



# HIGH-OLEIC SOYBEAN OILS



## Sky's the Limit

High-oleic soybean oil from ADM helps you offer health-conscious consumers an alternative that's high in monounsaturated fats and low in saturated fats, while giving you stable performance with extended shelf life. And, our blending and interesterification options give you an even higher level of versatility.

### EXCELLENCE THAT MEETS A VERY HIGH BAR

Along with the stability of our high-quality high-oleic soybean oil, you get: the largest portfolio of edible oils in the industry, unmatched technical ingenuity, and the vertical, reliable supply chain to provide ADM's high level of dependability—that you can depend on.

**62%**  
are more likely to  
purchase soybean  
oil with a heart  
health claim<sup>1</sup>

**44%**  
view high-oleic  
oils as very or  
somewhat  
healthy<sup>2</sup>

<sup>1,2</sup> Soy Connection, U.S. Soybean Board

## WE HELP YOU HIT THE HIGH NOTES WITH LOW SATURATED FATS

Health-conscious consumers search high and low for oils lower in saturated fats—and higher in monounsaturated fats—and high-oleic soybean oil fits that bill perfectly. Its higher stability offers you all the benefits of a soy-based product, with superior performance.



# HIGH-OLEIC SOYBEAN OILS



## Longer Lasting with Sky-High Potential

In addition to its consumer-pleasing fat content and stability, high-oleic soybean oil from ADM pairs well with palm and fully hydrogenated oils in our broad portfolio for custom blends that can address your specific challenges to create highly successful products with longer shelf life. And with our high level of quality, consistent supply and multiple processing locations, your continued success is easily within reach.

### PERFORMS WELL IN WIDE VARIETY OF APPLICATIONS:

- **FRYING**
- **FOODSERVICE**
- **DAIRY REPLACEMENT**
- **SPRAY OIL**
- **SNACKS**
- **BLENDS WELL WITH PALM & FULLY HYDROGENATED OIL**

### FUNCTIONAL BENEFITS

Lower in saturated fat, higher in monounsaturated fats, with >72% oleic acid

Heart-healthy with opportunity for consumer packaging label claims†

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

Provides higher stability than commodity soybean oil & lasts longer in fryer

†FDA Qualified Health Claim:

"Supportive but not conclusive scientific evidence suggests that daily consumption of about 1½ tablespoons (20 grams) of oils containing high levels of oleic acid, when replaced for fats and oils higher in saturated fat, may reduce the risk of coronary heart disease. To achieve this possible benefit, oleic acid-containing oils should not increase the total number of calories you eat in a day. One serving of [x] oil provides [x] grams of oleic acid (which is [x] grams of monounsaturated fatty acid).

Qualified Health Claims: Letter of Enforcement Discretion - Oleic Acid in Edible Oils and a Reduction in the Risk of Coronary Heart Disease  
— (Docket Number FDA-2017-Q-0807)



## More Applications, More Benefits

Ideal For:

DAIRY REPLACEMENT | FRYING | FOODSERVICE | SPRAY OIL | SNACKS

AND, THEY BRING SPECIFIC FUNCTIONAL BENEFITS TO THESE APPLICATIONS:



### Frying and Sautéing

- Offers stability for high heat applications
- Gives ability to benefit shelf life of finished product
- Provides neutral flavor profile to allow flavors to shine through



### Snack Products

- Imparts stability for frying as well as finished food shelf life
- Provides oxidative stability for spray coating or seasoning adhesion
- Contributes a favorable flavor profile for seasoned and unseasoned products



### Dairy Products

- Offers greater than 72% oleic acid for consumer appeal
- Works well in both liquid and spray dried applications
- Imparts clean mouthfeel in non-dairy applications





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## The Right Products

ADM offers high oleic soybean oil to meet your application requirements and fulfill health-conscious consumers' desires.

### SALAD OILS AND NATURALLY STABLE OILS

Product	Product Number	IV	FFA (max.)	PV (max.)	Saturates (%)	Mono-unsaturates (%)	Polyunsaturates (%)	Trans (%)	Applications
High-Oleic Soybean Oil	78-070-0	80-90	0.05	1	13	74.5	11	<1.5	Frying, spray oil, baking

### ENZYMATICALLY INTERESTERIFIED OILS & SHORTENINGS

Products	Product code	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monounsaturates (%)	Polyunsaturates (%)	Trans (%)	Applications
Interesterified High Oleic Soybean Oil	78-600-0		38+	22-28	7-13	44	49	6	<2	Baking, frying, all-purpose, icings, non-dairy

# 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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