



HIGH OLEIC SOYBEAN OIL & SHORTENING

U.S. grown soy-based ingredients
for the food industry



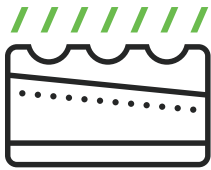
**78% of consumers
find it important to
support domestic
agriculture by
purchasing foods
made with U.S.
grown crops.¹**



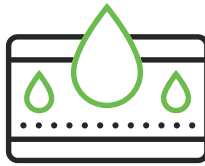
U.S. Grown & Sustainable

High oleic soybeans are proudly grown in the U.S. Many farmers will tell you their goal is to improve and preserve the soil on their farms for future generations while providing the food industry with quality ingredients.

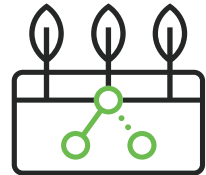
Through sustainable practices, U.S. soybean farmers:



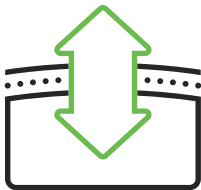
Reduce soil erosion



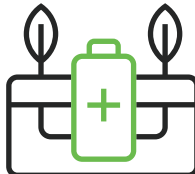
Improve water use efficiency



Increase soil carbon



Reduce greenhouse gas emissions



Reduce energy use



Improve water quality

Using U.S. grown soybeans creates a shorter supply chain for the food industry compared to imported alternatives, reducing transportation costs and lowering the carbon footprint of products.

Versatile

High-heat stability, excellent melting properties and a neutral flavor profile make high oleic soybean oil and shortening ideal for:



Pastries



Biscuits



Cinnamon
Rolls



Turnovers



Cookies



Cakes



Donuts



Pies



Margarine



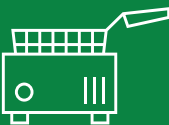
Vegetable
Shortening



Icings



Spreads



Deep
Frying



Sautés



Fried
Snacks



Baked
Snacks

*Functionality tests found that high oleic soybean oil and shortenings are excellent high-stability solutions for baking and frying applications.



**High oleic soybean oil
and shortening are tried
and true ingredients for a
variety of applications.**



Functional

High oleic soybean oil offers superior performance for foodservice and increased functionality for food manufacturers. It's long-lasting and allows companies to reduce waste and save costs due to improved resistance to oxidation.



**Longer
Fry Life**



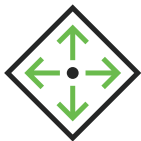
**Extended
Shelf Life**



**Cleaner
Equipment**



**Less
Maintenance**



**Neutral
Flavor**



Versatility



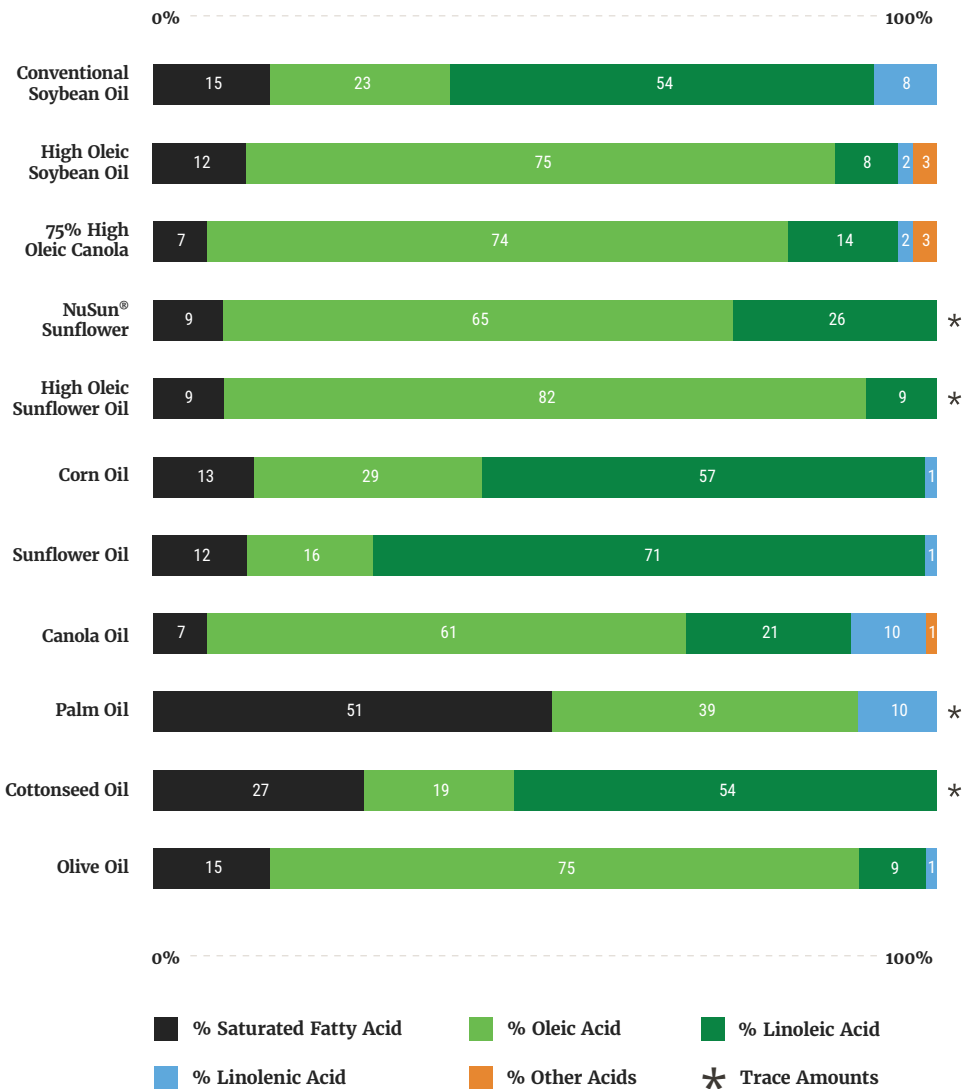
**Cost
Savings**



**Improved
Safety**



Comparison of Fatty Acid Profiles



Nutritional

High oleic soybean oil provides food companies improved product nutrition by contributing less saturated fat and more unsaturated fat.



80% of consumers are
concerned about the
nutritional content of
the food they eat.²

2. "Food Industry Insights Consumer Study." United Soybean Board, 2020.

Available

The pounds of oil available is now forecasted at 1.4 billion by 2028.

The secure supply of High Oleic Soybeans translates to competitive pricing and reliability of supply for food companies.





**If you have any questions
on high oleic soybean oil or
shortening, please reach out to
higholeic@unitedsoybean.org**



**Whatever you make, U.S. Soy
makes you more sustainable.**

USSoy@mslgroup.com

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