



HIGH OLEIC SOYBEAN OIL

THE NEW STANDARD IN INGREDIENT OILS



THE HIGH OLEIC (HO) SOY DIFFERENCE

WITH COMMERCIALLY AVAILABLE VARIETIES DEVELOPED THROUGH BIOTECH AND NON-GMO PATHWAYS, THESE ARE NEXT GENERATION SOYBEANS WITH SERIOUS BENEFITS:

- High oleic fatty acid profile means more monounsaturates, less polyunsaturates and saturates
- Oxidative Stability Index of 25 hours or more
- Longer product shelf life
- Cleaner/lighter flavor
- High smoke point (240° C)
- Sustainably grown in the U.S., in a traceable supply chain

BENEFITS OF HO SOY AS AN INGREDIENT

HO SOY IS THE MOST AFFORDABLE HIGH STABILITY OIL AVAILABLE FROM THE U.S. MARKET, AND IT DELIVERS SIGNIFICANT VALUE. HERE'S HOW IT ADDS UP:

- HO soy's increased oxidative stability results in 2-3x longer shelf life in packaged food products compared to those made with conventional oils. This attribute is especially beneficial in warmer climates where maintaining shelf life can be a challenge.
- The naturally clean, neutral flavor of HO soy makes it versatile and delivers functional benefits while letting the intended flavor of your food shine through.
- HO soy can deliver a cleaner label, with no need to use trans fats, synthetic antioxidants, or preservatives.
- HO soy is sustainably grown in closed-loop, identity-preserved supply chains that make it fully traceable from farm to plate. Both traceability and sustainability are valuable advantages for manufacturer brands and consumers alike – a true win-win.
- With three times the amount of monounsaturated fatty acid of conventional oils, HO soy is a heart healthy oil that allows manufacturers to use an FDA-approved qualified health claim¹ in marketing certain products.

¹Supportive but not conclusive scientific evidence suggests that daily consumption of about 1½ tablespoons (20 grams) of oils containing high levels of oleic acid, may reduce the risk of coronary heart disease. To achieve this possible benefit, oleic acid-containing oils should replace fats and oils higher in saturated fat and not increase the total number of calories you eat in a day. One serving of [x] oil provides [x] grams of oleic acid (which is [x] grams of monounsaturated fatty acid).



A NEW STANDARD FOR INGREDIENT OIL VERSATILITY

**HO SOY'S FUNCTIONAL, MARKETING AND
ADDED-VALUE BENEFITS APPLY TO DIVERSE
FOOD PRODUCT CATEGORIES:**

- Par-frying of potato, chicken, and seafood products
- Snack foods – baked chips, roasted nuts, coating oils
- Baked goods – spray oil for crackers, base oil for cookie shortenings, breakfast/nutritional bars
- Frostings and icings
- Breeding and batter mixes
- Liquid non-dairy creamers
- Popcorn oil
- Pan sprays - anti-sticking release agent
- Dressings, sauces, mayonnaise

GETTING STARTED WITH HO SOY SUPPLIERS

HO soybeans are sustainably grown by U.S. farmers under closed-loop, identity-preserved supply chains and are still in the early stages of market development. This, along with increased demand, has resulted in limited availability in the spot market and for near-term shipments. In order to ensure adequate supply for their needs, buyers will need to use more forward planning and begin discussions with U.S. suppliers much earlier than what they may be accustomed to for purchasing their oil requirements.

When you're ready to take the next step in sourcing HO soy products in your market, check out the U.S. High Oleic Soybeans & High Oleic Soybean Oil Sourcing Guide. The guide provides contacts for suppliers of HO soybeans and HO soybean oil, information about U.S. HO soy supply chains, pricing factors, delivery options, and more.

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