BUNGE

BUNGE OILS

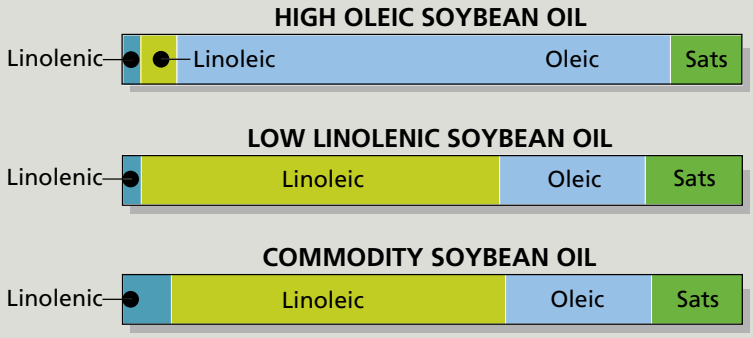
BUNGE NORTH AMERICA

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 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

BUNGE®

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