Enzymatically Interesterified HIGH OLEIC SOYBEAN SHORTENING & SOYBEAN OIL BLENDS



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SUPERIOR SOY-BASED SOLUTIONS

The U.S. soybean industry is committed to providing the food industry with healthful, functional, U.S.-grown, soy-based solutions that meet food companies' product formulation needs and evolving consumer desires.

Soybean oil processing methods, such as interesterification and blending, are superior solutions for food applications that require solid and semi-solid shortenings, such as baked goods.





U.S.-GROWN INTERESTERIFIED HIGH OLEIC SOYBEAN SHORTENING

Enzymatically interesterified high oleic soybean shortening contributes 0 grams of trans fat per serving and is a drop-in solution, outperforming most other high-stability oils.

Interesterification is an effective processing technique during which fatty acids are rearranged within and among triglyceride molecules. This method does not result in the formation of trans fatty acids. Interesterification produces a wide range of products similar to those produced from partial hydrogenation, such as baked goods. Both the temperature at which soybean oil becomes liquid (the melt point) and the phasing of turning from solid to liquid (the melt curve) can be adjusted using recently perfected technology. Crystallization of interesterified soybean oil can be achieved by chilling and mixing the oil, and tempering it under controlled conditions. This technique achieves solid and semi-solid shortenings, which are useful in a wide range of applications.

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HIGH OLEIC SOYBEAN SHORTENING IS AN EXCELLENT SOLUTION FOR BAKERY APPLICATIONS.





SOYBEAN OIL BLENDS

Another method used for bakery applications to improve product nutrition and functionality is blending. A fully hydrogenated soybean oil (a trans fat-free hard stock) is blended with a non-hydrogenated oil, such as conventional soybean oil, high oleic soybean oil or alternative vegetable oils. This mixture is chilled, blended and tempered to stabilize it for final use.

Fully hydrogenated oils are individual fats and oils, or blends of fats and oils, that are hydrogenated to complete or near complete saturation. The full hydrogenation process strives to convert all unsaturated fatty acids; thus, fully hydrogenated oils have been approved by the U.S. Food and Drug Administration for use in edible products.

Blending fully hydrogenated soybean oil with non-hydrogenated soybean oil creates a product that contributes 0 grams trans fat per serving and is lower in saturated fat, as compared to conventional and other high-stability oils.

RECENT FUNCTIONALITY TESTS FOUND THAT HIGH OLEIC SOYBEAN SHORTENING, MADE WITH A BLEND OF LIQUID AND FULLY HYDROGENATED OILS, IS THE PERFECT U.S.-GROWN, HIGH-STABILITY OIL FOR MANY BAKING AND FRYING APPLICATIONS.



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