Soybeans are delivered to Perdue AgriBusiness’ 57-acre soybean processing facility in Conoy Township, Lancaster County, from area farms. The facility will process about 17.5 million bushels of soybeans per year and produce soybean meal, soybean hulls, and soybean oil.

A Closer Look: Soybean Processing

Soybeans are cleaned, cooked, cracked, dehulled, washed, dried, toasted, cooled, and dried again. After dehulling, the beans are flaked. The flaked beans are then degummed and washed again. The gums are used for Lecithin, an emulsifier for margarine. The plant recycles 99.9% of all hexane back into the process.

Raw soybean oil can be used to create products like cooking oil, salad dressing, margarine, animal feed, and biodiesel.

Raw soybean oil is pumped and separated. The oil & hexane are pumped & separated. The plant recycles 99.9% of all hexane back into the process.

The plant uses steam from LCSWMA as an environmentally friendly option to heat the grain dryers.

98% of soy protein meal is used for animal feed.