



Great Flavor, Guaranteed

Cottonseed oil from ADM helps you deliver delicious foods—including crisp and tasty fried foods—with the clean taste consumers crave. And, our cottonseed oil gives you something others can't: it comes with our ability to blend it with a variety of oils—like soybean and palm, for example—in our wide portfolio, for increased opportunities.

TRIED AND TRUE

Versatile cottonseed oil is naturally stable because it contains a low amount of linolenic acid. And, when you choose cottonseed oil from ADM, you get even more in the way of stability, with the largest portfolio of edible oils in the industry, unmatched technical ingenuity, and the vertical, reliable supply chain that provides the ADM dependability you expect—and can count on.

86%
say taste is
their top
purchase
driver¹

45%
pay close
attention to
flavors and
textures²

^{1,2} 2019 Food and Health Report,
IFIC Foundation

WE HELP YOU CREATE FRIED FOODS CONSUMERS CRAVE

Cottonseed oil enhances the flavor of fried foods, for excellent eating that fulfills consumers' high expectations for delicious fried food experiences. It also provides inherent stability for your successful fried applications.



For Foods That Are Your Fried and Joy

Inherently stable cottonseed oil lends its flavor-enhancement attributes to a variety of consumer-pleasing fried foods.

ADM's cottonseed oils always give you the consistency and high quality you expect, so you can successfully deliver great food experiences. In addition, you can count on a high level of service with dedicated customer relationships, a strong supply chain, and a premier transportation network.

FUNCTIONAL BENEFITS

Consumer appeal: desirable fried food flavor

Inherently stable based on fatty acid profile

A network of expert oil R&D specialists, blending expertise and experience

PERFECTLY SUITED FOR:

**FOODSERVICE
FRYING**

SNACK FRYING
(Especially Potato Chips)

PAR FRYING



More Applications, More Benefits

Ideal for:

SNACK FRYING | FROZEN FOOD AND CULINARY | SAVORY APPLICATIONS

AND, THEY BRING SPECIFIC FUNCTIONAL BENEFITS TO THESE APPLICATIONS:



Snack Frying

- Helps develop exceptional fried flavor
- Offers naturally stable functionality with <1% linolenic acid
- Use in slurries or for seasoning adhesion



Frozen Food

- Solidification properties are advantage for freeze/thaw characteristics
- Less likely to result in clumping
- Benefits glaze, sauce, or seasoning adhesion in frozen products



Culinary & Savory

- Allows ultimate flavor to shine through, with clean, mild taste
- Offers naturally stable functionality with <1% linolenic acid
- Can help provide viscosity for particulate suspension, aeration or cling

The Right Products

ADM offers a variety of palm oils to meet your application requirements and label-aware consumers' desires.

SALAD OILS AND NATURALLY STABLE OILS

Products	Product code	IV	FFA (max.)	PV (max.)	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
Cottonseed Oil	82-060-0	105-120	0.05	1.	25	15	60	<1.0	Frying, spray oil, baking

ENZYMATICALLY INTERESTERIFIED OILS AND SHORTENINGS

Products	Product code	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
Interesterified Soybean Oil, Hydrogenated Cottonseed Oil	76-770-0	118.4-125.6	25-32	14-19	7-11	40	17.5	37	<1.5	Frying, baking, industrial margarine

BLENDS FOR 0G TRANS/SERVING OPTIONS

Products	Product code	IV	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
Cottonseed Oil, Palm Oil	82-950-0	89-99	-	-	-	-	33	22	45	<2	Frying
Cottonseed Oil, Soybean Oil	82-915-0	117-123	-	-	-	-	21	20	58	<1	Frying
Palm Oil, Soy Oil, Hydrogenated Cottonseed Oil	84-654-0	-	117-125	54-60	28-34	12-18	52.5	30	15	<2.5	Pastry, baking
Soybean Oil, Hydrogenated Cottonseed Oil	86-792-0	-	123.8-131.0	14-20	10-16	5-11	28	18	50	<2	Baking, donut frying

All Oils and Fats products are available in bulk truck or railcar. All values are typical and are subject to variation. Natural or synthetic antioxidants added upon request. Palm and palm kernel oil available in mass balance. Nutritional and technical data sheets available upon request. ADM can provide tailored blends to meet application demands for nutrition and functionality. ADM Corporate Sustainability Report located at www.adm.com.

Our Oils Strike the Perfect Balance

To give consumers the great taste, texture and nutrition they want in the foods they love, you need a variety of reliable oils that really perform—and balance all your needs. With the largest portfolio of edible oils in the industry and unmatched technical ingenuity, our team is always at the ready, partnering with you for inventive solutions and standout performance that helps you reach new heights.

OUR PORTFOLIO INCLUDES NON-GMO* (NG), NON-GMO IP (NGIP), ORGANIC (OG) AND MASS BALANCE (MB) OPTIONS TO MEET YOUR TARGETED NEEDS.**

SOYBEAN (NGIP)
HIGH-OLEIC SOYBEAN
CANOLA
CORN
COTTONSEED

PEANUT (NG)
ROASTED PEANUT (NG, OG)
SUNFLOWER (NG)
PALM (NG, MB)

PALM KERNEL (NG, MB)
COCONUT (NG)
CUSTOM BLENDS
HYDROGENATED OILS
INTERESTERIFIED OILS

* Non-GMO: Products manufactured from crops that are traditionally non-GMO.

** Non-GMO Identity Preserved (IP): Segregation is maintained during the growing, storage, transit and production of finished product. Independent test results show negative results for GMO traits. Third-party audited IP program can be provided.

ADM DELIVERS FOR YOU

Sometimes, bigger is better. In addition to the most comprehensive portfolio of edible oils, ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What's that mean for you? With our **vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, unparalleled infrastructure, and the world's premier crop transportation network**, you can trust us to deliver what you need when you need it.



**vertical
integration**



**state-of-the-art
facilities**



**industry-leading
quality standards**



**unparalleled
infrastructure**



**transportation
network**

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