

High Stability Oils:

The Proven Solution for Today's Food Industry

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

The portfolio of high stability, high oleic oils from Corteva include 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 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 & Menus

These oils have zero trans fats and are among the lowest in saturated fats.



Monounsaturated Fats

High stability oils are among the highest in 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.

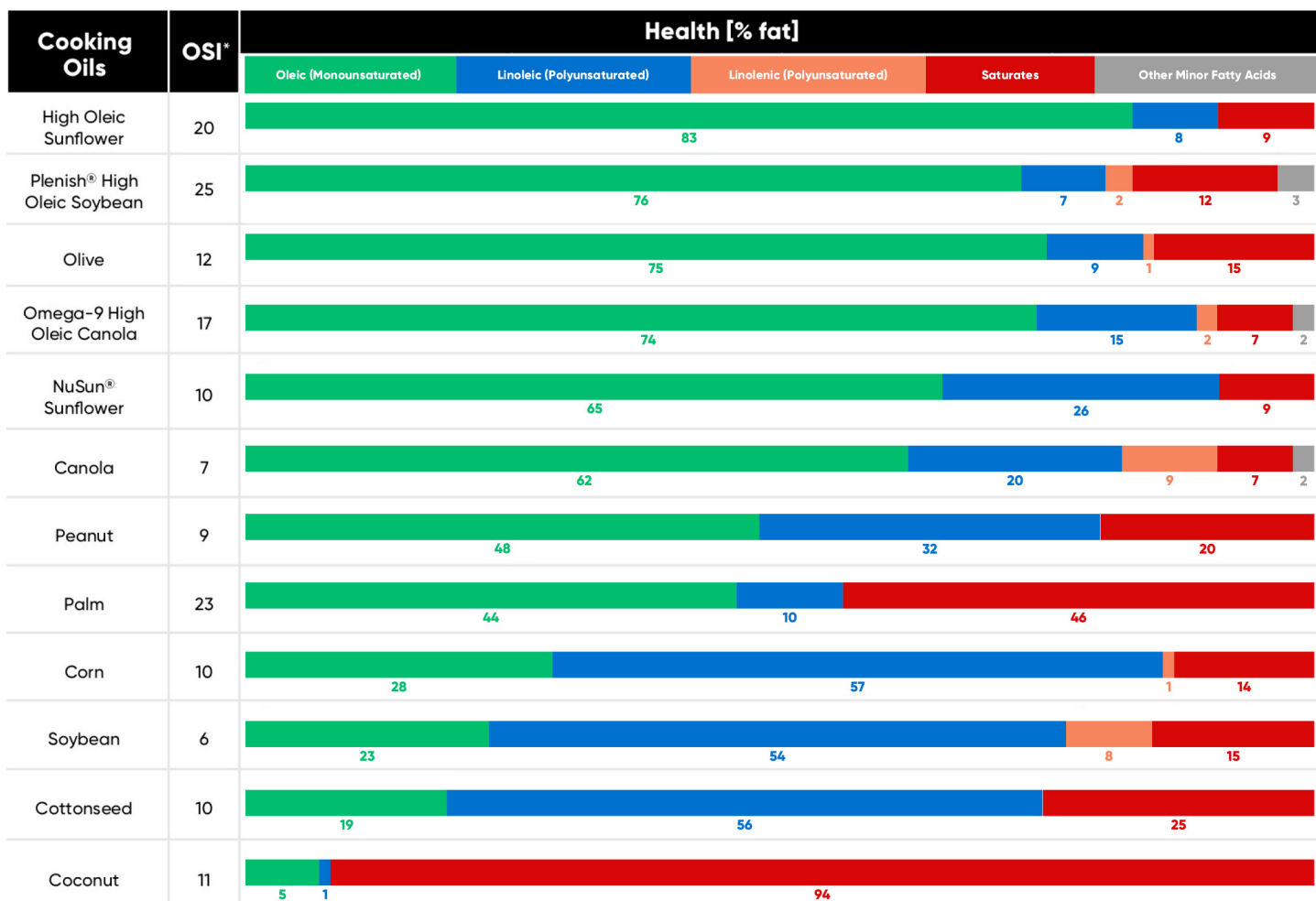
Versatile

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 have been commercially available for more than a decade and are readily available through most major oil suppliers, including:



Clean & Traceable

High stability oils 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.

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.

Traceable:

High oleic seeds from Corteva Agriscience are grown under an "identity preservation" (IP) program that ensures and preserves the quality of the crop and its oil. As a result, IP seeds can be connected to specific farmers and tracked from where they are planted in the field to the facility where harvested seeds become oil.

* Note: Fatty acid profiles may vary slightly.

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

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