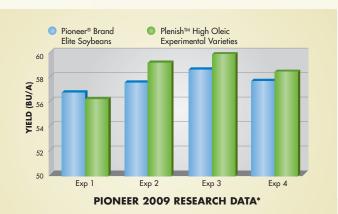




- Plenish[™] high oleic soybean varieties are products of Pioneer crop genetics research and development. Plenish[™] high oleic soybeans will be grown under contract for ongoing field and oil testing in 2010 and 2011.
 Commercialization of Plenish[™] high oleic soybeans is anticipated in 2012, upon full regulatory approval and field testing.
- Developed using our exclusive Accelerated
 Yield Technology (AYTTM) system, the new high
 oleic varieties are part of a next generation
 of high-performing Pioneer® brand soybean
 products with bred-in pest resistance traits and
 a strong agronomic package.
 - Industry-leading Pioneer Y Series varieties.
 - SCN and Phytophthora resistance, SDS tolerance.
 - These strong performance attributes appeal to grain processors, food manufacturers and, ultimately, consumers.





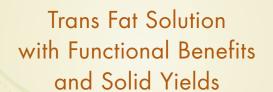
For more information visit www.plenish.com.



- * Data is based on results of experiments conducted at 17 to 24 different locations in one year, representing different maturity groups. Yield data depicts the average yield of all Plenish™ High Oleic experimental varieties in an experiment compared to the average yield of all Pioneer® brand elite soybeans checks in the same experiment. Product responses are variable and subject to any number of environmental, disease and pest pressures.
- Plenish[™] high oleic soybeans and oil offer functional and end-user benefits. No nutritional or health claims are expressed or implied.
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Plenish[™] high oleic soybean oil offers functional and consumer benefits with improved performance and broader applications than other available edible oils to help meet the food industry's need for a soy-based trans fat solution

PLENISH™ HIGH OLEIC SOYBEAN OIL

- Oleic content of more than 75%, similar to olive oil
- 20% less saturated fat than commodity soy oil and 75% less than palm oil
- Linolenic content of <3% (versus 7% for commodity soy oil) for greater oil stability

SOYBEAN OIL PROFILE



ENHANCED PERFORMANCE

- Plenish[™] high oleic soybean oil displays higher heat stability for frying, increasing fry life and improving the flavor of fried products, as well as decreasing equipment maintenance.
- Provides a high stability base oil for manufacturing baked goods and extends the shelf life for manufactured products.
- Highest oleic content in soybeans under commercial development.
 - Provides the opportunity to blend, optimizing cost and functional requirements.

IMPROVED PROFILE

- Many segments of the food industry have turned to low linolenic soybean oil and non-soy oil options in recent years. This transformation has been largely driven by food companies' desire to eliminate partial hydrogenation, a process that increases oil stability and lengthens the shelf life of packaged foods but, unfortunately, produces unhealthy trans fats.
- Plenish[™] high oleic soy oil offers an attractive trans fat solution to the food industry.
 - High oleic content makes the oil extremely stable, eliminating the need for partial hydrogenation.
 - 20% less saturated fat than commodity soybean oil, increased monounsaturates and low linolenic content also provide consumer benefits that appeals to food processors.



BIO-BASED INDUSTRIAL APPLICATIONS

- Vegetable oils have several advantages to petroleum-based oils including lubricity, lower volatility and a high flash point. However, they suffer from a lack of oxidative stability that can prevent their use in certain high temperature environments. High oleic soybean oil has exceptional heat and oxidative stability and can be used in high temperature and extended use applications where conventional soybean oil is not an option.
- Applications may include:
 - Lubricant formulations
 - Industrial and food grade hydraulic fluids
 - Metal working fluids
 - Greases

37

- Chain bar fluids
- Motor and gear oils
- Marine
- Automotive
- Dielectric fluids
- Polyols, plastics, foams, adhesives
- Source of oleic acid for oleochemical production