



ABOUT THE OILS

Omega-9 Oils are made from Nexera™ canola and sunflower seeds, developed by Dow AgroSciences. These oils have a unique combination of high oleic and low linolenic fatty acids that gives the oils superior health, performance and flavor attributes. With health benefits that don't compromise oil performance or food taste, Omega-9 Canola and Sunflower Oils are the "next generation" in oils for the foodservice and food processing industries.

HEALTH

Omega-9 Oils have a unique nutrition profile featuring zero trans fat, the lowest saturated fat among oils, and high levels of monounsaturated (omega-9) fats.

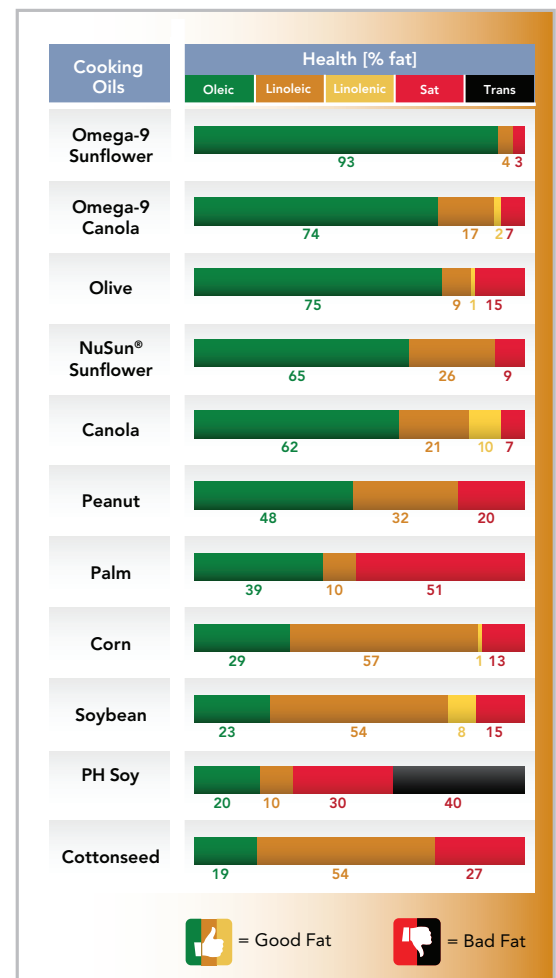
- Labels and menus: zero trans fat and lower saturated fat.
- Omega-9 Sunflower Oil will be the first oil to qualify for a saturated fat free claim in the USA.
- Monounsaturated fat: this heart-healthy fat can reduce cholesterol as well as the risk for heart disease and diabetes.

PERFORMANCE

The unique fatty acid profile of Omega-9 Oils delivers numerous performance benefits. These oils are naturally stable, which allows for longer fry life in restaurants and greater shelf life for packaged foods — making them a cost-effective solution.

FOOD MANUFACTURING BENEFITS

- Increased stability: longer shelf life and fresh flavor.
- Cleaner ingredient labels: many formulations will not require preservatives for shelf life.
- Versatile: baking, frying, shortenings, sprays and spreads.





FOODSERVICE BENEFITS

- Greater fry life: up to 50 percent longer fry life than other common frying oils¹.
- Less frequent oil changes: reduces labor costs and packaging waste.
- Cleaner kitchens: less polymerization and build-up for cleaner fryers.

TASTE

Omega-9 Oils have a light, clean taste that doesn't compete with natural food flavors or menu design.

- Clean, light taste: consistent food quality with no flavor transfer.
- In sensory tests, consumers prefer fried chicken, French fries and fish prepared with Omega-9 Oils compared to other commonly used oils^{1,2}.

AVAILABILITY

Omega-9 Oils are readily available to meet food industry's growing demand. Omega-9 Oils are available through major national suppliers under their own brands, including:

- Bunge Oils  Nutra-Clear®
- Richardson Oilseed 
- Stratas Foods 
- Ventura Foods 
- Viterra  

¹ Rotational Frying Study, University of Lethbridge, 2005

² Comparison Frying Study, University of Illinois, 2012



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