



FULLY HYDROGENATED OILS



No Trans*, No Problem

Hydrogenated oils from ADM help you create delicious foods with the taste and texture consumers demand, by giving you versatile functionality with a wide range of melting points and solid fat profiles. ADM has the ingenuity to meet all your challenges so you can deliver consumer-pleasing products with zero grams trans* per serving.

A SOLID GRASP ON STABILITY

Not only do fully hydrogenated oils provide a wide range of functional characteristics, they are built on ADM's solid foundation: the largest portfolio of edible oils in the industry, unmatched technical ingenuity, and our vertical, reliable supply chain—for solid performance and dependability you can count on.

*Sec. 101.62 Nutrient content claims for fat, fatty acid, and cholesterol content of foods.
<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=101.62>

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 KEEP GREAT TASTE AND TEXTURE ON TOP

Our fully hydrogenated oils are great solutions that help give your products the all-important taste, texture and flavor stability to help you win consumers and keep them coming back for more.



FULLY HYDROGENATED OILS



For Trans-Fat Free Stability

Our hydrogenated oils offer functional attributes and great taste so you can target consumer-pleasing indulgent foods with real versatility and solid performance in a variety of applications. Our hydrogenated oils use a wide variety of source oils including soy, coconut, cottonseed, palm or palm kernel oils to meet specific needs and offer a wide range of melting points to address specific applications.

With our deep technical expertise and development know-how in edible oils, we are your partners in hydrogenation formulation, helping you drive value with successful innovations that help you create winning food products.

FUNCTIONAL BENEFITS

Consumer-pleasing taste and texture

A wide range of melting points and source oils available

Improved shelf life and stability

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

FUNCTIONALITY & FLAVOR THAT PERFORM WELL IN WIDE VARIETY OF APPLICATIONS INCLUDING:

CUSTOM BLENDS AND INTERESTERIFIED SOLUTIONS

HIGH MELT POINT SOLIDS

EMULSIFIERS AND STABILIZERS



FULLY HYDROGENATED OILS



More Applications, More Benefits

Our fully hydrogenated oils perform well in a variety of applications including:

CUSTOM BLENDS | INTERESTERIFIED SOLUTIONS | EMULSIFIERS | STABILIZERS | HIGH MELT POINT SOLIDS

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



Custom Blends

- Used in low dosage with liquid oil for 'creamy fry'
- Enhance crystallization behavior in solid fat systems
- Target functional and processing parameters in solid fat systems



Interesterified Solutions

- Provide source of solids for soy-based shortenings
- Offer ability to modify melting profiles, for more versatility
- Target specific functional parameters



High Melt Point Solids

- Suitable for encapsulation and solid fat feedstocks
- Offer a variety of melt points from 92°F-165°F
- Provide functionality useful in barrier systems



The Right Products

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

Fully Hydrogenated Vegetable Oils	Liquid and Shortening Blends
Hydrogenated Soybean Oil	Interesterified Soybean Oil, Hydrogenated Cottonseed Oil
Hydrogenated Non-GMO Soybean Oil	Interesterified Soybean Oil, Hydrogenated Soybean Oil
Hydrogenated Cottonseed Oil	Hydrogenated Coconut Oil, Hydrogenated Soybean Oil
Hydrogenated Palm Oil	Palm Oil, Soybean Oil, Hydrogenated Cottonseed Oil
Hydrogenated Palm Kernel Oil	Palm Oil, Soybean Oil, Hydrogenated Soybean Oil
Hydrogenated Coconut Oil	Hydrogenated, Interesterified Palm Kernel Oil

COCONUT AND PALM KERNEL OILS

Products	Product code	IV	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
92°F Hydrogenated Coconut Oil	89-592-0	1.5 max.	91-99	87.5-97.5	7.5-13.5	1.5 max.	98	1.0	-	1.0	Confections, ice cream coatings, whipped toppings, popping, coffee whitener
Hydrogenated Palm Kernel Oil	84-501-0	3	110-114	100 max.	58 max.	14 max.	99	0.2	0.2	1.0	Confections, coatings, coffee whitener

FULLY HYDROGENATED OILS

Products	Product code	IV	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
Hydrogenated Cottonseed Oil	82-698-0	2	146	-	-	-	99	-	-	<1.0	Icing stabilizer, crystal modifier, blend stock
Hydrogenated Palm Oil	84-561-0	2	143	-	-	-	98	-	-	<1.0	
Hydrogenated Soybean Oil	86-698-0	2	158	-	-	-	99	-	-	<1.0	
Non-GMO Hydrogenated Soybean Oil	86-697-0	2	158	-	-	-	99	-	-	<1.0	

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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