The addition of fruits and vegetable extracts to hydrosoluble soybean extract is a way to give to the resulting beverage pleasant taste and high nutritional value. The aim of this work was to create and offer a soybean, passion fruit, kale and ginger beverage to 120 seniors who attend a third age learning centre of a federal university hospital. The energetic value and the nutrients contents were calculated by taking information from literature. The beverage was elaborated by an undergraduate student and submitted to microbiological analysis that considered it safe to be consumed. Based on a 2000 kcal diet, a portion of 200 mL of this beverage provides 82 Kcal; 4.4 g proteins; 49.4 mg calcium; 0.76 mg iron and 10 mg ascorbic acid. A scale containing horrible, bad, reasonable, good and excellent impressions was used to get the responses on the sensory attributes of the beverage. The summations of the responses excellent and good, in percentages, for color, aroma, taste and body of this beverage were 92; 95; 70 e 84, respectively. The authoresses conclude the majority of the seniors liked the beverage. The next step of this work is to offer culinary workshops to teach them to make this beverage. This was an action linked to the Program Healthy food and sensory evaluation of soybean preparations by healthy and non-healthy communities, awarded in 2011 by the Brazilian Ministry of Education.