

DOMESTICALLY PRODUCED

Unlike many high stability oils, high oleic soybean shortening and high oleic soybean oil are sustainably produced and 100 percent U.S.-grown. Studies show that U.S.-grown ingredients resonate with consumers.



of consumers said supporting domestic agriculture by buying foods produced with crops grown by U.S. farmers is important to them.

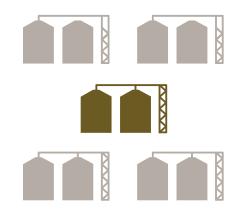


SHORTER SUPPLY CHAIN

The U.S. has four times more soybean refining facilities compared to other oilseed processing facilities, resulting in a shorter supply chain.

This means food companies and manufacturers can carry less supply while ensuring reduced transportation costs and a lower carbon footprint.





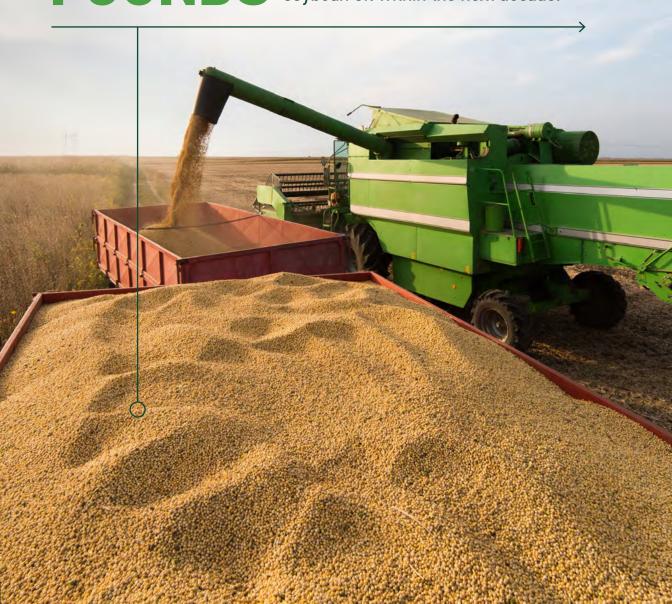


RELIABLE SUPPLY

The wide growing area of U.S.-grown high oleic soybeans helps guarantee a secure supply, while alternative high stability oils may be unpredictable, or experience delays in delivery due to weather and other issues.

Current projections estimate high oleic soybean acreage and oil production to more than double year upon year, resulting in 9 billion pounds of available U.S.-grown high oleic soybean oil within the next decade.





GLOBALLY APPROVED

Full global regulatory approval for high oleic soybeans was secured in 2017, leading to increased reliability of supply for the food industry.





SUPERIOR FUNCTIONALITY

With an oxidative stability index of greater than 25 hours, high oleic soybean oil provides superior resistance to oxidation and reduced build-up of polymers on equipment in high-heat applications, resulting in cost savings.

POLYMERIZATION

Lower levels of polymerization lead to less maintenance on equipment.

High Oleic Soybean Oil

< 5% Polymerization



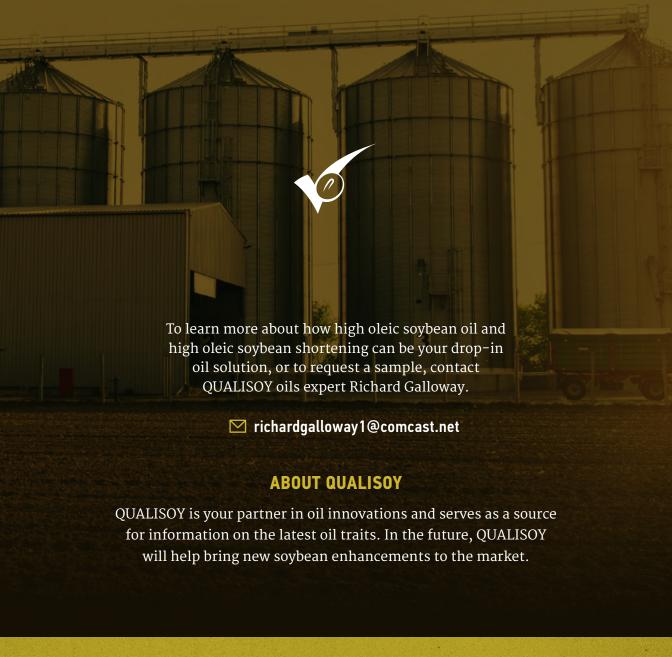


Conventional Oil

> **90%** Polymerization







QUALISOY

For more information, visit www.QUALISOY.com