

GET MORE FROM YOUR OIL WITH SOYLEIC™

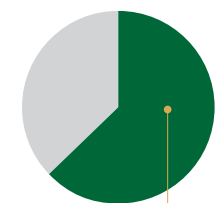


From field to fryer, SOYLEIC™ is the functional, sustainable, non-GMO way to eliminate trans fats and provide heart-healthy oil for great tasting food.

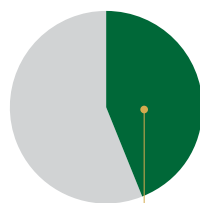


SOYLEIC™ non-GMO high oleic soybean oil delivers the functionality and versatility that soy is known for, but with a high-performance fat profile that naturally eliminates trans fats, giving consumers a better choice when making decisions for their diet.

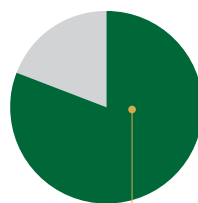
CONSUMERS ARE DEMANDING MORE FROM THEIR FOOD. SOYLEIC™ DELIVERS.



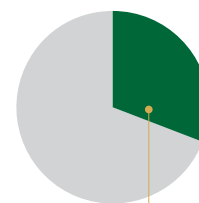
63%
of consumers try to limit their intake of saturated fats.¹



44%
of consumers choose foods with good types of fat.²



81%
of consumers say transparency is important to them when they shop both in-store and online.³



31%
of consumers want to know where companies source their ingredients for food products.⁴

SOYLEIC™ DELIVERS PERFORMANCE AND FUNCTIONALITY

- Food manufacturers and restaurateurs alike require dependable, high-performance oils. SOYLEIC™ delivers.
- Longer fry life creates cost savings through fewer oil changeovers and reduced disposal of waste oil.
- Resistant to oxidation leads to less build-up on equipment in high-heat applications, saving operators time and labor.
- Contributes to longer product shelf life for both packaged and fresh-baked goods, making customers happier longer.
- High smoke point means lower oil absorption for less greasy-tasting foods.
- Neutral flavor lets main ingredient flavors shine through.
- Easy to substitute for existing oils and shortenings in both baking and frying.

SOYLEIC™ MEETS CONSUMER DEMANDS

Health and transparency are top of mind for consumers every day. SOYLEIC™ meets these needs in a way no other oil can.



THREE TIMES MORE
monounsaturated fat &
20% LESS
saturated fat than
conventional soybean oil



Made from
IDENTITY-PRESERVED
soybeans and
processed in a
FULLY TRACEABLE
supply chain



FATTY ACID COMPARISON OF LEADING VEGETABLE OILS

	Oleic (Monounsaturated)	Linoleic (Polyunsaturated)	Linolenic (Polyunsaturated)	Saturates (Palmitic & Stearic)
SOYLEIC™	78 – 84%	6 – 8%	1 – 3%	<12%
Plenish®⁶	75 – 80%	4 – 7%	2%	<12%
Commodity Soy	24%	53%	8%	15%
HO Canola	74%	14%	14%	7%
NuSun® Sunflower	65%	9%	26%	Trace
Vistive® Gold	65 – 74%	17%	3%	6%

Interested in testing SOYLEIC™ soybean oil in your product formulations or restaurant operation?
Visit **SOYLEIC.com** for more information.

SOURCES

- <https://foodinsight.org/wp-content/uploads/2020/07/IFIC.Fats-and-Oils-Survey-June-2020.pdf>; Page 9
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- <https://s3.us-west-2.amazonaws.com/storage.www.hartman-group.com/infographics/fullsize/gl4NcawbgLrUVhYdDKeE1U8X0C4ugOXI61TifZs8.pdf>
- ISEO white paper “Allergenicity of Edible Oils” <https://www.iseo.org/resources>
- US High Oleic Soybeans & High Oleic Soybean Oil Sourcing Guide for International Customers, Second Edition, Table 1: Current US HO Soybean Trait Technology Developers and Product Information”, US Soybean Export Council

