



# HIGH OLEIC SOYBEAN OIL & SHORTENING

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U.S. grown soy-based ingredients  
for the food industry

 SSOY

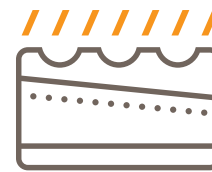


**78% of consumers find it important to support domestic agriculture by purchasing foods made with U.S. grown crops.<sup>1</sup>**

## U.S. Grown & Sustainable

High oleic soybeans are proudly grown in the U.S. Many farmers will tell you their goal is to improve and preserve the soil on their farms for future generations while providing the food industry with quality ingredients.

**Through sustainable practices, U.S. soybean farmers:**



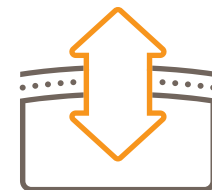
Reduce soil erosion



Improve water use efficiency



Increase soil carbon



Reduce greenhouse gas emissions



Reduce energy use



Improve water quality

Using U.S. grown soybeans creates a shorter supply chain for the food industry compared to imported alternatives, reducing transportation costs and lowering the carbon footprint of products.

1. USB Q4 Soy Omnibus Study, 2021



# Versatile

High-heat stability, excellent melting properties and a neutral flavor profile make high oleic soybean oil and shortening ideal for:

 Pastries	 Biscuits	 Cinnamon Rolls	 Turnovers
 Cookies	 Cakes	 Donuts	 Pies
 Margarine	 Vegetable Shortening	 Icings	 Spreads
 Deep Frying	 Sautés	 Fried Snacks	 Baked Snacks

\*Functionality tests found that high oleic soybean oil and shortenings are excellent high-stability solutions for baking and frying applications.

High oleic soybean oil and shortening are tried and true ingredients for a variety of applications.\*







# Functional

High oleic soybean oil offers superior performance for foodservice and increased functionality for food manufacturers. It's long-lasting and allows companies to reduce waste and save costs due to improved resistance to oxidation.



Longer Fry Life



Extended Shelf Life



Cleaner Equipment



Less Maintenance



Neutral Flavor



Versatility



Cost Savings

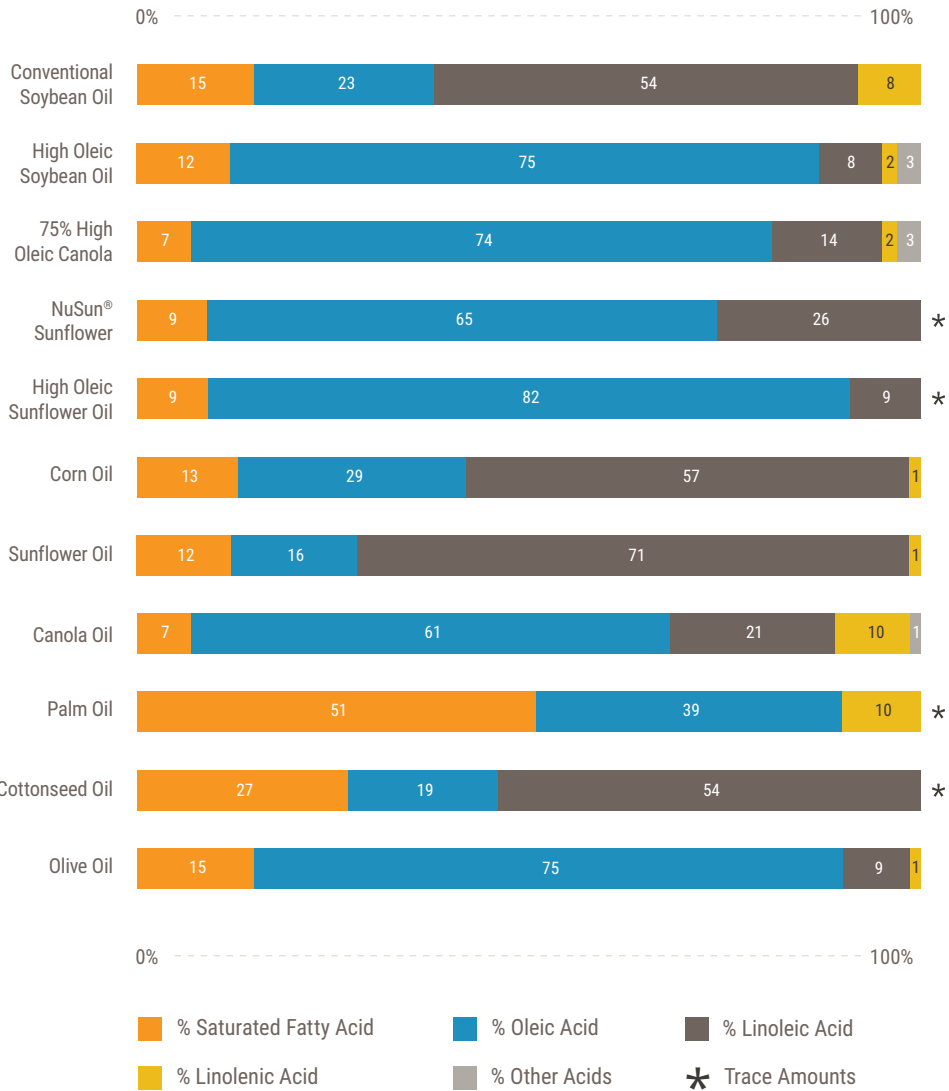


Improved Safety





### Comparison of Fatty Acid Profiles



## Nutritional

High oleic soybean oil provides food companies improved product nutrition by contributing less saturated fat and more unsaturated fat, which may benefit heart health, compared to other high-stability oils commonly used in food production.

Food companies with products which meet the Food and Drug Administration’s (FDA) requirements can consider adding the health claim to labels of foods made with high oleic soy (with inclusion of the proper disclaimers), and brands seeking to source heart-healthy ingredients for emerging products can test high oleic soybean oil in formulations.

80% of consumers are concerned about the nutritional content of the food they eat.<sup>2</sup>

2. “Food Industry Insights Consumer Study.” United Soybean Board, 2020.



# Available

Approved for global use, high oleic soybean oil production continues to grow with over 770 million pounds of available oil projected by 2024.

**The secure supply of High Oleic Soybeans translates to competitive pricing and reliability of supply for food companies.**





Request your free sample  
of high oleic soybean oil,  
shortening or soy protein at  
**USSoy.org/FoodCompanyResources**



Whatever you make, U.S. Soy  
makes you more sustainable.



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