

Supplementary Material

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(Exposure)

(protein*) [tiab]

(Outcome)

AND

(Digestible indispensable amino acid score) [tiab] OR

(DIAAS) [tiab] OR

(Protein digestibility corrected amino acid score) [tiab] OR (PDCAAS) [tiab] OR

(Ileal AND digestibility) [tiab]

(Limits)

NOT (broiler*) [tiab]

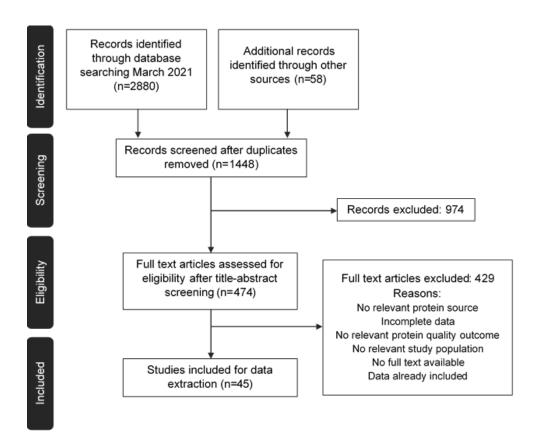
Supplementary Figure 2: Search strategy.

Supplementary Table 1: Amino acid scoring patterns for DIAAS calculations from the 2013 FAO report [13].

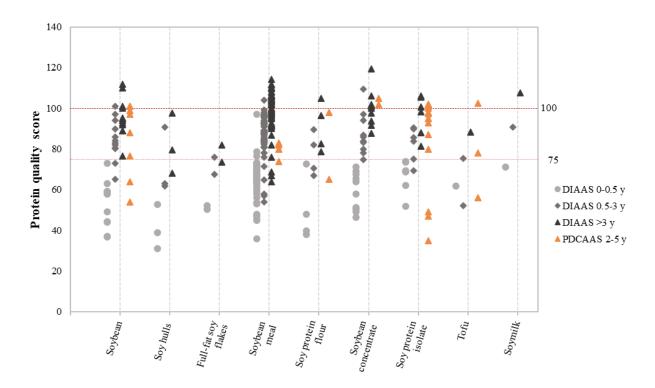
Amino acid	Infant	Child	Child (>3 years),
(mg/g crude protein)	(0-0.5 years)	(0.5-3 years)	adolescent, adult
Histidine	21	20	16
Isoleucine	55	32	30
Leucine	96	66	61
Lysine	69	57	48
SAA	33	27	23
AAA	94	52	41
Threonine	44	31	25
Tryptophan	17	8.5	6.6
Valine	55	43	35

Supplementary Table 2: Amino acid scoring patterns for PDCAAS calculations from the 1985 WHO report [19].

Amino acid	Pre-school child	School child	Adult		
(mg/g crude protein)	ng/g crude protein) (2-5 years) (10-12 years)				
Histidine	19	19	16		
Leucine	28	28	13		
Isoleucine	66	44	19		
Lysine	58	44	16		
SAA	25	22	17		
AAA	63	22	19		
Threonine	34	28	9		
Tryptophan	11	9	5		
Valine	35	25	13		



Supplementary Figure 2: Flowchart of literature screening.



Supplementary Figure 3: Variation in DIAAS and PDCAAS of different soy products obtained from in-vivo and in-vitro studies. DIAAS calculated for three reference scoring patterns (2013 FAO report [13]) and PDCAAS for reference scoring pattern of children aged 2-5 year (1985 WHO report [19]).

Supplementary Table 3: Crude protein (mean ± SD) of soy product groups.

	Soybean	Soy hulls	Full-fat soy	SBM	Soy flour	SPC	SPI	Tofu	Soymilk	Total soy
	(n=17)	(n=3)	flakes (n=2)	(n=54)	(n=5)	(n=12)	(n=12)	(n=3)	(n=1)	(n=109)
Crude protein (% wet matter)	38.45 ± 3.24	10.31 ± 0.99	40.16 ± 0.03	48.45 ± 4.19	54.50 ± 2.18	66.82 ± 4.50	84.38 ± 5.72	14.47 ± 5.84	3.82	50.60 ± 17.39

Supplementary Table 4: Reported digestible indispensable amino acids scores (DIAAS) and protein digestibility corrected amino acid scores (PDCAAS) (untruncated) for different soy products. DIAAS based on reference pattern score of children aged 0.5-3 years (2013 FAO report [1]). PDCAAS based on reference pattern score of children aged 2-5 years (1985 WHO report [2]).

Product	Additional information	Post-processing of product	Type of study	Crude protein (% wet matter)	DIAAS	PDCAAS	Limiting AA	Reference
Soybean			In-vitro	37.6		77	Thr	[3]
			In-vitro	37.2		88	Lys	[3]
			Growing pigs	38.6	80		AAA	[4]
	Conventional soybean		Growing pigs	37.6	82		n/a	[5]
	High-protein soybean		Growing pigs	42.8	86		n/a	[5]
	Low-oligosaccharide soybean		Growing pigs	39.3	101		n/a	[5]
		Heat-treated	Pigs	36.3	84		SAA	[6]
		Wet heated (100 °C, 16 min) + expanded (125°C, 15 sec) + autoclaved (110 °C, 60 min)	Growing pigs	37.3	79		SAA	[7]
		Treated (unknown)	Pigs	35.8	90		SAA	[8]
	Soybean variety SB 19	Boiled (100°C)	Weanling rats	35.2		101	Lys	[9]
	Soybean variety SB 25	Boiled (100°C)	Weanling rats	35.5		99	Lys	[9]
	Soybean variety SB 30	Boiled (100°C)	Weanling rats	34.6		97	Lys	[9]
	Soybean variety SB 132	Boiled (100°C)	Weanling rats	36.7		101	Lys	[9]
	Conventional soybean	Extruded (150 °C)	Growing pigs	35.8	97		Trp	[10]
	High-protein soybean	Extruded (150 °C)	Growing pigs	47.6	73		Trp	[10]
		Extruded	Piglets	39.2	65		SAA	[11]
		Extruded	Growing pigs	34.8	94		n/a	[12]

Product	Additional information	Post-processing of product	Type of study	Crude protein (% wet matter)	DIAAS	PDCAAS	Limiting AA	References
	Conventional soybean	Dry heated (89 °C ,5 min)	Rats	41.9		54	SAA	[13]
	Kunitz trypsin inhibitor and lipoxygenase free soybean	Dry heated (89 °C, 5 min)	Rats	40.0		64	SAA	[13]
		Toasted	Growing pigs	35.2	83		n/a	[12]
Soy hulls			Pigs	11.5	63		Leu	[6]
			Growing pigs	9.8	62		Trp	[14]
		Extruded (80 °C)	Growing pigs	9.7	91		Leu	[14]
ull-fat soy lakes	Low-oligosaccharide soybean flakes	Cooked at infrared radiant energy (105 °C, 50 sec)	Grower pigs	40.2	76		Leu	[15]
	Regular-oligosaccharide soybean flakes	Cooked at infrared radiant energy (105 °C, 50 sec)	Grower pigs	40.1	68		SAA	[15]
Soybean meal			Growing pigs	48.3	94		SAA	[16]
			Grower pigs	46.1	84		SAA	[17]
	Conventional soybean meal		Growing pigs	48.4	96		SAA	[18]
	High-protein soybean meal		Growing pigs	55.7	97		Leu	[18]
	Conventional soybean meal		Weanling pigs	47.8	87		SAA	[19]
			Finishing pigs	49.8	83		SAA	[20]
	Soybean meal from Korea 1		Growing pigs	47.1	57		SAA	[21]
	Soybean meal from Korea 2		Growing pigs	47.4	81		Trp	[21]
	Soybean meal from India		Growing pigs	39.6	65		SAA	[21]
			Growing pigs	45.2	85		SAA	[22]
			Growing pigs	53.1	86		SAA	[23]
	Soybean meal, expelled		Pigs	43.8	93		SAA	[6]
	Soybean meal (crude fiber <45 – crude protein >490 g/kg), solvent extracted		Pigs	48.5	96		Lys	[6]
			Weanling pigs	44.5	92		SAA	[24]
			Weanling pigs	45.0	88		SAA	[25]
		Microbially Fermented	Weanling pigs	53.9	84		Lys	[26]
	Conventional soybean meal		Weanling pigs	50.2	82		SAA	[26]
			Weanling pigs	47.7	88		SAA	[27]

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Product	Additional information	Post-processing of product	Type of study	Crude protein (% wet matter)	DIAAS	PDCAAS	Limiting AA	References
			Growing pigs	42.9	93		Val	[10]
			Growing pigs	47.1	84		SAA	[28]
			Growing pigs	49.5	83		SAA	[29]
			Growing pigs	43.6	94		SAA	[14]
			Growing pigs	n/a	93		Val	[30]
			Weanling pigs	45.1	85		Val	[31]
			Growing pigs	45.6	71		Trp	[32]
			Grower pigs	47.2	96		SAA	[15]
	Soybean meal dehulled, expelled		Growing pigs	45.1	91		n/a	[5]
	Soybean meal dehulled solvent extracted		Growing pigs	47.7	92		n/a	[5]
	Soybean meal expelled		Growing pigs	44.6	91		n/a	[5]
	High-protein soybean meal dehulled, solvent extracted		Growing pigs	51.2	89		n/a	[5]
	High-protein soybean meal expelled		Growing pigs	56.0	89		n/a	[5]
	Soybean meal solvent extracted		Growing pigs	43.9	86		n/a	[5]
	Low oligosaccharide soybean meal expelled		Growing pigs	49.3	97		n/a	[5]
			Growing pigs	44.8	99		Val	[33]
	GMO-free soybean meal		Growing pigs	47.0	81		SAA	[34]
			Growing pigs	43.3	104		SAA	[35]
	Soybean meal 46		Growing pigs	43.4	96		n/a	[12]
	Soybean meal 48		Growing pigs	45.3	96		n/a	[12]
	Soybean meal 50		Growing pigs	47.2	98		n/a	[12]
			Early weaned piglets	46.2	88		Leu	[36]
		Microbially fermented	Early weaned piglets	56.2	88		Lys	[36]
		Microbially Fermented	Growing pigs	42.5	58		Lys	[37]

Product	Additional information	Post-processing of product	Type of study	Crude protein (% wet matter)	DIAAS	PDCAAS	Limiting AA	Reference
		Microbially Fermented	Growing pigs	54.1	76		n/a	[5]
		Microbially Fermented	Weanling pigs	53.7	78		Lys	[31]
		Enzyme-treated	Growing pigs	55.6	81		n/a	[5]
	Enzyme-treated soybean meal 1	Enzyme-treated	Weanling pigs	56.8	85		SAA	[19]
	Enzyme-treated soybean meal 2	Enzyme-treated	Weanling pigs	52.1	84		SAA	[19]
		Enzyme-treated	Weanling pigs	54.4	87		Lys	[31]
			Weanling rats	n/a		82	Trp	[38]
		Autoclaved (121 °C, 20 min)	Weanling rats	n/a		85	Lys	[38]
			Young rats	n/a		82	Trp	[39]
			Adult rats	n/a		74	Trp	[39]
		Autoclaved (121 °C, 20 min)	Young rats	n/a		83	Lys	[39]
		Autoclaved (121 °C, 20 min)	Adult rats	n/a		80	Lys	[39]
		Secondary toasted (95-100 °C) in presence of lignosulfonate	Growing pigs		45		Lys	[23]
	Soybean meal <5% crude fiber		Pigs	47.1	95		SAA	[8]
	Soybean meal >5% crude fiber		Pigs	44.6	88		SAA	[8]
	Soybean meal	Extruded	Pigs	47.4	96		Lys	[8]
	Conventional soybean meal	Extruded (145 °C)	Growing pigs	47.1	89		SAA	[18]
	High-protein soybean meal	Extruded (145 °C)	Growing pigs	56.0	88		SAA	[18]
	Low-oligosaccharide soybean meal	Extruded (145 °C)	Growing pigs	49.3	97		SAA	[18]
Soy protein flour			Growing pigs		89	98	Lys, SAA, respectively	[40]
	Soy protein B	Microbially fermented	Piglets	55.7	67		Lys	[11]
	Soy protein A1	Enzymatically fermented	Piglets	53.3	70		SAA	[11]
	Soy protein A3	Enzymatically fermented	Piglets	57.7	82		SAA	[11]
		Textured	Adult rats			65	SAA	[13]
Soy protein concentrate			Weanling pigs	62.1	80		SAA	[19]
			Pigs	65.4	110		Lys	[8]

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Product	Additional information	Post-processing of product	Type of study	Crude protein (% wet matter)	DIAAS	PDCAAS	Limiting AA	References
	Soy protein concentrate +		Weanling pigs	61.2	87		SAA	[27]
	phytase							
			Growing pigs	64.2	97		SAA	[10]
			Growing pigs	65.2	86		n/a	[5]
	Soy protein concentrate Lab A		Weanling rats	74.6		106	Thr	[41]
	Soy protein concentrate Lab B		Weanling rats	74.7		101	Trp	[41]
	Soy protein concentrate A, coarse		Piglets	65.4	83		SAA	[11]
	Soy protein concentrate B, coarse		Piglets	66.5	78		SAA	[11]
	Soy protein concentrate B, fine		Piglets	71.9	75		SAA	[11]
			Early weaned pigs	66.3	94		Lys	[36]
Soy protein solate	Soy protein isolate A		Growing rats	n/a	90	102	SAA	[42]
	Soy protein isolate B		Growing rats	n/a	90	97	SAA	[42]
			Weanling pigs	77.9	86		SAA	[31]
			Growing pigs	84.8	75		n/a	[5]
			Weanling rats	n/a		80	SAA	[43]
			Rats	84.2		87	SAA	[44]
	Soy protein isolate 1 (Lab A)		Weanling rats	86.5		102	SAA	[41]
	Soy protein isolate 1 (Lab B)		Weanling rats	87.5		95	SAA	[41]
	Soy protein isolate 2 (Lab A)		Weanling rats	85.9		102	SAA	[41]
	Soy protein isolate 2 (Lab B)		Weanling rats	87.0		95	SAA	[41]
	Soy protein isolate 3 (Lab A)		Weanling rats	85.7		102	SAA	[41]
	Soy protein isolate 3 (Lab B)		Weanling rats	86.7		98	SAA	[41]
	,,		Growing pigs	92.7	84	93	SAA	[40]
		Hydrolyzed	Piglets	84.1	69		SAA	[11]
		, ,	Young rats	n/a		100	Lys + SAA	[39]
			Adult rats	n/a		98	Lys + SAA	[39]
		Alkaline/heat-treated (75 °C, 180 min)	Young rats	n/a		48	SAA	[39]

al information	Post-processing of product	Time of study		_			
	. ost processing or product	Type of study	Crude protein	DIAAS	PDCAAS	Limiting AA	References
			(% wet matter)				
	Alkaline/heat-treated (75 °C,	Adult rats	n/a		35	SAA	[39]
	180 min)						
		Weanling rats	n/a		101	Lys, SAA	[38]
	Alkaline/heat-treated (75 °C,	Weanling rats	n/a		49	SAA	[38]
	180 min)						
		Adult minipigs	10.9	75		SAA	[45]
		Rats	n/a	52	56	n/a	[46]
		In-vitro	11.3		103	Lys	[47]
	Fried (170 °C, 20 sec)	In-vitro	21.2		78	Lys	[47]
	Ultra-high processed (UHT)	Adult minipigs	3.8	91		Lys	[45]
		180 min) Alkaline/heat-treated (75 °C, 180 min) Fried (170 °C, 20 sec)	180 min) Weanling rats Alkaline/heat-treated (75 °C, Weanling rats 180 min) Adult minipigs Rats In-vitro Fried (170 °C, 20 sec) In-vitro	180 min) Weanling rats n/a Alkaline/heat-treated (75 °C, Weanling rats n/a 180 min) Adult minipigs 10.9 Rats n/a In-vitro 11.3 Fried (170 °C, 20 sec) In-vitro 21.2	180 min) Weanling rats n/a Alkaline/heat-treated (75 °C, Weanling rats n/a 180 min) Adult minipigs 10.9 75 Rats n/a 52 In-vitro 11.3 Fried (170 °C, 20 sec) In-vitro 21.2	180 min) Weanling rats n/a 101 Alkaline/heat-treated (75 °C, Weanling rats n/a 49 180 min) Adult minipigs 10.9 75 Rats n/a 52 56 In-vitro 11.3 103 Fried (170 °C, 20 sec) In-vitro 21.2 78	180 min) Weanling rats n/a 101 Lys, SAA Alkaline/heat-treated (75 °C, Weanling rats n/a 49 SAA 180 min) Adult minipigs 10.9 75 SAA Rats n/a 52 56 n/a In-vitro 11.3 103 Lys Fried (170 °C, 20 sec) In-vitro 21.2 78 Lys

Supplementary Table 5: Digestible indispensable amino acid scores (DIAAS) (mean \pm SD) for total soy and non-post-processed soybean meal obtained from studies in growing and weanling pigs.

Study conditions (number of datasets)	DIAAS
Total soy, growing pigs (n=50)	85.6 ± 12.3
Total soy, weanling pigs (n=26)	81.9 ± 7.5
Total non-post-processed soy, growing pigs (n=37)	87.4 ± 10.7
Tot non-post-processed soy, weanling pigs (n=14)	85.2 ± 5.3
Non-post-processed soybean meal, growing pigs (n=27)	88.5 ± 10.6
Non-post-processed soybean meal, weanling pigs (n=7)	87.1 ± 3.1

¹Assumed since no post-processing treatments were mentioned in the original articles.

Supplementary Table 6: Protein digestibility corrected amino acid scores (PDCAAS) (mean ± SD) for total soy and non-post-processed¹ soy protein isolate obtained from studies in adult and weanling rats.

Study conditions (number of datasets)	PDCAAS
Total soy, adult rats (n=11)	73.7 ± 21.3
Total soy, weanling rats (n=21)	90.8 ± 16.2
Total non-post-processed soy, adult rats) (n=6)	85.7 ± 17.6
Total non-post-processed soy, weanling rats (n=13)	95.8 ± 8.6
Non-post-processed soy protein isolate, adult rats (n=4)	96.0 ± 6.2
Non-post-processed soy protein isolate, weanling rats (n=9)	97.1 ± 7.0

¹Assumed since no post-processing treatments were mentioned in the original articles.

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