

Food Grade Soybean Production Protocols

1. Seed Standard

- 1.1. Identity Preserved Crops will be grown from certified seed
 - 1.1.1. Grower will retain certified seed tags from each bag or unit of seed.
 - 1.1.2. Grower must be able to produce certified seed tag and proof of purchase of each lot of seed purchased to produce the quantity of Identity Preserved (IP) soybeans being contracted.
- 1.2. SQWH or Non-GMO Crops will be grown from bin run seed saved from a crop grown from certified seed of a White Hilum non-GMO variety on the list of identity preserved crops

2. Field Selection

- 2.1. Caution should be used in choosing fields for food grade soybean production to maintain variety integrity and reduce risks of rejection.

3. Field Map

- 3.1. A field map showing the location and orientation of the food grade soybeans.
- 3.2. The map will document and label surrounding crops including variety if known.

4. Planting

- 4.1. Planter must be thoroughly cleaned and inspected prior to planting the food grade soybean variety. This must be done regardless if the grower uses owned equipment or custom planted.
- 4.2. Growers will leave an isolation strip.
 - 4.2.1. Isolation strip is 3 meters between other fields of soybeans not grown for food grade and 1 meter between another field of food grade soybeans or other crop.
 - 4.2.2. Isolation distance shall be documented.
- 4.3. Grower must have records of the previous crop grown on the food grade soybean crop.
 - 4.3.1. Grower will keep detailed field maps and history of crops grown.
 - 4.3.2. Grower must be able to provide written history of previous crops.

5. Field Growing Season

- 5.1. Grower will use only labeled rate applications of crop protection and fertilizer products that are registered in Canada.
 - 5.1.1. A record of all crop protection and fertilizer products used in production of the crop will be maintained throughout the growing season.
 - 5.1.2. Grower will provide a copy of the application record to Wheatley Elevator as soon as possible after planting and before delivery.
- 5.2. A field inspector must inspect the food grade crop during the growing season to confirm that isolation distances have been met and there is proper control of volunteer crops and weeds. The field inspector will also confirm the crop looks uniform as detailed in the variety description.

5.2.1. The field inspector must document the inspection, findings, date and sign the report.

6. Harvest

- 6.1. Crop will have reached maturity and be less than 15% in moisture before harvesting.
- 6.2. Food grade soybeans are not to be dried using heat or other than air.
- 6.3. Crop will not be harvested in conditions that will cause adherence of dirt and other particles.
- 6.4. Combine must be thoroughly cleaned and inspected prior to harvesting food grade soybeans.
This is to be done whether equipment is owned or custom operated. Grower will refer to cleaning procedures as detailed by equipment manufacturer if available.
 - 6.4.1. Grower must detail cleaning procedures used for all equipment
- 6.5. Equipment used to transfer soybeans must be thoroughly cleaned and inspected prior to transferring food grade soybean crop. This is to be done regardless if grower uses his/her own equipment or uses custom harvesting.
 - 6.5.1. Grower must detail cleaning procedures used for all equipment.
- 6.6. Conveyance vehicles/equipment used to transport IP soybeans at harvest must be thoroughly cleaned and inspected prior to transporting IP soybean crop. This is to be done regardless if the grower uses his/her own equipment or custom trucking.
 - 6.6.1. If possible, grower will try to arrange for conveyance vehicles/equipment that have only been used recently to transport clean substances such as grain or food items. It is critical that all grain and meal residue is cleaned from the inside of the truck. Ideally the truck or hopper will be covered.
 - 6.6.2. Grower must inspect truck and sign a document to authenticate that the truck/hopper including unloading shoot was cleaned prior to loading.

7. On Farm Storage

- 7.1. Grower must maintain record of what was stored in their bin prior to filling with IP soybean crop.
- 7.2. Storage bin must be thoroughly cleaned and inspected prior to loading
 - 7.2.1. Grower must document indicating that their bin was thoroughly cleaned and inspected prior to filling
- 7.3. Storage bins used to store food grade crops must be visually identified so that all persons working in farm operation are aware that each bin will only be used for a particular food grade crop.
- 7.4. Equipment used to unload storage bin must be thoroughly cleaned and inspected prior to usage.
 - 7.4.1. Grower must sign a document indicating that equipment used to unload storage bin was thoroughly cleaned and inspected prior to usage

8. Transportation

- 8.1. Conveyance vehicles/equipment used to transport IP soybeans at harvest must be thoroughly cleaned and inspected prior to transporting IP soybean crop. This is to be done regardless if the grower uses his/her own equipment or custom trucking.

- 8.1.1. If possible, grower will arrange for conveyance vehicles/equipment that has only been used recently to transport clean substances such as grain or food items. It is critical that all grain and meal residue is cleaned from the inside of the truck. Ideally the truck or hopper will be covered.
- 8.1.2. Grower must inspect truck and sign a document to authenticate that the truck/hopper including unloading shoot was cleaned prior to loading.
- 8.2. Trucker must present documentation verifying the IP soybean variety and name of the grower.
 - 8.2.1. Trucker will be carrying a completed bill of lading. The producer, trucker and receiver will sign the bill of lading. The trucker will also carry any additional documentation required by the receiving elevator.
 - 8.2.2. Grower must fill out documentation for the trucker that identifies the food grade soybean variety being delivered and the grower name.

9. Records

- 9.1. The grower must retain grower documentation unless requested by the elevator. Documentation must be retained for a period of three years.