



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



Taste

The clean, light taste of high stability oils performs at or above leading competitive frying oils in consumer tests.

Traceable

High oleic seeds from Corteva Agriscience are grown under an "identity preserved" (IP) program that preserves the quality of the crop and its oil.

These high stability oils can be followed from the region where farmers grow the crops to the facilities where harvested seeds become oil — increasing the level of transparency for consumers.

Clean Labels

The stability of the oils allows packaged foods to stay fresh without additives or artificial preservatives enabling the clean labels consumers demand.

Health

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

The FDA recently approved a qualified health claim for high oleic oils which states that supportive but not conclusive scientific evidence suggests that daily consumption of about 1½ tablespoons (20 grams) of oils containing high levels of oleic acid may reduce the risk of coronary heart disease and that these oils should replace fats and oils higher in saturated fat and not increase the total number of calories you eat in a day.

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

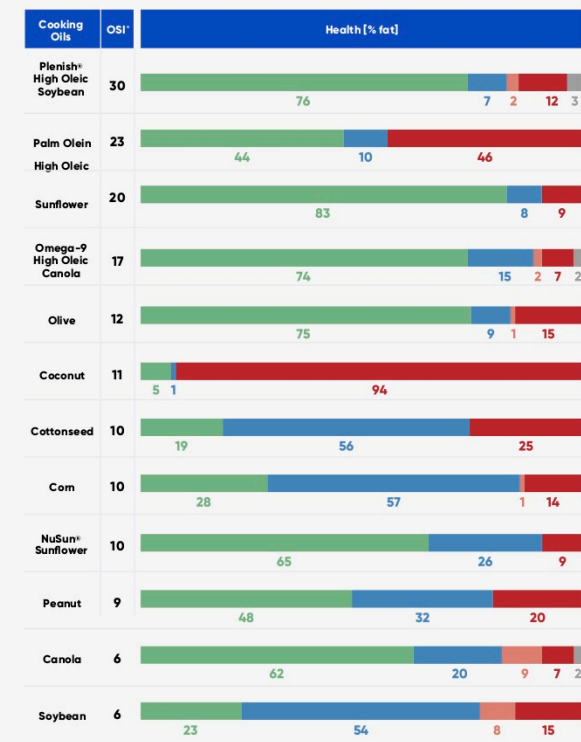
High stability oils made from Corteva Agriscience's portfolio of high oleic oilseeds include Omega-9 Canola Oil and Plenish® high oleic soybean oil.

These high oleic oils are naturally stable, traceable and offer health benefits that do not compromise oil performance or food taste.

Performance

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

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



● Oleic (Monounsaturated) ● Linoleic (Polyunsaturated)
● Linolenic (Polyunsaturated) ● Saturates
● Other Minor Fatty Acids

* Note: fatty acid profiles may vary slightly.



For more information, visit healthyoils.corteva.com

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¹American Heart Association, <https://www.heart.org/en/news/2018/05/01/advisory-replacing-saturated-fat-with-healthier-fat-could-lower-cardiovascular-risks>



Omega-9 Canola Oil is a naturally stable, healthy cooking oil that is readily available for the foodservice and food processing industries. Omega-9 Canola Oil helps maintain the freshness of food products, without additives or preservatives, and can extend fry life over commodity oils.

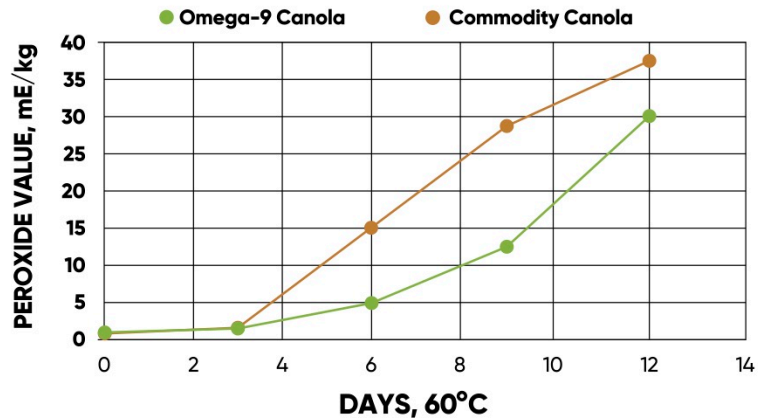
Omega-9 Canola Oil was developed to enhance the healthfulness of foods while preserving key functional qualities such as clean taste, extended product shelf life and overall cost effectiveness.

It contains no trans fat, is among the lowest in saturated fat and high in heart-healthy monounsaturated fats.

NON-GMO OPTION

The unique fatty acid profile in Omega-9 Canola Oil was developed through traditional plant breeding and can be grown in a "closed loop" program that segregates and protects the quality of its oil, providing a Non-GMO Project Verified option.*

Schaal Oven Test

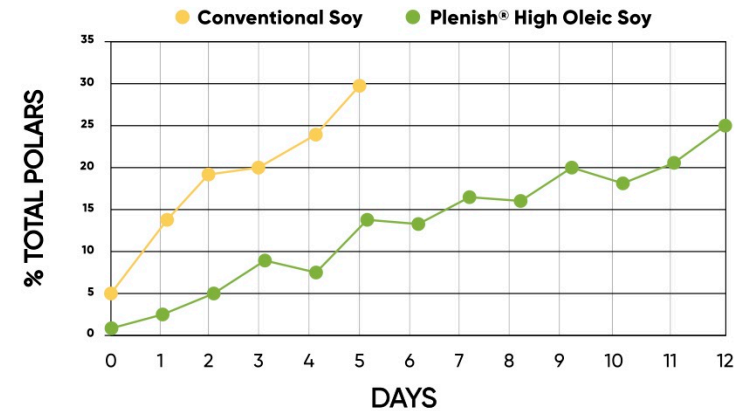


Comparison of peroxide values for Omega-9 Canola Oil versus commodity canola oil over time. The slower development of peroxides in the Omega-9 Canola Oil indicates that it can be used to achieve a longer shelf life in manufactured food products compared to commodity canola oil.

*Non-GMO canola oil is available through specific oil distributors. Not all Omega-9 Canola Oil is Non-GMO Project Verified.

Plenish® high oleic soybean oil offers functional and nutritional benefits for both foodservice and food processing. The combination of a high monounsaturated and low polyunsaturated oil results in exceptional heat and oxidative stability which extends shelf life and provides longer fry life for food manufacturers.

Fry Life Analysis



Plenish® high oleic soybean oil provides an opportunity for foodservice operators to extend use of their frying oil without sacrificing taste or performance. Results have shown that Plenish® high oleic soybean oil extends fry life 2-3x over conventional soybean oil in industry testing.

PERFORMANCE

Over time, less stable oils deposit polymers on equipment (e.g., foodservice, spray nozzles) causing maintenance and cleaning issues and inefficiencies. The increased heat stability of Plenish® reduces polymer buildup, leading to cleaner equipment and less labor used for cleaning.

Commodity Soybean Oil



Plenish® High Oleic Soybean Oil



Fryers were used to prepare French fries over 13 days at 176° C, 8 hours per day.