

Table 3. Pearson correlation coefficients between the chemical components of the recommended soybean varieties in Korea.

Component	Moisture	Crude protein	Crude lipid	Nitrogen free extract	Crude fiber	Ash
Moisture	1.0000	-0.1433	-0.1587	0.3175	-0.1044	-0.3113
Crude protein		1.0000	-0.2594	-0.7548	-0.1424	-0.1725
Crude lipid			1.0000	-0.3661	-0.1097	0.0554
Nitrogen free extract				1.0000	-0.0010	-0.0578
Crude fiber					1.0000	0.0536
Ash						1.0000

Table 6. Amino acid composition of the recommended soybean varieties in Korea.

(Unit: % D.V)

Amino acid	Jangyeobkong	Danyeobkong	Hwangkeumkong
Aspartic acid	4.29	4.70	4.61
Threonine	1.27	1.24	1.24
Serine	1.62	1.50	1.53
Glutamic acid	6.96	8.70	8.80
Proline	1.51	1.75	1.75
Glycine	1.50	1.56	1.63
Alanine	1.34	1.33	1.40
Valine	1.55	1.59	1.54
Methionine	0.36	0.36	0.40
Cystine	0.27	0.28	0.27
Isoleucine	1.46	1.69	1.77
Leucine	3.19	3.63	3.14
Thyrosine	1.26	1.29	1.12
Phenylalanine	1.91	2.15	2.21
Lysine	2.45	2.19	2.46
Histidine	0.93	0.90	0.79
Arginine	2.57	2.58	2.62
Total	34.44	37.44	37.28

Table 7. Distribution of different protein fractions in Jangyeobkong.

(Unit: %)

Variety	1)		2)		2)		2)	
	Total protein	Albumines	Globulines	Proteins	Glutamines	Extraction efficiency	Residual protein	Protein recovered
Jangyeobkong	39.37	7.59	71.43	1.32	9.11	89.45	7.49	96.94

1) Percent to dry wt.

2) Percent to total protein

Table 9. Proximate composition of soybean curd made from different varieties.

(82% moisture content unit: % D.V)

Variety	Soybean curd					Seed
	Crude protein	Crude lipid	Total sugar	Ash	Yield	Crude protein
Paldal	11.2	4.3	1.6	0.9	266	42.52
Hwangkeum	10.6	4.8	1.7	0.9	266	41.31
Jangyeob	10.2	4.7	2.3	0.8	283	39.48
Kwangkyo	11.0	4.7	1.3	1.0	286	44.37