



A Soy to Behold

Soybean oils from ADM are not only versatile and nutritious, they pave the way for delicious products with consumer appeal. There's a reason soybean oil is the most widely used edible oil in North America, and our options give you the nutrition consumers want—and the functionality you need for a wide variety of applications.

SOYBEAN OIL WITH REMARKABLE RELIABILITY

We may offer a variety of flexible soybean oil options, but these things always come standard: 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.

↑45%
are interested
in heart/
cardiovascular
health¹

86%
with awareness
and opinions of
soybean oil rate
it healthy²

¹ 2019 Food and Health Report, IFIC Foundation
² Soy Connection, U.S. Soybean Board

WE HELP YOU WIN HEARTS BY MAKING NUTRITIOUS DELICIOUS

Soybean oils have a favorable lipid profile that feeds into the current paradigm shift regarding the nutritional value of oils. Add to that their neutral flavor profile and versatility in formulations, and you have the ideal ingredients for a variety of popular food products.



Bringing Delicious Nutrition to Fruition

With a neutral flavor profile and functional versatility, our soybean oil is ideal for use in a variety of applications, but it doesn't stop there. ADM's soybean 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, a premier transportation network and non-GMO (IP)** options available.

FUNCTIONAL BENEFITS

Contains in-demand essential fatty acids

Heart-healthy with opportunity for consumer packaging label claims^{†, ††}

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

PERFORMS WELL IN WIDE VARIETY OF APPLICATIONS:

- FRYING/SAUTÉING**
- BAKING/SNACKS**
- ICINGS**
- SPREADS, SAUCES, DRESSINGS**
- BOTTLING, SPRAYS, RELEASE AGENTS**
- BLENDS, HYDROGENATION & INTERESTERIFICATION**

[†]FDA Qualified Health Claim:

"Supportive but inconclusive scientific evidence suggests that eating about 1 ½ tablespoons (19.5 grams) of soybean oil daily may reduce the risk of coronary heart disease. To achieve this possible benefit, soybean oil is to replace a similar amount of saturated fat and not increase the total number of calories you eat in a day. One serving of this product contains [x] grams of soybean oil."

Qualified Health Claim Petition – Soybean Oil and Reduced Risk of Coronary Heart Disease (Docket No. FDA-2016-Q-0995)

^{††}FDAMA Health Claim re: Unsaturated Fats

"Replacing saturated fat with similar amounts of unsaturated fats may reduce the risk of heart disease. To achieve this benefit, total daily calories should not increase."

FDA Modernization Act (FDAMA) Claims: Substitution of Saturated Fat with Unsaturated Fatty Acids and Risk of Heart Disease: Health Claim Notification for the Substitution of Saturated Fat in the Diet with Unsaturated Fatty Acids and Reduced Risk of Heart Disease May 25, 2007



More Applications, More Benefits

Ideal for:

BAKED GOODS | SNACKS | DRESSINGS AND SAUCES | FRYING AND FOODSERVICE APPLICATIONS

AND, THEY BRING SPECIFIC FUNCTIONAL BENEFITS TO THESE APPLICATIONS:



Culinary & Savory Products

- Provides supply confidence and reliability with supply chain to meet demand
- Offers a source of polyunsaturates for consumer appeal
- Benefits adhesion and viscosity in variety of products



Frying and Sautéing

- Versatile all-purpose solution for wide range of applications
- Provides an economical solution
- Creates characteristic flavor profiles



Baked Goods Products

- Provides tenderization for pleasing texture
- Aids in dispersion of oil soluble ingredients
- Acts as a moisture barrier for topical applications

The Right Products

ADM offers a variety of soybean oils 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 (%)	Poly-unsaturates (%)	Trans (%)	Applications
Soybean Oil	86-070-0	122-138	0.05	1	15	24	59	<1.5	Baking, frying, sauces, dressings
Non-GMO Soybean Oil	86-061-0	124-139	0.05	1	16	24.5	58.5	<1.0	Baking, frying, sauces, dressings
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 (%)	Monoun-saturates (%)	Polyun-saturates (%)	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
Interesterified Soybean Oil, Hydrogenated Soybean Oil	76-670-0	125-133	22-34		6-15	37	18	39	<2	Baking, frying, all-purpose, icings, non-dairy
Interesterified Soybean Oil, Hydrogenated Cottonseed Oil	76-770-0	118-126	25-32	14-19	7-11	40	18	37	<2	Baking, frying, all-purpose, icings, non-dairy
Interesterified Soybean Oil, Hydrogenated Cottonseed Oil	76-773-0	126-132	33-37		9-13				<2	Baking, all-purpose
Interesterified Soybean Oil	76-240-0	105-112	14-23	4-10	0-5	33	19	45	<2	Baking, spreads
Interesterified Soybean Oil	76-242-0	117-125	27-33	13-18	5-9	45	16	39	<2	Baking, frying, all-purpose, icings, non-dairy

FULLY HYDROGENATED VEGETABLE OILS

Product	Product Number	IV	MDP (F)	Saturates (%)	Trans (%)
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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