



## Functionality & Performance Characteristics

**PLENISH® HIGH OLEIC SOYBEAN OIL** offers consumer nutrition benefits with superior functionality to meet the industry's need for a high-volume, low-cost trans fat solution.

- Higher heat stability for frying
- Improved flavor
- Decreased equipment maintenance
- Increased fry life
- Increased shelf life for manufactured products
- Blending opportunities

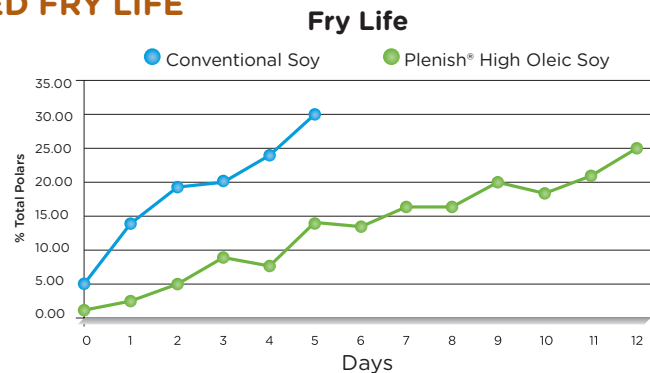
### EXCEPTIONAL OXIDATIVE STABILITY

Oils	OSI (110° C)
Low Lin Soy	6 - 8 hours
Corn	10 - 11 hours
High Oleic Canola	12 - 17 hours
High Oleic Sunflower	17 - 18 hours
Partially Hydrogenated Soy	20 - 85 hours
<b>Plenish® High Oleic Soy</b>	<b>&gt; 25* hours</b>

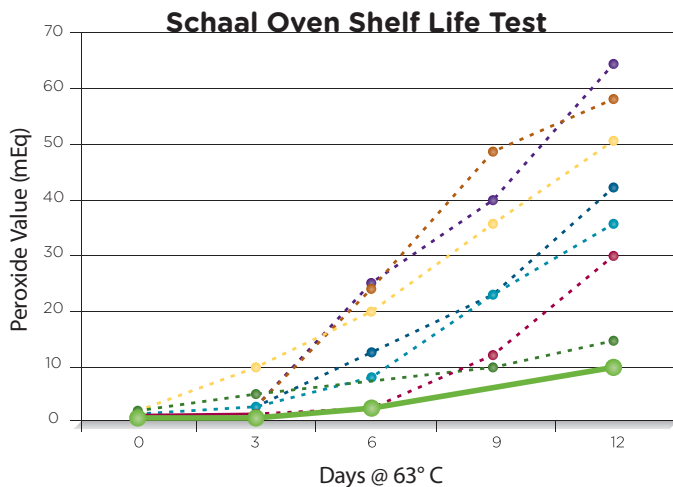
Exceptional oxidative stability when compared to other natural oils and within the range of hydrogenated products. And because of the natural antioxidants, soybean oil is the best platform to deliver a high stability trait such as Plenish®.

### INCREASED FRY LIFE

Providing a new opportunity for food service operators to extend use of their frying oil without sacrificing taste or performance—and fewer oil changes can translate into lower labor and oil costs. Tests have shown that Plenish® high oleic soybean oil extends fry life 2-3x over conventional soybean oil in industry standard testing.



### EXTENDED SHELF LIFE



A perfect fit for food companies looking to meet consumer demand for 0g trans fat with a functionally superior oil that offers high stability and longer product shelf life without sacrificing flavor. Offers clean label opportunities.

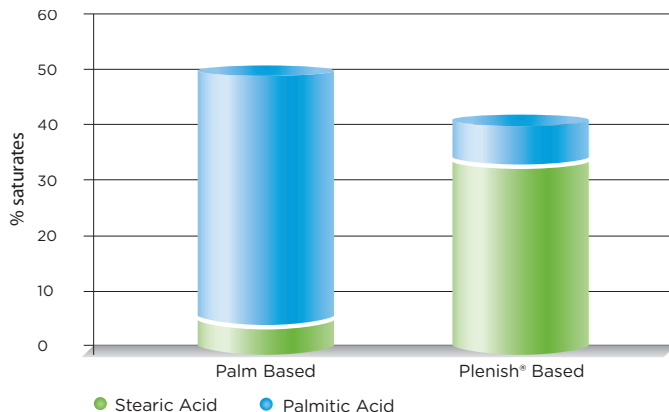
- Soy
- NuSun (65% oleic)
- High Oleic Canola (75% oleic)
- High Oleic Sunflower
- LowLin Soy
- Canola (65% oleic)
- Corn
- Plenish® High Oleic Soy

Rule of thumb: 1 day oven = 1 month shelf



## SHORTENING SOLUTION WITH LESS SATURATES

Plenish® high oleic soybean oil not only holds up in your fryer and on the shelf, it provides the stability necessary for Og trans fat shortenings. As the liquid component of a shortening blend, and in combination with a source of solid fat, Plenish® can be used to produce shortenings with the same functionality but with 15–20 percent lower saturates than palm based products.



## LESS BUILD-UP = CLEANER RESTAURANTS

Over time, less stable oils deposit polymers on food manufacturing equipment causing maintenance and cleaning problems and inefficiencies. Plenish® high oleic soybean oil's increased heat stability reduces polymer build-up on manufacturing equipment leading to cleaner restaurants.

Conventional Soy

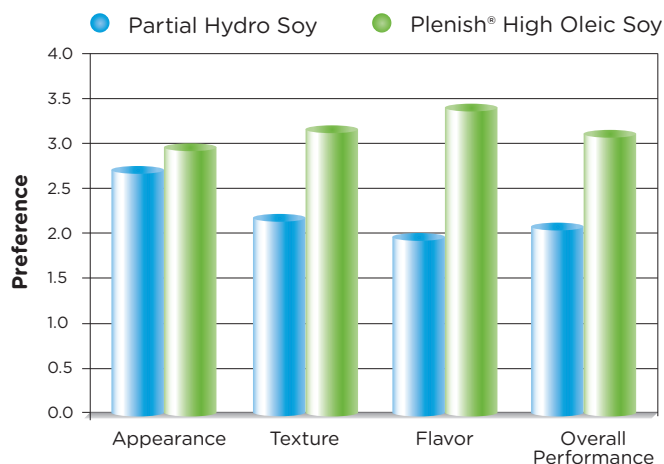


Plenish® High Oleic Soy



## TASTE-TESTED AND APPROVED

Soybean oil is taste neutral—and foods manufactured with Plenish® high oleic soybean oil have demonstrated improved flavor. French fries and fried meats cooked in Plenish® high oleic soybean oil were preferred for their flavor, texture, and appearance over products cooked in other oils.



For additional information on Plenish® high oleic soybean oil visit [www.plenish.com](http://www.plenish.com).