



# CUSTOM BLENDED OILS



## Create Real Crowd-Pleasers

Custom blended oils from ADM play a wide range of roles when it comes to functional capabilities. They are optimized to meet your targets—from extended shelf life and increased functionality to specific melting characteristics, taste, texture or nutritional profiles—every time. With custom blends that perform a variety of spot-on roles, you can deliver exactly what consumers demand—great taste and texture.

### CUSTOM BLENDS WITH STANDOUT PERFORMANCE

The blended oils may be custom, but these things come standard: the largest portfolio of edible oils in the industry, unmatched technical ingenuity, and our vertical, reliable supply chain—for standout performance and dependability you can count on.

**45%**  
pay close attention to flavors and textures<sup>1</sup>

**86%**  
say taste is their top purchase driver<sup>2</sup>

<sup>1,2</sup> 2019 Food and Health Report, IFIC Foundation

## WE HELP CREATE TASTE AND TEXTURE THAT STEAL THE SHOW

There is a paradigm shift—and a new appreciation—regarding oils, as consumers realize their functional role in proper nutrition while still reaching for prepared, convenient grab-and-go foods. Yet, taste and texture are still king, so you need custom blended oils that deliver on a variety of characteristics.



# CUSTOM BLENDED OILS



## Blended to Perfection

Created using ADM’s broad portfolio, our custom blended oil solutions target each of your functional, nutritional and sourcing challenges, as well as your cost considerations—so your product performs exactly as needed for your success.

### CUSTOM BLENDED TO PERFORM ON COMMAND

Blended to meet your specific needs, custom blends from ADM can check off every item on your list of challenges. With our deep technical expertise and development know-how in edible oils, we are your partners in formulation, helping you drive value creation and successful market introductions that address consumer opportunities.

## FUNCTIONAL BENEFITS

**Greatest blending options** through largest portfolio in industry

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

**Ideal for snacking, baking and sauces/savory/culinary applications**, use in any application where oils and fats are used

### Functionality

Offering migration control and temperature tolerance to meet specific targets

### Nutrition

Helping mitigate saturation and provide balanced fatty acid profiles

### Melting Profile

Contributing essential processability and a favorable solids profile

### Taste and Texture

Attaining specific factors that include: a clean mouthfeel, flakiness and flavor release

### Shelf Life

Ensuring stability and consumer-pleasing clean flavor at the same time

### Cost

Making the most of our readily available multiple oil sources to provide the best value solution



## More Applications, More Benefits

Our custom blends can be utilized anywhere fats and oils are used:

**BAKED GOODS AND CEREALS | BEVERAGES | CONFECTIONS | DAIRY AND DAIRY ALTERNATIVES  
HEALTH AND NUTRITION | MEATS AND MEALS | SNACKS**

**AND, THEY BRING SPECIFIC FUNCTIONAL BENEFITS TO THESE APPLICATIONS:**



### Culinary & Savory Products

- Provide cohesive nature for emulsion stability
- Can help provide viscosity for particulate suspension, aeration or cling
- Offer a clean, mild taste for ultimate flavor to shine through



### Baked Goods Products

- Add richness, flavor and texture
- Offer beneficial ease of processing and dough handling
- Act as a moisture barrier to retain moistness



### Snack Products

- Offer a solution to achieve targeted nutritional and labeling objectives
- Impart desirable flavor profiles, based on the frying or baking process
- Serve as a medium for seasoning and spices to adhere



### Dairy Products

- Contribute mouthfeel with comparable characteristics to milk fat
- Offer aeration stability for structure and eating qualities
- Supply emulsion stability

# The Right Products

ADM offers a variety of custom blended oils to meet your application requirements and fulfill consumer desires for foods with great taste and texture.

## LIQUID AND SHORTENING BLENDS

Product	Product code	MDP (F)	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Iodine Value	Applications
Canola Oil, Palm Oil	81-955-0	85-95	25	54	21	<1	82-92	Spreads
Corn Oil, Soybean Oil	87-081-0		14	24	59	<1	124-130	Frying
Corn Oil, Palm Olein	87-900-0		22	32	44	<2	98-108	Frying
Cottonseed Oil, Palm Oil	82-905-0					<2	75-85	Frying
Cottonseed Oil, Soybean Oil	82-915-0		21	20	58	<1	117-123	Frying
High-Oleic Soybean Oil, Hydrogenated Soybean Oil	78-609-0		14	75	10	<1	78-88	Creamy frying
Soybean Oil, Hydrogenated Soybean Oil	88-609-0		18	22	58	<2		Creamy frying
Soybean Oil, Hydrogenated Cottonseed Oil	86-792-0	123-131	28	18	50	<2		Bakery, spreads, all-purpose
Soybean Oil, Hydrogenated Cottonseed Oil	86-730-0	132	32	20	48	<2	97-110	Bakery, pastry, all-purpose

## PALM BLENDS

Product	Product code	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
Palm Oil, Soybean Oil	84-678-0	46.6-50.5	46-51	22-28	9-13	49			<1	Baking, frying, spreads, non-dairy, all-purpose
Palm Oil, Soybean Oil	84-903-0		47-56	23-32	10-16	50	29	20	<1	Baking, pastry, non-dairy, all-purpose
Palm, High-Oleic Canola Oil	84-920-0	108-114	27-35	7-15	2-7	36	51	12	<2	Baking, frying, all-purpose
Palm Oil, Soybean Oil, Hydrogenated Soybean Oil	84-664-0		38-44	15-21	5-10	46	31	21	<2	Baking, frying, spreads, non-dairy, all-purpose
Palm Oil, Soy Oil, Hydrogenated Cottonseed Oil	84-654-0	117-125	54-60	28-34	12-18	53	30	15	<2	Baking, pastry
Soybean Oil, Palm Oil	86-800-0	104-113	10-16	3-10	1-5	26	22	50	<2	Baking, spreads

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](http://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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