

products of greatest importance are soybeans, peanuts, and cottonseed.

"These usually contain 40 percent protein products and therefore represent a wasted resource for human protein food which could be immediately utilized. There are no technical problems in the use of soybeans, cottonseed, and peanuts.

"The best known food mixtures that are now under study and development in various parts of the world are the following:

"Incaparina mixture #9, which consists of:

	<i>Percent</i>
Corn mesa.....	28
Sorghum.....	28
Cottonseed flour.....	38
Dehydrated leaf meal.....	3
Torula yeast.....	3
Calcium.....	1

with vitamin A added.

"This mixture developed for the Institute of Nutrition of Central America and Panama, primarily for use in Central America (as a beverage for children and as a food additive), has been thoroughly tested both for its biological value and acceptability. The mixture is now licensed by INCAP for commercial production. It illustrates a successful low-cost protein mixture of good biological value.

"Another product that has received extensive testing is known as Indian multipurpose food and consists of:

	<i>Percent</i>
Peanut flour.....	75
Bengal grain.....	25

with certain vitamins and calcium phosphate added. This is now being produced and given to schoolchildren in some parts of India.

"A third type of mixture has been used by Dr. Dean in Uganda as a biscuit for schoolchildren and contains:

	<i>Percent</i>
Dry skim milk.....	15
Sucrose.....	12
Cottonseed oil.....	6
Maize flour.....	26
Peanuts.....	41

"Dr. Bradford in Peru has developed a mixture made of:

	<i>Percent</i>
Cottonseed flour.....	30
Quinua.....	10
Habas.....	10
Achita.....	10
Alfalfa leaf meal.....	2
Torula yeast.....	2
Wheat flour.....	35

"Dr. Wei in Taiwan has been experimenting with a mixture of:

	<i>Percent</i>
Soybean.....	60
Rice.....	20
Wheat.....	20

He is also trying:

	<i>Percent</i>
Soybean.....	40
Peanuts.....	20
Rice.....	20
Wheat.....	20