

ADDING UP THE BENEFITS OF HO SOY OIL FOR FRYING

HO SOYBEAN OIL IS ONE OF THE MOST AFFORDABLE HIGH STABILITY OILS AVAILABLE. HERE'S HOW IT ADDS UP:

HO soy's increased oxidative stability, at over 25 hours as measured by the Oxidative Stability Index (OSI), results in significantly longer fry life. For foodservice operators, this can mean 2-3x the fry life or more compared to conventional oils. **Fewer oil changes = cost savings.**

Superior stability and significantly reduced polyunsaturated fatty acids in HO soy's profile also results in less foaming and reduced polymer buildup on hot cooking surfaces and expensive frying equipment. Easier fryer cleaning from less buildup of stubborn greasy film means more than just a cleaner facility; it also **reduces costly downtime and labor spent on cleaning.**

The neutral flavor and exceptional stability of HO soybean oil provides excellent opportunities to blend it with other oils. Food companies that may prefer a certain oil's flavor in their finished products can still improve its stability by blending it with HO soy.

Beyond the operational benefits, HO soy delivers added value for the end consumer.

HO soy's naturally clean flavor ensures the intended flavor of your food shines through. Plus, its superior stability means there is no need to use trans fats, synthetic antioxidants, or preservatives, making for a simpler ingredient label. The traceability and sustainability of HO soy provide further value to today's consumers.

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 US High Oleic Soybeans & High Oleic Soybean Oil Sourcing Guide for International Customers.

USSEC.org
USSOY.org



HIGH OLEIC SOYBEAN OIL

A NEW STANDARD IN FRYING OIL



THE HIGH OLEIC (HO) SOY DIFFERENCE

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

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



A NEW STANDARD FOR FRY OIL VERSATILITY

HO SOY'S FUNCTIONAL AND ADDED-VALUE BENEFITS APPLY TO MANY CATEGORIES:

FRYING OILS

2-3x the fry life for restaurant deep-frying with less polymer buildup than other commonly used oils.

PAN/GRILL OILS

High smoke point and clean flavor profile is ideal for pan frying, sautéing, and stir-frying.

OIL BLENDS

Improves conventional oils such as soybean, olive, corn, and sesame oils when used as a cost-saving, value-added blend.

FRIED SNACKS

Superior oxidative stability means longer shelf life and cleaner flavor profiles for tortilla chips, potato chips, shrimp crackers and other fried snacks.

INDUSTRIAL FRYING

Clean flavor profile, longer shelf life and optimal fry performance for frozen par-fried potatoes, chicken and seafood products, and instant ramen noodles.

TESTED AND PROVEN

RESULTS FROM A RECENT 24-DAY STUDY OF HO SOYBEAN OIL FUNCTIONALITY IN FRENCH FRY DEEP-FRYING DEMONSTRATE THE NEW PERFORMANCE STANDARD SET BY HO SOY:

A top performer overall, consistent with high oleic sunflower oil and outperforming other high-stability options, such as 75% oleic canola oil.

One of the lowest levels of total polar materials (TPM) percentages and polymerization in the test. After 24 days of frying, high oleic soybean oil left less than 5% polymerization on the equipment, translating to less equipment clean-up and maintenance.

Top performer on overall likeability in a taste test which evaluated various sensory characteristics of French fries, such as flavor, aroma, texture and appearance.

¹High Oleic Soybean Oil Deep Frying Oil Functionality Test, Stratas Foods. This

