

HIGH OLEIC SOYBEAN OIL & SHORTENING



 SOY

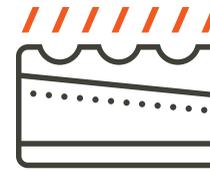
QUALISOY
INNOVATE. COLLABORATE. ADVANCE.

**73% OF CONSUMERS FIND
IT IMPORTANT TO SUPPORT
DOMESTIC AGRICULTURE
BY PURCHASING FOODS
MADE WITH U.S. GROWN
INGREDIENTS.¹**

U.S. GROWN & SUSTAINABLE

High oleic soybeans are proudly grown exclusively in the U.S. Many farmers will tell you their goal is to improve and preserve the soil on their farms for future generations while providing the food industry with quality ingredients.

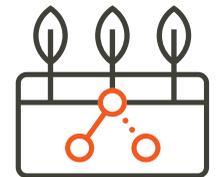
Through sustainable practices, U.S. soybean farmers:



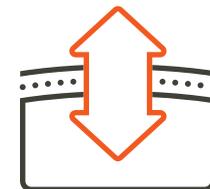
Reduce soil erosion



Improve water use efficiency



Increase soil carbon



Reduce greenhouse gas emissions



Reduce energy use



Improve water quality

Using U.S. grown soybeans creates a shorter supply chain for the food industry compared to imported alternatives, reducing transportation costs and lowering the carbon footprint of products.

1. "Food Industry Insights consumer study." United Soybean Board. 2019.

VERSATILE

High-heat stability, excellent melting properties and a neutral flavor profile make high oleic soybean oil and shortening ideal for:



Pastries



Biscuits



Cinnamon
Rolls



Turnovers



Cookies



Cakes



Donuts



Pies



Margarine



Vegetable
Shortening



Icings



Spreads



Deep
Frying



Sautés



Fried
Snacks



Baked
Snacks



**HIGH OLEIC SOYBEAN OIL AND
SHORTENING ARE TRIED AND
TRUE INGREDIENTS FOR A
VARIETY OF APPLICATIONS.***

*Recent functionality tests found that high oleic soybean oil and shortenings are the perfect high-stability oil for many baking and frying applications.



FUNCTIONAL

High oleic soybean oil offers superior performance for foodservice and increased functionality for food manufacturers. It's long-lasting and allows companies to reduce waste and save costs due to improved resistance to oxidation.



Longer Fry Life



Extended Shelf Life



Cleaner Equipment



Less Maintenance



Neutral Flavor



Versatility



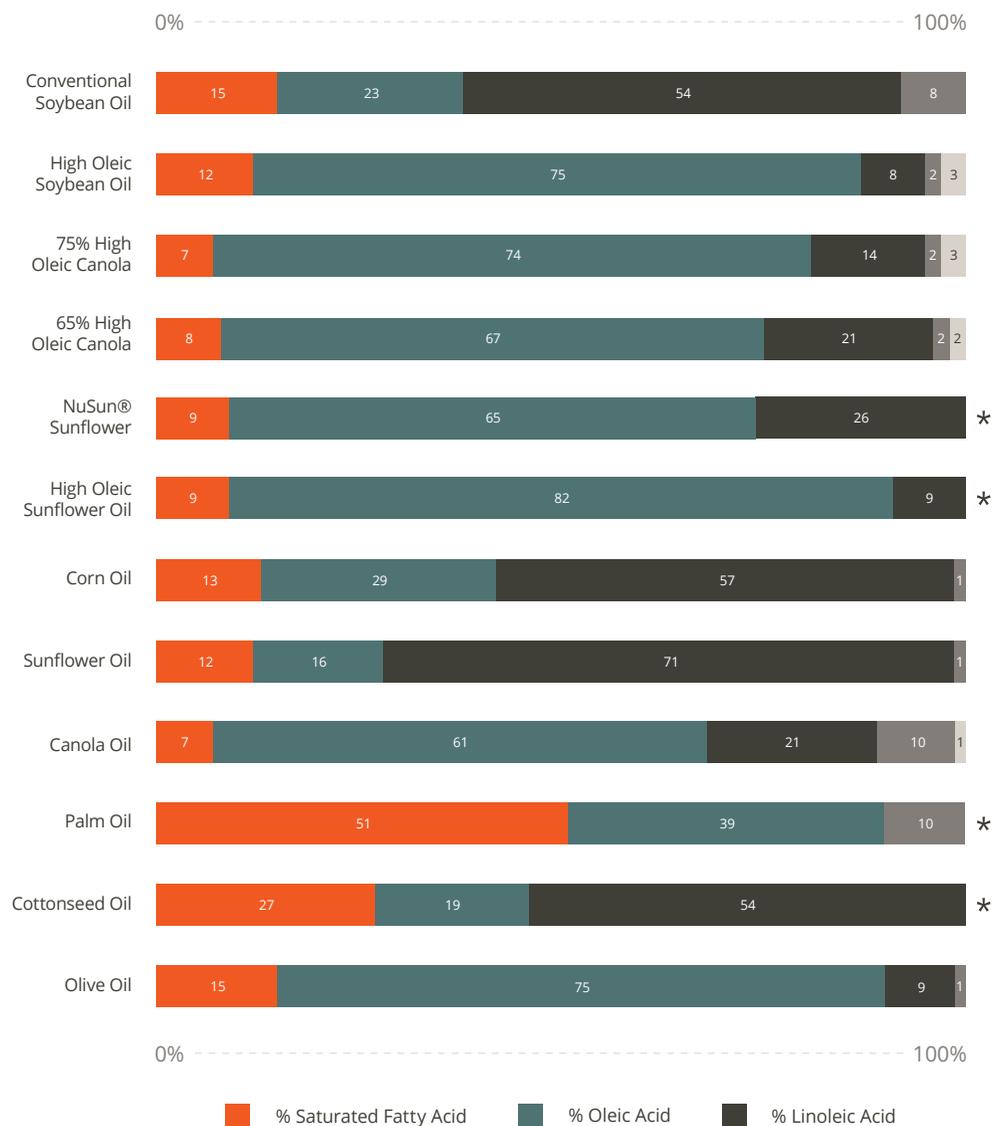
Cost Savings



Improved Safety



Comparison of Fatty Acid Profiles



NUTRITIONAL

High oleic soybean oil provides food companies improved product nutrition by contributing less saturated fat and more unsaturated fat, which may benefit heart health, compared to other high-stability oils commonly used in food production.

Food companies with products which meet the Food and Drug Administration’s (FDA) requirements can consider adding the health claim to labels of foods made with high oleic soy (with inclusion of the proper disclaimers), and brands seeking to source heart-healthy ingredients for emerging products can test high oleic soybean oil in formulations.

86% OF CONSUMERS ARE CONCERNED ABOUT THE NUTRITIONAL CONTENT OF THE FOOD THEY EAT.¹

1. "Food Industry Insights consumer study." United Soybean Board. 2019.

AVAILABLE

Approved for global use, high oleic soybean oil production continues to grow with over 550 million pounds of available oil projected by 2022.

THE SECURE SUPPLY OF HIGH OLEIC SOYBEANS TRANSLATES TO COMPETITIVE PRICING AND RELIABILITY OF SUPPLY FOR FOOD COMPANIES.



REQUEST YOUR FREE SAMPLE OF HIGH OLEIC SOYBEAN OIL OR SHORTENING AT **QUALISOY.COM**



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