High Stability Oils: The Proven Solution for Today's Food Industry

CORTEVA™ agriscience

For more than a decade, high stability oils from Corteva Agriscience have given the food industry the taste benefits they need and improved nutrition consumers demand without sacrificing performance.

Corteva Agriscience's portfolio of high stability, high oleic oils includes canola (Omega-9 Canola Oil), soybean (Plenish High Oleic Soybean Oil) and sunflower (Omega-9 Sunflower Oil) varieties. Both conventional and non-GMO options are available for canola oil.

These high oleic oils are naturally stable, traceable and offer health benefits that do not compromise oil performance or food taste. Corteva Agriscience's high stability oils meet the changing needs for oil in both the foodservice and food processing industries and highlight the organization's commitment to growing progress.

Health

High stability oils have a unique combination of high oleic and low linolenic fatty acids, which give them superior nutrition profiles:

Labels and menus
These oils have zero trans fat and among the lowest in saturated fats

Monounsaturated fats
High stability oils are highest in these heart-healthy fats, which may help lower risk of heart disease by improving risk factors

Guidelines
High stability oils support U.S. Dietary Guidelines, Canadian Food Guide and WHO directives for levels of monounsaturated fat in the diet

Performance

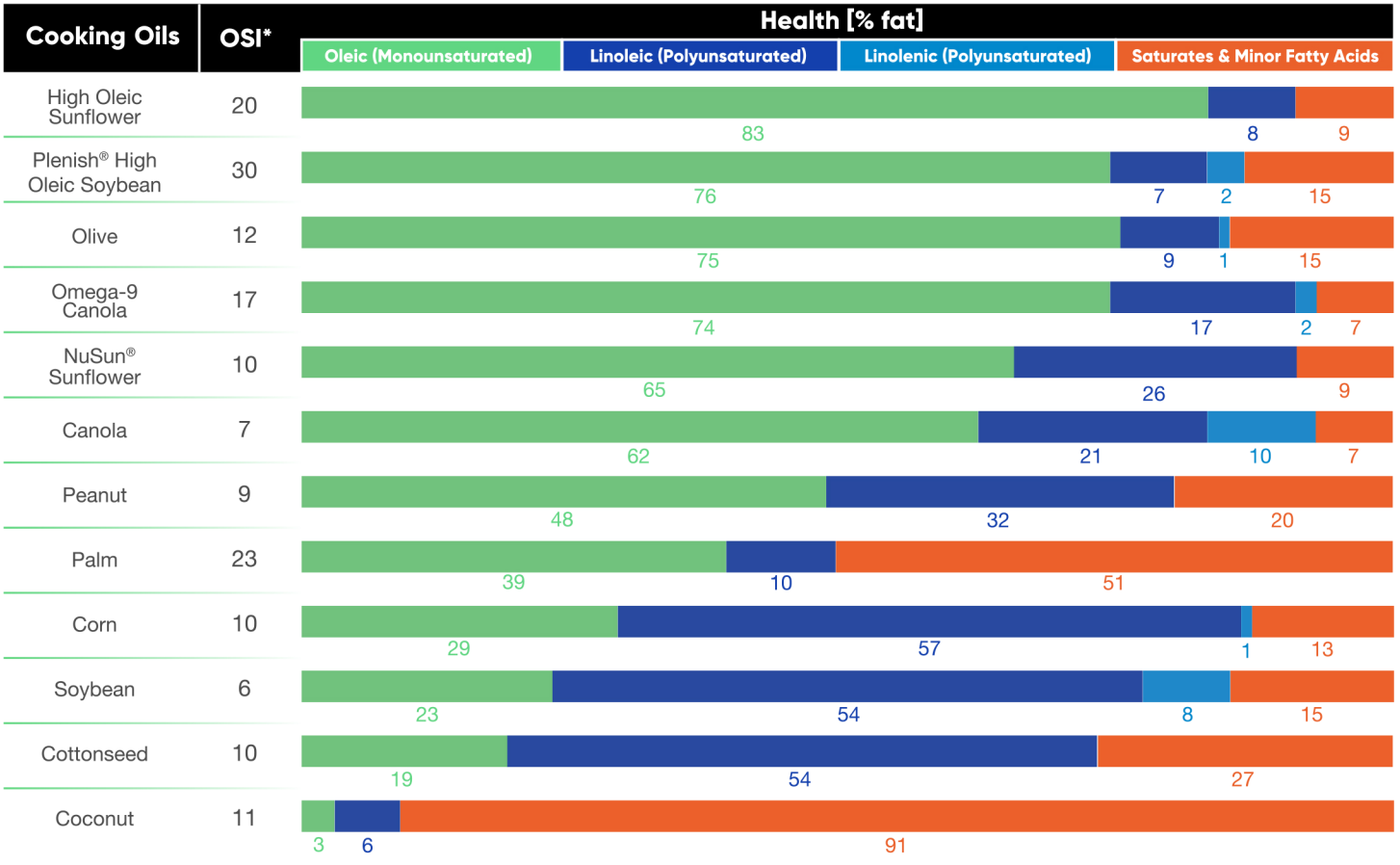
The unique fatty acid profile of high stability oils offers exceptional functionality and delivers numerous performance benefits, which ultimately make them a cost-effective solution.

Versatile
Can be used for a variety of applications, including frying, par-frying, sprays, salad dressings, reduced saturated fat shortenings, non-dairy creamers, margarines and spreads

Natural stability benefits both the foodservice and packaged food industries:

- Foodservice: Enables higher heat stability and longer fry life in restaurants
- Packaged foods: Delivers a clean taste and extended shelf life in packaged foods; in blending applications, stability maximizes functionality, flavor and cost benefit
- For both industries, using a high stability oil with less polymerization decreases equipment maintenance.

Oil Comparison*



Availability

High stability oils from Corteva Agriscience have been commercially available for more than a decade and are readily available through most major oil suppliers, including:

AGP Ag Processing Inc
LDC Louis Dreyfus Company
CHS
Perdue AgriBusiness
Viterra
ADM
Bunge

© 2018 Ag Processing Inc a cooperative - All rights reserved.
© 2018 CHS Inc.
© Perdue and its affiliates or subsidiaries 2011 2018. All rights reserved.
Copyright © 2018 Archer Daniels Midland Company

Clean & Traceable

High stability oils are traceable and have a stability profile that enables the clean labels consumers demand, while delivering a clean, light flavor that does not compete with natural food flavors.

Traceable:
Corteva Agriscience's high oleic seeds are grown under an "identity preserved" (IP) program that enables the oils to be traced from the region where farmers grow the seeds to the facilities where harvested seeds become oil

Locally sourced:
Opportunity to be sourced near the production region of the crop

Clean label:
The stability profile allows packaged foods to stay fresh without additives or artificial preservatives

** Note: fatty acid profiles may vary slightly.*

® NuSun is a registered certification mark of the National Sunflower Association.

™Trademarks and service marks of DuPont, Dow AgroSciences or Pioneer, and their affiliated companies or their respective owners.

For more information, visit www.omega-9oils.com and www.plenish.com

Omega-9 Oils Healthier Oils. Healthier Business.℠
plenish High Oleic Soybean Oil

© Corteva Agriscience,