



Flexibility at Your Fingertips

Palm oils from ADM offer key benefits—from aiding in a product’s great taste and texture, to delivering extraordinarily versatile functionality—all with a commitment to responsibly sourced ingredients. Palm oil is the most consumed oil in the world, with a variety of solutions that makes it ideal for baking, frying and culinary applications.

HIGHLY RELIABLE, INSIDE AND OUT

Not only do our palm oils perform well at high temperatures and feature long-term stability, they are augmented by 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.

over
50%
say sustainability
is important¹

86%
say taste is
their top
purchase
driver²

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

WE HELP YOU GIVE CUSTOMERS GREAT TASTE WITH A CLEAN CONSCIENCE

Palm oil’s solid nature helps give a wide variety of foods consumer-pleasing eating qualities and texture, and with our range of melting profiles and custom blend options, we have solutions for every need.

ADM is committed to sustainable practices and environmental responsibility, and through membership in the Roundtable on Sustainable Palm Oil (RSPO) and partnership with the Earthworm Foundation,* we work to collaborate with the palm supply chain while maintaining our values and commitments. We provide you with palm oil sourced from crops that are responsibly grown and harvested, giving your product in-demand label opportunities.

*Learn more at adm.com/sustainability



Smooth Performance All the Way Through

Thanks to its solid characteristics, palm oil offers a variety of benefits that make it ideal for use in a variety of consumer-pleasing foods: versatile high-heat performance and stability, appealing eating qualities and texture, and in-demand responsible sourcing, but there's more.

ADM's palm 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

Versatile flexibility, long-term stability, an all-purpose solution

Blending opportunities to target specific functional needs

Array of melt points for optimized flavor release and texture

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

PERFORMS WELL IN WIDE VARIETY OF APPLICATIONS:

BAKED GOODS

FRYING

(Chips, Taco Shells, Donuts)

DRESSINGS & SAUCES

(Ramen Noodles, Cheese Sauce)

MARGARINES & SPREADS

SHORTENING

SPRAY DRYING



More Applications, More Benefits

Ideal For:

**BAKED GOODS | SNACK FOODS | FRYING | DRESSINGS AND SAUCES | SHORTENING
MARGARINES AND SPREADS | SPRAY DRYING APPLICATIONS**

AND, THEY BRING SPECIFIC FUNCTIONAL BENEFITS TO THESE APPLICATIONS:



Baked Goods Products

- Provides structure for creaming, aeration, puff height and other functional needs
- Offers a variety of profiles for cookie shortenings, donut frying, or cracker and spray oils
- Can be utilized with interesterification and blending for targeted processing, nutritional, or shelf stability needs



Culinary & Savory Products

- Provides structure and creamy mouthfeel in cheese sauces, puddings, and dips
- Offers a perfect frying medium for noodles, toppers, and products that require solids
- Contributes freeze/melt properties for formulation in frozen sauce applications



Snack Products

- Helps maintain packaging and provide eating characteristics as a source of solids for microwave popcorn
- Offers a frying medium for corn shells and chips requiring oxidative stability and eating qualities
- Contributes opportunities for blending options with liquid oils to create unique profiles for differentiated eating



Spreads/Margarine

- Offers interesterified and blend options for sharp melt profiles and improved oil binding
- Provides optimized solid fat content for spreading and sensory characteristics
- Adds targeted nutritional content by blending with vegetable oils

The Right Products

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

PALM AND PALM BLEND PRODUCTS

Products	Product code	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
Palm Oil	84-062-0	98-109	44-56	10-19	1-7	48	40	10	<2	Baking, frying, spreads, non-dairy, all-purpose
Palm Oil	84-620-0	106-116	52-62	14-22	3-8	53	35	10	<2	Baking, frying, spreads, non-dairy, all-purpose
Palm Oil	84-650-0	109-119	56-63	19-26	5-11	53	36	9	<2	Baking, frying, spreads, non-dairy, all-purpose
Palm Oil	84-655-0	115-122	60-68	23-31	8-16	56	35	8	<2	Baking, frying, spreads, non-dairy, all-purpose
Palm Olein	84-066-0	-	-	3 max.	-	45	42	11	<2	Frying, spreads, spray oil
Palm Stearine	84-560-0	125-135	75-85	43-60	22-36	67	25	6	<2	Blending stock, encapsulation
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 Oil, 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

LIQUID AND SHORTENING BLENDS

Products	Product code	MDP (F)	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	IV	Applications
Canola Oil, Palm Oil	81-955-0	89-95	25	54	21	<1	82-92	Spreads
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

ENZYMATICALLY INTERESTERIFIED FUNCTIONAL FATS

Products	Product code	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
Interesterified Palm Oil	74-460-0	104-112	54-64	-	3-9	-	-	-	<1	All-purpose, bakery, icings, non-dairy

FULLY HYDROGENATED OILS

Products	Product code	MDP (F)	Saturates (%)	Monoun-saturates (%)	Polyunsaturates (%)	Trans (%)	IV	Applications
Hydrogenated Palm Oil	84-561-0	143	98	-	-	<1	2	Icing stabilizer, crystal modifier, encapsulation, blend stock

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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