ENHANCED SOYBEAN OILS: HIGH OLEIC

IMPROVED SOYBEAN OILS MEET MARKETPLACE NEEDS

Consumers want to eat healthier and are looking for simple ways to do it. The soybean oil industry is committed to making it easier for food companies to deliver products that meet consumer health and nutrition needs – starting with better-for-you oil solutions. They continue to work toward developing soybean varieties with enhanced compositional traits to produce oils with a healthier profile and with improved functionality.

48% of consumers believe the most effective strategy to improve their overall health is to follow a moderate-fat diet, while choosing “good” fats.*

*2013 Consumer Attitudes about Nutrition Survey

HIGH OLEIC SOYBEAN OIL

High oleic soybean oils are trait-enhanced oils that offer a healthier profile with improved functionality to meet marketplace needs. The oils allow foodservice operations and food manufacturers to provide consumers with a better-for-you balance of fats, along with superior performance and stability to decrease waste and ultimately save operational costs.

Today, U.S soybean farmers are collaborating with seed technology companies to ramp up crop production and accelerate the supply of high oleic soybeans. The goal is to have 18 million acres planted by 2023, which is expected to result in 9 billion pounds of available high oleic soybean oil. QUALISOY projects the supply of high oleic soybean oils will be greater than other high oleic offerings due to the amount of available soybean acreage in North America.

High oleic soybean oils were commercialized in 2011 and are available now. Quantities are increasing and expected to reach 1.7 billion pounds by 2016.

COMPARISON OF FATTY ACID PROFILES

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<th>% SATURATED FATTY ACID</th>
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*Percentage represents blended oil information from Vistive Gold and Plenish oils.

PROJECTION OF 9 BILLION POUNDS OF HIGH OLEIC SOY AVAILABLE BY 2023
FAVORABLE ATTRIBUTES

High oleic soybean oils offer a bevy of benefits, whether used to fry, sauté, bake or prepare snack foods. What does that mean for you?

FOODSERVICE PROFESSIONALS WILL APPRECIATE HIGH OLEIC SOYBEAN OILS’ SUPERIOR PERFORMANCE:

- **Enhanced functionality**: High oleic soybean oils have superior resistance to oxidation and reduced build-up of polymers on foodservice equipment in high heat applications as compared to commodity oils, such as soybean, corn, cottonseed, canola and sunflower.

- **Extended fry life**: High oleic soybean oils perform longer than standard vegetable oils in high temperature and extended use applications because of the heat and oxidative stability of the oil. The oxidative stability index (OSI) values for high oleic soybean oils are greater than 25 hours. This translates to cost savings for food service operations.

FOOD MANUFACTURERS WILL ENJOY HIGH OLEIC SOYBEAN OILS’ INCREASED FUNCTIONALITY:

- **Improved shelf life**: High oleic soybean oils offer superior resistance to oxidation. This resistance extends shelf life for baked goods and snacks.

- **Desired neutral flavor**: High oleic soybean oils feature a neutral flavor profile. This allows the true and natural flavors of the ingredients to stand out.

ALL WILL VALUE HIGH OLEIC SOYBEAN OILS’ BETTER-FOR-YOU BENEFITS:

- **Improved fat profile**: High oleic soybean oils’ fat profile features lower saturated fat (versus commodity oil) while maintaining 0g trans fat, which may lower cholesterol and support heart health.

- **Source of monounsaturated fatty acids**: High oleic soybean oils deliver three times the amount of beneficial monounsaturated fatty acids (MUFAs), as compared to commodity soybean oil, which benefit heart health when eaten in moderation. Studies have shown that MUFAs also help reduce LDL fats levels in the blood when substituted for saturated fats, reducing the risk of heart disease and stroke.

INDUSTRY ADVANCES THROUGH BIOTECHNOLOGY

Soybean farmers have made major advances in the way they grow their crop. Today, most enhanced-trait soybean oils, like high oleic, are a result of agricultural biotechnology, and are produced with sustainable growing methods.

Agricultural biotechnology helps farmers provide a sustainable future for the world’s agriculture systems. Extensive studies continue to verify that biotechnology derived crops pose no risks to the environment unique or different from conventionally developed crops. In fact, the studies show that biotechnology significantly reduces agriculture’s impact to the environment, contributing to increased use of conservation tillage, improved water quality, conservation of topsoil and reduced pesticide use.

QUALISOY is your partner in oil innovations and serves as your source for information on the latest soy oil traits.

Visit QUALISOY.com for more information on high oleic soybean oils.

QUALISOY

16305 Swingley Ridge Road, Suite 120
Chesterfield, MO 63017

info@QUALISOY.com
314.579.1580