Y $$ / N |
| | ct in the sunermarket if it was comparable in cost to other brands? Y / N |
| Spaghetti : | |
| Spaghetti : | ct in the supermarket if it was comparable in cost to other brands? Y / N |
| Spaghetti : | |
| Spaghetti : a. Please rate on a scale of | 1-7 the taste of the study food: |
| Spaghetti : a. Please rate on a scale of | 1-7 the taste of the study food: Dislike Like extremely quite slightly neither slightly quite extremely |
| Spaghetti : a. Please rate on a scale of | 1-7 the taste of the study food: |
| Spaghetti : a. Please rate on a scale of | 1-7 the taste of the study food: |
| Spaghetti : a. Please rate on a scale of | 1-7 the taste of the study food: |
| Spaghetti : a. Please rate on a scale of b. Comments on texture, m | 1-7 the taste of the study food: |
| Spaghetti : a. Please rate on a scale of b. Comments on texture, m c. On average I consumed t | i 1-7 the taste of the study food: |
| Spaghetti : a. Please rate on a scale of b. Comments on texture, me c. On average I consumed to d. Do you intend to continue | I 1-7 the taste of the study food: |
| Spaghetti : a. Please rate on a scale of b. Comments on texture, m c. On average I consumed to d. Do you intend to continue e. For you to be able to inclu | 1-7 the taste of the study food: |
| Spaghetti : a. Please rate on a scale of b. Comments on texture, m c. On average I consumed to d. Do you intend to continue e. For you to be able to inclu | 11-7 the taste of the study food: |

| . Please rate on a scale of 1 | -7 the taste of the study food: |
|---------------------------------|---|
| | Dislike Dislike Dislike Dislike Dislike Dislike Dislike Dislike Extremely quite slightly neither slightly quite extremely quite extremely 1 2 3 4 5 6 7 |
| b. Comments on texture, mou | th feel, appearance, smell, how you felt after eating it etc. |
| | |
| | |
| c. On average I consumed th | s food times a week |
| d. Do you intend to continue t | o consume this product over the next dietary phase of the study ? Yes $/$ No |
| e. For you to be able to includ | le this product in your diet did you: |
| 1) substitute for a similar pro | duct already eaten Y / N If Yes, what did you substitute it for: |
| 2) add this product to your n | ormal diet Y / N |
| f. Would you huy this product | in the supermarket if it was comparable in cost to other brands? Y / N |
| General Comment | s on Food Products: |
| General Comment | s on Food Products: |
| General Comment | s on Food Products: |
| General Comment | s on Food Products: |
| General Comment | s on Food Products: |
| General Comment | s on Food Products: |
| General Comment | s on Food Products: |
| General Comment | s on Food Products: |
| General Comment | s on Food Products: |
| General Comment | s on Food Products: |
| | |
| | IS ON FOOD Products: |
| | |

APPENDIX 4- Macronutrient Profile of Trial Foods used in Soy Food Intervention

ARC Project Freedom Foods Product Nutritional Profile

Fruit Cookie Ingredients: SOYA PROTEIN FORMAULTION.

pear juice concentrate, apple juice concentrate, wholemeal flour, barley bran, rolled oats, Hi-maize[™] (high amylose starch), dates, currents (8%), soy protein blend (7%), dried blueberry flakes (6%), dried apples (3%), dates (3%), soy fibre, raising agent (450, 500, 341), emulsifier (soy lecithin, 322), natural boysenberry flavour.

| NUTRITION INFORMATION Servings per Package: 10 | | |
|---|---------------------------------|---------------------------|
| Serving size: 25g (1 cookie) | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 408 kj | 1630 0kj |
| Protein | 4.0 g** | 16.0 g |
| Fat, total | 0.67g | 2.7g |
| Saturated | 0.12g | 0.5g |
| Carbohydrate | 15.9g | 75.4g |
| Sugars | 8.7g | 35g |
| Dietary Fibre | 3g | 10.5g |
| Sodium | 72.5mg | 290mg |
| Phytoestrogens | 28 mg | 56 mg |

Fruit Cookie Ingredients: SOYA- DAIRY PROTEIN FORMAULTION

pear juice concentrate, apple juice concentrate, wholemeal flour, barley bran, rolled oats, Hi-maize[™] (high amylose starch), dates, currents (8%), soy – dairy protein blend, dried blueberry flakes (6%), dried apples (3%), dates (3%), soy fibre, raising agent (450, 500, 341), emulsifier (soy lecithin, 322), natural boysenberry flavour.

| NUTRITION INFORMATION Servings per Package: 10 Serving size: 25g (1 cookie) | | |
|---|---------------------------------|------------------------------|
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 408 kj | 1630 kj |
| Protein | 4.0 g** | 16.0 g** |
| Fat, total | 0.67g | 2.7g |
| Saturated | 0.12g | 0.5g |
| Carbohydrate | 15.9g | 75.4g |
| Sugars | 8.7g | 35g |
| Dietary Fibre | 3g | 10.5g |
| Sodium | 72.5mg | 290mg |
| phytoestrogens | 28 mg | 56 mg |

Fruit Cookie Ingredients: DAIRY BASED FORMAULTION

pear juice concentrate, apple juice concentrate, wholemeal flour, barley bran, rolled oats, Hi-maize[™] (high amylose starch), dates, currents (8%), , dried blueberry flakes (6%), dried apples (3%), dates (3%), soy fibre, raising agent (450, 500, 341), emulsifier (soy lecithin, 322), natural boysenberry flavour. Added milk protein concentrate

| NUTRITION INFORMATION Servings per Package: 10 Serving size: 25g (1 cookie) | | |
|---|---------------------------------|------------------------------|
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 407 kj | 1630kj |
| Protein | 4.0 g | 16 g |
| Fat, total | 0.67g | 2.7g |
| Saturated | 0.12g | 0.5g |
| Carbohydrate | 15.9g | 75.4g |
| Sugars | 8.7g | 35g |
| Dietary Fibre | 3g | 10.5g |
| Sodium | 72.5mg | 290mg |
| Phytoestrogens | Nil | Nil |

Chocolate Slice Ingredients: SOYA PROTEIN BASED FORMULATION

flour [wholemeal flour, oats, barley bran, soy fibre, Hi-maize[™], raising agent (450, 500)], apple concentrate, egg white, soy protein blend, glycerine, chocolate chips (5%), maize thickener (1422), maltodextrin (maize), emulsifier (soy lecithin, 322), emulsifier (471, 475), chocolate flavour 0.2%.

| NUTRITION INFORMATION Servings per Package: 1 Serving size: 50g (1 slice) | | |
|---|---------------------------------|---------------------------|
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 850kj | 1700kj |
| Protein | 8.0 g | 16.0 g |
| Fat, total | 4.2g | 8.5g |
| Saturated | 3.3g | 6.6g |
| Carbohydrate | 31.4g | 62.9 g |
| Sugars | 14.5g | 29g |
| Dietary Fibre | 3g | 5.9g |
| Sodium | 160mg | 320mg |
| Phytoestrogens | 28 mg | 56 mg |

Chocolate Slice Ingredients: SOYA DAIRY BASED FORMULATION

flour [wholemeal flour, oats, barley bran, soy fibre, Hi-maize[™], raising agent (450, 500)], apple concentrate, egg white, soy protein blend, glycerine, chocolate chips (5%), maize thickener (1422), maltodextrin (maize), emulsifier (soy lecithin, 322), emulsifier (471, 475), chocolate flavour 0.2%.

| NUTRITION INFORMATION Servings per Package: 1 Serving size: 50g (1 slice) | | |
|---|---------------------------------|------------------------------|
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 850kj | 1700kj |
| Protein | 8.0 g | 16.0 g |
| Fat, total | 4.2g | 8.5g |
| Saturated | 3.3g | 6.6g |
| Carbohydrate | 31.4g | 62.9 g |
| Sugars | 14.5g | 29g |
| Dietary Fibre | 3g | 5.9g |
| Sodium | 160mg | 320mg |
| Phytoestrogens | 28 mg | 56 mg |

Chocolate Slice Ingredients: DAIRY BASED FORMULATION

flour [wholemeal flour, oats, barley bran, soy fibre, Hi-maize[™], raising agent (450, 500)], apple concentrate, egg white, soy protein blend, glycerine, chocolate chips (5%), maize thickener (1422), maltodextrin (maize), emulsifier (soy lecithin, 322), emulsifier (471, 475), chocolate flavour 0.2%.

| NUTRITION INFORMATION Servings per Package: 1 Serving size: 50g (1 slice) | | |
|---|---------------------------------|------------------------------|
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 850kj | 1700kj |
| Protein | 8.0 g | 16.0 g |
| Fat, total | 4.2g | 8.5g |
| Saturated | 3.3g | 6.6g |
| Carbohydrate | 31.4g | 62.9 g |
| Sugars | 14.5g | 29g |
| Dietary Fibre | 3g | 5.9g |
| Sodium | 160mg | 320mg |
| Phytoestrogens | Nil | Nil |

Spaghetti: SOYA PROTEIN BASED FORMULATION

INGREDIENTS: RICE FLOUR, MAIZE FLOUR, POTATO STARCH, WATER, SOYA PROTEINS 9 (+ Isoflavones) HI-MAIZE™ (HIGH AMYLOSE STARCH), INULIN (DIETARY FIBRE), VITAMINS (THIAMINE, RIBOFLAVIN, NIACIN, VITAMIN B6, VITAMIN E, FOLATE) AND MINERALS BLEND (IRON, MAGNESIUM, ZINC).

| NUTRITION INFORMATION Average Quantity Per 100g Ave Quantity /serve 62.5 g | | |
|--|---------------------------------|------------------------------|
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 960kj | 1540kj |
| Protein | 8.0 g | 12.8 g |
| Fat, total | 0.4g | 0.6g |
| Saturated | 0.0 g | 0.0g |
| Carbohydrate | 48.5g | 78g |
| Sugars | 0.5g | 0.9g |
| Dietary Fibre | 3.2g | 5.1g |
| Sodium | 8.7mg | 14mg |
| Potassium | 103mg | 165mg |
| Phytoestrogens | 28 | 45 |

Spaghetti: SOYA DAIRY BASED FORMULATION

INGREDIENTS: RICE FLOUR, MAIZE FLOUR, POTATO STARCH, WATER, SOYA PROTEINS + DAIRY PROTEINS (+ ISOFLAVONES), HI-MAIZE™ (HIGH AMYLOSE STARCH), INULIN (DIETARY FIBRE), VITAMINS (THIAMINE, RIBOFLAVIN, NIACIN, VITAMIN B6, VITAMIN E, FOLATE) AND MINERALS BLEND (IRON, MAGNESIUM, ZINC)

| NUTRITION INFORMATION Average Quantity Per 100g Ave Quantity /serve 62.5 g | | |
|--|---------------------------------|------------------------------|
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 960kj | 1540kj |
| Protein | 8.0 g | 12.8 g |
| Fat, total | 0.4g | 0.6g |
| Saturated | 0.0 g | 0.0g |
| Carbohydrate | 48.5g | 78g |
| Sugars | 0.5g | 0.9g |
| Dietary Fibre | 3.2g | 5.1g |
| Sodium | 8.7mg | 14mg |
| Potassium | 103mg | 165mg |
| Phytoestrogens | 28 | 45 |

Spaghetti: DAIRY BASED FORMULATION

INGREDIENTS: RICE FLOUR, MAIZE FLOUR, POTATO STARCH, WATER, DAIRY PROTEINS, HI-MAIZE™ (HIGH AMYLOSE STARCH), INULIN (DIETARY FIBRE), VITAMINS (THIAMINE, RIBOFLAVIN, NIACIN, VITAMIN B6, VITAMIN E, FOLATE) AND MINERALS BLEND (IRON, MAGNESIUM, ZINC).

| NUTRITION INFORMATION Average Quantity Per 100g Ave Quantity /serve 62.5 g | | |
|--|------------------------------|---------------------------|
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 960kj | 1540kj |
| Protein | 8.0 g | 12.8 g |
| Fat, total | 0.4g | 0.6g |
| Saturated | 0.0 g | 0.0g |
| Carbohydrate | 48.5g | 78g |
| Sugars | 0.5g | 0.9g |
| Dietary Fibre | 3.2g | 5.1g |
| Sodium | 8.7mg | 14mg |
| Potassium | 103mg | 165mg |
| Phytoestrogens | Nil | Nil |

Custard: SOYA PROTEIN BASED FORMULATION

INGREDIENTS: - BEVERAGE WHITNER, SUGAR, SOY PROTEINS (+ ISOFLAVONES), MALTODEXTRIN(CORN), MAIZETHICKNER (1422), MINERAL SALT (451), VANILLA FLAVOUR, VEGETABLE GUM (412), SALT, NATURAL COLOUR.

| NUTRITION INFORMATION Average Quantity Per 100g = 1 Serving size | | |
|---|---------------------------------|--|
| | Average Quantity per Serving | |
| Energy | 1650kj | |
| Protein | 8.0 g | |
| Fat, total | 12.3g | |
| Saturated | 4.9 g | |
| Carbohydrate | 63.4g | |
| Sugars | 31.4g | |
| Dietary Fibre | 7.6g | |
| Sodium | 720mg | |
| Phytoestrogens | 28 | |

Custard: SOYA DAIRY BASED FORMULATION

INGREDIENTS: - BEVERAGE WHITNER, SUGAR, SOY PROTEINS + DAIRY PROTIENS (+ ISOFLAVONES), MALTODEXTRIN(CORN), MAIZETHICKNER (1422), MINERAL SALT (451), VANILLA FLAVOUR, VEGETABLE GUM (412), SALT, NATURAL COLOUR.

| NUTRITION INFORMATION Average Quantity Per 100g = 1 Serving size | | |
|---|---------------------------------|--|
| | Average Quantity per Serving | |
| Energy | 1650kj | |
| Protein | 8.0 g | |
| Fat, total | 12.3g | |
| Saturated | 4.9 g | |
| Carbohydrate | 63.4g | |
| Sugars | 35.4g | |
| Dietary Fibre | 3.6g | |
| Sodium | 720mg | |
| Phytoestrogens | 28 | |

Custard: DAIRY BASED FORMULATION

INGREDIENTS: - BEVERAGE WHITNER, SUGAR, DAIRY PROTEINS, MALTODEXTRIN(CORN), MAIZETHICKNER (1422), MINERAL SALT (451), VANILLA FLAVOUR, VEGETABLE GUM (412), SALT, NATURAL COLOUR.

| NUTRITION INFORMATION Average Quantity Per 100g = 1 Serving size | | |
|---|---------------------------------|--|
| ······· | Average Quantity per Serving | |
| Energy | 1650kj | |
| Protein | 8.0 g | |
| Fat, total | 12.3g | |
| Saturated | 4.9 g | |
| Carbohydrate | 63.4g | |
| Sugars | 38.4g | |
| Dietary Fibre | 0.6g | |
| Sodium | 720mg | |
| Lactose | 5.3g | |

Plain Milk: DAIRY BASED FORMAULTION

MANUFACTURER:

So Natural Foods Australia Ltd. 80 Box Road Taren Point NSW 2229 Ph (02) 9526 2555 Fax: (02

Fax: (02) 9525 5406

INGREDIENTS : Dairy milk low fat.

PRODUCT DESCRIPTION :

Partially defatted or fat reduced dairy milk. This product is not suitable as a complete food for children under the age of two years.

PHYSICAL AND CHEMICAL CHARACTERISTICS

pH: 6.7 ± 0.2 Fat: <1.5% Protein: 3.1% Brix: 9.0 -10.0 Fat Globule Size (FGS): ≤ 2.0 microns

MICROBIOLOGICAL CHARACTERISTICS

Commercially sterile. SNF maintains a strict quality control program.

SHELF LIFE AND STORAGE CONDITIONS

The product has a shelf life of 12 months. Product can be stored at ambient temperature, but must be refrigerated after opening (temp < 4° C) and consumed within 5 days after.

| NUTRITION INFORMATION Servings per Package: 1 Serving size: 250 ml | | |
|--|---------------------------------|-------------------------------|
| ¥ | Average Quantity per Serving | Average Quantity per 100ml |
| Energy | 480 kJ | 192 kJ |
| Protein | 7.8 g | 3.1 g |
| Fat, total | 3.7 g | 1.5 g |
| Saturated | 2.2 g | 0.9 g |
| Polyunsaturated | 0 g | 0 g |
| Monounsaturated | 0 g | 0g |
| Carbohydrate | 12.5g | 5.0 g |
| Sugars | 5.0 g | 5.0 g |
| Sodium | 125mg | 50 mg |
| Calcium | 300 mg | 120 mg (37% RDI*) |
| Phytoestrogens | Nil | Nil |

Plain Milk: SOYA BASED FORMAULTION

MANUFACTURER:

So Natural Foods Australia Ltd. 80 Box Road Taren Point NSW 2229 Ph (02) 9526 2555

Fax: (02) 9525 5406

INGREDIENTS

WATER, SOYA PROTEIN ISOLATE (4%), MALTODEXTRIN (CORN), SUGAR, CANOLA OIL, DIETARY FIBRE (INULIN), MINERAL SALTS (450, 509, 529), FOOD ACID (332), ISOLIFE, FLAVOURS, VITAMINS (RIBOFLAVIN, VITAMIN A, VITAMIN B12).

PRODUCT DESCRIPTION

Uniform and smooth in texture, creamy white in appearance, rich and full flavoured soy drink. To be consumed by the general public in its original form. Can be used as a replacement for dairy milk in recipes, and consumed hot or cold. This product is not suitable as a complete food for children under the age of two years.

PHYSICAL AND CHEMICAL CHARACTERISTICS

pH: 7.15 \pm 0.2 Fat: 1.5% Protein: 3.4% Brix: 11.8 -12.8 Fat Globule Size (FGS): \leq 2.0 microns

MICROBIOLOGICAL CHARACTERISTICS

Commercially sterile. SNF maintains a strict quality control program.

SHELF LIFE AND STORAGE CONDITIONS

The product has a shelf life of ten months. Product can be stored at ambient temperature, but must be refrigerated after opening (temp < 4° C) and consumed within five days.

| NUTRITION INFORMATION | | |
|-------------------------|---------------------------------|-------------------------------|
| Servings per Package: 1 | | |
| Serving size: 250 ml | | |
| | Average Quantity per Serving | Average Quantity per 100ml |
| Energy | 480 kJ | 192 KJ |
| Protein | 8.5g | 3.4g |
| Fat, total | 3.7g | 1.5g |
| Saturated | 0.2g | 0.1g |
| Trans fatty acids | 0.0g | 0.0g |
| Polyunsaturated | 1.2g | 0.5g |
| Monounsaturated | 2.3g | 0.9g |
| Cholesterol | 0.0mg | 0.0mg |
| Total Carbohydrate | 11.7g | 4.7g |
| Sugars | 4.0g | 1.6g |
| Lactose | 0.0g | 0.0g |
| Galactose | 0.0g | 0.0g |
| Sodium | 145mg | 58mg |
| Calcium | 300mg | 120mg |
| Riboflavin | 0.43mg | 0.17mg |
| Vitamin A | 100ug | 40ug |
| Vitamin B12 | 0.75ug | 0.3ug |
| Phytoestrogens | 30.mg | 12.0mg |

Plain Milk: SOYA-DAIRY BASED FORMAULTION

MANUFACTURER: So Natural Foods Australia Ltd. 80 Box Road Taren Point NSW 2229 Ph (02) 9526 2555 Fax: (02) 9525 5406

INGREDIENTS :

Dairy milk low fat, whole soybean milk (50%), Nat Malt extract, isolife, maltodextrin, calcium phosphate, salt.

PRODUCT DESCRIPTION :

This product is not suitable as a complete food for children under the age of two years.

PHYSICAL AND CHEMICAL CHARACTERISTICS

pH: 6.7 ± 0.2 Fat: <1.5% Protein: 3.1% Brix: 9.0 -10.0 Fat Globule Size (FGS): ≤ 2.0 microns

MICROBIOLOGICAL CHARACTERISTICS

Commercially sterile. SNF maintains a strict quality control program.

SHELF LIFE AND STORAGE CONDITIONS

The product has a shelf life of nine months. Product can be stored at ambient temperature, but must be refrigerated after opening (temp < 4° C) and consumed within five days.

| NUTRITION INFORMATION Servings per Package: 1 Serving size: 250 ml | | |
|--|---------------------------------|-------------------------------|
| | Average Quantity per Serving | Average Quantity per 100ml |
| Energy | 532 kJ | 213 kJ |
| Protein | 8.0 g | 3.1 g |
| Fat, total | 3.7 g | 1.5 g |
| Saturated | 1.2 g | 0.5 g |
| Polyunsaturated | 0 g | 0 g |
| Monounsaturated | 0 g | Og |
| Carbohydrate | 15.5g | 6.2 g |
| Sugars | 8.7 g | 3.5 g |
| Sodium | 175 mg | 70 mg |
| Calcium | 300 mg | 120 mg (37% RDI*) |
| Phytoestrogens | 30 mg | 12 mg |

Chocolate Milk: DAIRY BASED FORMAULTION

MANUFACTURER:

So Natural Foods Australia Ltd. 80 Box Road Taren Point NSW 2229 Ph (02) 9526 2555

Fax: (02) 9525 5406

INGREDIENTS :

Dairy milk low fat, Cocoa premix (sugar, Cocoa powder, flavours).

PRODUCT DESCRIPTION :

This product is not suitable as a complete food for children under the age of two years.

PHYSICAL AND CHEMICAL CHARACTERISTICS

pH: 6.7 ± 0.2 Fat: <1.5% Protein: 3.1% Brix: 9.0 -10.0 Fat Globule Size (FGS): ≤ 2.0 microns

MICROBIOLOGICAL CHARACTERISTICS

Commercially sterile. SNF maintains a strict quality control program.

SHELF LIFE AND STORAGE CONDITIONS

The product has a shelf life of nine months. Product can be stored at ambient temperature, but must be refrigerated after opening (temp < 4° C) and consume within five days.

| NUTRITION INFORMATION Servings per Package: 1 Serving size: 250 ml | | |
|--|---------------------------------|-------------------------------|
| | Average Quantity per Serving | Average Quantity per 100ml |
| Energy | 687kJ | 275kJ |
| Protein | 7.8 g | 3.1 g |
| Fat, total | 3.7 g | 1.5 g |
| Saturated | 2.0 g | 0.9 g |
| Polyunsaturated | 0 g | 0 g |
| Monounsaturated | 0 g | 0g |
| Carbohydrate | 25.0g | 10.0 g |
| Sugars | 12.5g | 10.0 g |
| Sodium | 125 mg | 50 mg |
| Calcium | 300 mg | 120 mg (37% RDI*) |
| Phytoestrogens | Nil | Nil |

Chocolate Milk: SOYA-DAIRY BASED FORMAULTION

MANUFACTURER:

 So Natural Foods Australia Ltd.

 80 Box Road

 Taren Point NSW 2229

 Ph (02) 9526 2555

 Fax: (02) 9525 5406

INGREDIENTS :

Dairy milk low fat, whole soybean milk (50%), Chocolate pre mix(sugar, cocoa powder, flavours), Nat Malt extract, Isolife, maltodextrin, calcium phosphate, salt.

PRODUCT DESCRIPTION :

This product is not suitable as a complete food for children under the age of two years.

PHYSICAL AND CHEMICAL CHARACTERISTICS

pH: 6.8 ± 0.1 Fat: <1.5% Protein: 3.1% Brix: 9.0 -10.0 Fat Globule Size (FGS): ≤ 2.0 microns

MICROBIOLOGICAL CHARACTERISTICS

Commercially sterile. SNF maintains a strict quality control program.

SHELF LIFE AND STORAGE CONDITIONS

The product has a shelf life of nine months. Product can be stored at ambient temperature, but must be refrigerated after opening (temp < 4° C) and consumed within five days.

| NUTRITION INFORMATION Servings per Package: 1 Serving size: 250 ml | | |
|--|---------------------------------|-------------------------------|
| | Average Quantity per Serving | Average Quantity per 100ml |
| Energy | 742 kJ | 297 kJ |
| Protein | 8.0 g | 3.1 g |
| Fat, total | 3.7 g | 1.5 g |
| Saturated | 1.2 g | 0.5 g |
| Polyunsaturated | 0 g | 0 g |
| Monounsaturated | 0 g | 0g |
| Carbohydrate | 28.0g | 11.2 g |
| Sugars | 21.2 g | 8.5 g |
| Sodium | 175 mg | 70 mg |
| Calcium | 300 mg | 120 mg (37% RDI*) |
| Phytoestrogens | 30 mg | 12 mg |

Chocolate Milk: SOYA PROTEIN FORMAULTION

MANUFACTURER:

So Natural Foods Australia Ltd. 80 Box Road Taren Point NSW 2229 Ph (02) 9526 2555

Fax: (02) 9525 5406

INGREDIENTS

WATER, SOYA PROTEIN ISOLATE (4%), Cocoa premix(sugar, cocoa powder, flavours), MALTODEXTRIN (CORN), SUGAR, CANOLA OIL, DIETARY FIBRE (INULIN), MINERAL SALTS (450, 509, 529), FOOD ACID (332), FLAVOURS, VITAMINS (RIBOFLAVIN, VITAMIN A, VITAMIN B12).

PRODUCT DESCRIPTION

Uniform and smooth in texture, milky brown in appearance, rich and full flavoured soy – chocolate drink. To be consumed by the general public in its original form. Can be used as a replacement for dairy milk in recipes, and consumed hot or cold. This product is not suitable as a complete food for children under the age of two years.

PHYSICAL AND CHEMICAL CHARACTERISTICS

pH: 7.15 \pm 0.2 Fat: 1.5% Protein: 3.4% Brix: 11.8 -12.8 Fat Globule Size (FGS): \leq 2.0 microns

MICROBIOLOGICAL CHARACTERISTICS

Commercially sterile. SNF maintains a strict quality control program.

SHELF LIFE AND STORAGE CONDITIONS

The product has a shelf life of nine months. Product can be stored at ambient temperature, but must be refrigerated after opening (temp < 4° C) and consumed within five days.

| NUTRITION INFORMATION | | |
|---|---------------------------------|----------------------------|
| Servings per Package: 1 Serving size: 250 ml | | |
| Serving Size. 230 mil | Average Quantity per Serving | Average Quantity per 100ml |
| Energy | 680 kJ | 272 KJ |
| Protein | 8.5g | 3.4g |
| Fat, total | 3.7g | 1.5g |
| Saturated | 0.2g | 0.1g |
| Trans fatty acids | 0.0g | 0.0g |
| Polyunsaturated | 1.2g | 0.5g |
| Monounsaturated | 2.3g | 0.9g |
| Cholesterol | 0.0mg | 0.0mg |
| Total Carbohydrate | 33.6g | 9.7g |
| Sugars | 16.5g | 6.6g |
| Lactose | 0.0g | 0.0g |
| Galactose | 0.0g | 0.0g |
| Sodium | 145mg | 58mg |
| Calcium | 300mg | 120mg |
| Riboflavin | 0.43mg | 0.17mg |
| Vitamin A | 100ug | 40ug |
| Vitamin B12 | 0.75ug | 0.3ug |
| Phytoestrogens | 30.mg | 12.0mg |

Coffee Milk: SOYA PROTEIN FORMAULTION

| MANUFACTURER: | So Natural Foods Australia Ltd. 80 Box Road | |
|---------------|--|-----------------------|
| | Taren Point NSW 2229 Ph (02) 9526 2555 | Fax: (02) 9525 5406 |

INGREDIENTS

WATER, SOYA PROTEIN ISOLATE (4%), SUGAR (5%), MALTODEXTRIN (CORN), CANOLA OIL, DIETARY FIBRE (INULIN), MINERAL SALTS (450, 509, 529), FOOD ACID (332), COFFEE POWDER, ISOLIFE, FLAVOURS, VITAMINS (RIBOFLAVIN, VITAMIN A, VITAMIN B12).

PRODUCT DESCRIPTION

Uniform and smooth in texture, creamy white in appearance, rich and Coffee flavoured soy drink. To be consumed by the general public in its original form. Can be used as a replacement for dairy milk in recipes, and consumed hot or cold. This product is not suitable as a complete food for children under the age of two years.

PHYSICAL AND CHEMICAL CHARACTERISTICS

pH: 7.15 ± 0.2 Fat: 1.5% Protein: 3.4% Brix: 11.8 -12.8 Fat Globule Size (FGS): ≤ 2.0 microns

MICROBIOLOGICAL CHARACTERISTICS

Commercially sterile. SNF maintains a strict quality control program.

SHELF LIFE AND STORAGE CONDITIONS

The product has a shelf life of ten months. Product can be stored at ambient temperature, but must be refrigerated after opening (temp < 4° C) and consumed within five days.

| NUTRITION INFORMATION | | |
|-------------------------|---------------------------------|-------------------------------|
| Servings per Package: 1 | | |
| Serving size: 250 ml | | |
| | Average Quantity per Serving | Average Quantity per 100ml |
| Energy | 625 kJ | 250 KJ |
| Protein | 8.5g | 3.4g |
| Fat, total | 3.7g | 1.5g |
| Saturated | 0.2g | 0.1g |
| Trans fatty acids | 0.0g | 0.0g |
| Polyunsaturated | 1.2g | 0.5g |
| Monounsaturated | 2.3g | 0.9g |
| Cholesterol | 0.0mg | 0.0mg |
| Total Carbohydrate | 20.5g | 8.2g |
| Sugars | 13g | 5.1g |
| Lactose | 0.0g | 0.0g |
| Galactose | 0.0g | 0.0g |
| Sodium | 145mg | 58mg |
| Calcium | 300mg | 120mg |
| Riboflavin | 0.43mg | 0.17mg |
| Vitamin A | 100ug | 40ug |
| Vitamin B12 | 0.75ug | 0.3ug |
| Phytoestrogens | 30.mg | 12.0mg |

Coffee Milk: SOYA-DAIRY BASED FORMAULTION

MANUFACTURER:

So Natural Foods Australia Ltd. 80 Box Road Taren Point NSW 2229 Ph (02) 9526 2555

Fax: (02) 9525 5406

INGREDIENTS:

Dairy milk low fat, whole soybean milk, Sugar, Nat Malt extract, Isolife, Coffee powder, calcium phosphate, salt.

PRODUCT DESCRIPTION :

This product is not suitable as a complete food for children under the age of two years.

PHYSICAL AND CHEMICAL CHARACTERISTICS

pH: 6.8 ± 0.1 Fat: <1.5% Protein: 3.1% Brix: 9.0 -10.0 Fat Globule Size (FGS): ≤ 2.0 microns

MICROBIOLOGICAL CHARACTERISTICS

Commercially sterile. SNF maintains a strict quality control program.

SHELF LIFE AND STORAGE CONDITIONS

The product has a shelf life of nine months. Product can be stored at ambient temperature, but must be refrigerated after opening (temp < 4° C) and consumed within five days.

| NUTRITION INFORMATION Servings per Package: 1 Serving size: 250 ml | | |
|--|---------------------------------|-------------------------------|
| | Average Quantity per Serving | Average Quantity per 100ml |
| Energy | 772 kJ | 309 kJ |
| Protein | 8.0 g | 3.1 g |
| Fat, total | 3.7 g | 1.5 g |
| Saturated | 1.2 g | 0.5 g |
| Polyunsaturated | 0 g | 0 g |
| Monounsaturated | 0 g | 0g |
| Carbohydrate | 30.0g | 12.0 g |
| Sugars | 22 g | 9.0 g |
| Sodium | 175 mg | 70 mg |
| Calcium | 300 mg | 120 mg (37% RDI*) |
| Phytoestrogens | 30 mg | 12 mg |

Coffee Milk: DAIRY BASED FORMAULTION

| MANUFACTURER: | So Natural Foods Australia Ltd. 80 Box Road | |
|---------------|--|-----------------------|
| | Taren Point NSW 2229 Ph (02) 9526 2555 | Fax: (02) 9525 5406 |

INGREDIENTS:

Dairy milk low fat, Sugar, Coffee powder.

PRODUCT DESCRIPTION :

Partially defatted or fat reduced dairy milk with coffee notes. This product is not suitable as a complete food for children under the age of two years.

PHYSICAL AND CHEMICAL CHARACTERISTICS

pH: 6.7 ± 0.2 Fat: <1.5% Protein: 3.1% Brix: 9.0 -10.0 Fat Globule Size (FGS): \leq 2.0 microns

MICROBIOLOGICAL CHARACTERISTICS

Commercially sterile. SNF maintains a strict quality control program.

SHELF LIFE AND STORAGE CONDITIONS

The product has a shelf life of 12 months. Product can be stored at ambient temperature, but must be refrigerated after opening (temp < 4° C) and consumed within 5 days after.

| NUTRITION INFORMATION Servings per Package: 1 Serving size: 250 ml | | |
|--|---------------------------------|-------------------------------|
| | Average Quantity per Serving | Average Quantity per 100ml |
| Energy | 688 kJ | 275 kJ |
| Protein | 7.8 g | 3.1 g |
| Fat, total | 3.7 g | 1.5 g |
| Saturated | 2.2 g | 0.9 g |
| Polyunsaturated | 0 g | 0 g |
| Monounsaturated | 0 g | 0g |
| Carbohydrate | 25.0g | 10.0 g |
| Sugars | 25.0 g | 10.0 g |
| Sodium | 125 mg | 50 mg |
| Calcium | 300 mg | 120 mg (37% RDI*) |
| Phytoestrogens | Nil | Nil |