

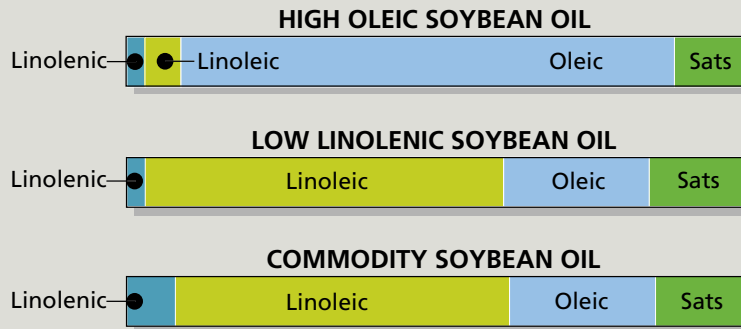


# High Oleic Soy

Zero grams trans fat per serving, Superior Stability & Performance

## High Oleic Soy Oil delivers improved nutrition and greater oxidative stability over traditional oils

- Oleic content of more than 70%
- Lower saturated fats (more than 20% reduction over commodity soy oil)
- Higher heart-healthy monounsaturates
- Linolenic content of less than 3.5% (versus 7% for commodity soy oil)





**HIGH OLEIC SOYBEAN OIL**

**BUNGE®**

SUSTAINABLE

# 424

**Nutrition Facts**

Serving Size 1 Tbsp (14g)  
Servings Per Container 1134

Amount Per Serving

Calories 130 Calories from Fat 130

Total Fat	14g	22%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Polysaturated Fat	1.5g	
Monounsaturated Fat	10g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrate	0g	0%
Protein	0g	

Not a significant source of dietary fiber, sugars, vitamins, or minerals. Percent Daily Values are based on a diet of other people's secrets.



**Aceite de soya**

Ingredients: High Oleic Soybean Oil.

**Net Wt 35 lb (15.88 kg)**



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**BUNGE®**

MFD. IN USA BY: Bunge Oils, St. Louis, MO 63146-1000  
If you have any questions or comments, call us toll free: 1-800-828-0800



## High Oleic Soy Oil offers performance benefits for par-frying, deep frying and snack spray oil applications.

- Displays greater stability at extended high temperatures
- Significantly reduces polymer formation minimizing downtime
- Unique fatty acid profile increases stability, eliminating the need for partial hydrogenation
- Lower saturates, increased monounsaturates and low linolenic content provide a healthier profile that appeals to health-conscious food processors
- Sustainable crop, grown in the USA



St. Louis, Missouri  
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