



# **OMEGA-9 CANOLA OIL: A PROVEN NON-GMO SOLUTION FOR THE FOOD INDUSTRY**

## **KEEP GROWING**

Omega-9 Canola Oil provides a sustainable, non-GM option for today's food industry, helping manufacturers and businesses supply growing consumer demand and provide a scalable alternative to niche oils.

## **DEVELOPED THROUGH TRADITIONAL PLANT BREEDING**

The unique fatty acid profile in Omega-9 Canola Oil was developed through traditional plant breeding methods. It is available to food companies in both a conventional and a non-GM alternative. Omega-9 Canola Oil was developed to enhance the healthfulness of foods while offering key functional qualities such as longer fry life, superior taste, extended product shelf life, clean labels, and a cost effective solution meeting industry needs.

## NON-GMO PROJECT VERIFIED

Omega-9 Canola Oil can be verified by canola processors to meet the Non-GMO Project Verified core requirements of traceability, segregation and product testing.



## THE NON-GMO OIL CHOICE

- Food producers select expeller-pressed, non-GM high oleic canola oil to improve the quality of their branded products.
- Because of its reliable availability, high oleic canola oil is more price stable and predictable than other non-GM oils such as sunflower and safflower.

"Non-GM, expeller-pressed high oleic canola oil from Omega-9 Oils fits the Kettle philosophy, which is sustainability, good to the earth and having a strong relationship with growers and farmers."

**Vince Borzillo,**  
Chief Procurement Officer,  
The Campbell Soup Company

## OMEGA-9 CANOLA OIL DELIVERS KEY BENEFITS TODAY'S CONSUMER REQUIRES:



### Sustainability:

High oleic canola seeds can produce 121 gallons of oil per acre, compared to corn which produces 18 gallons of oil per acre.<sup>1</sup> Canola is well adapted for its growing environment and therefore requires little to no irrigation, reducing water use.<sup>2</sup>



### Clean label and natural stability:

Naturally stable Omega-9 Canola Oil helps maintain the freshness of food products, without additives or preservatives, enabling clean product labels.



### Longer fry life and shelf life:

This same natural stability can extend shelf life and increase the fry life of foodservice oil by up to 50%.



### Better for you:

Omega-9 Canola Oil has a superior fatty acid profile, is high in good fats and low in bad fats.



Non-GMO Omega-9 Canola Oil is a proven solution for the food industry. For more information, visit [healthyoils.corteva.com](http://healthyoils.corteva.com).



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1. Tillage intensity and conservation cropping in the United States. USDA. <https://www.ers.usda.gov/webdocs/publications/90201/eib-197.pdf?v=7027.1>

2. Bauder, J. "The Right Strategy for Irrigating Your Canola Crop." Montana State University. Accessed February 7, 2018. [http://waterquality.montana.edu/farm-ranch/irrigation/other\\_crops/canola.html](http://waterquality.montana.edu/farm-ranch/irrigation/other_crops/canola.html)