



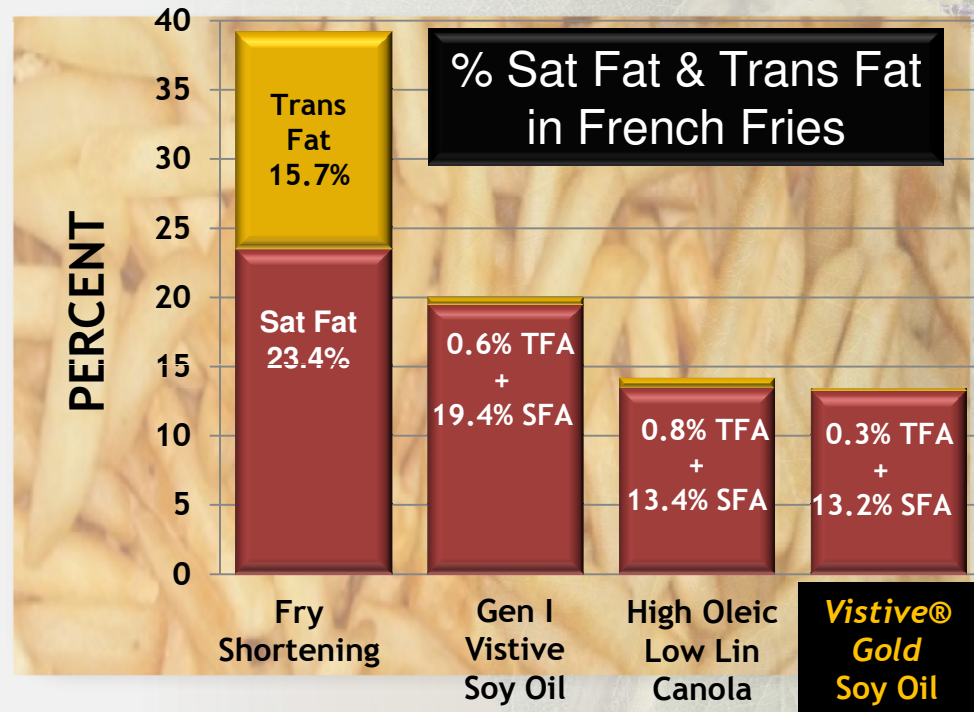
**Vistive[®]
Gold**

Low Saturate High Oleic Soybeans

- **6% total saturated fat**
 - **60% less vs. Commodity Soybean Oil**
- **Consumer health benefits**
 - **High Oleic**
 - **Lowers saturated fats**
 - **Eliminates trans fat**
- **Provides excellent flavor and shelf life**
- **Improved stability**
- **Great for Frying, crackers and snacks, and baked goods**

Phase 4
Pre-Launch

French Fry Study



Source: 2009 Merlin Development and Monsanto

- Reduced saturated fat and trans fat by 66 percent in French fries
- Improved stability reduces food polymer build up reducing cleaning costs

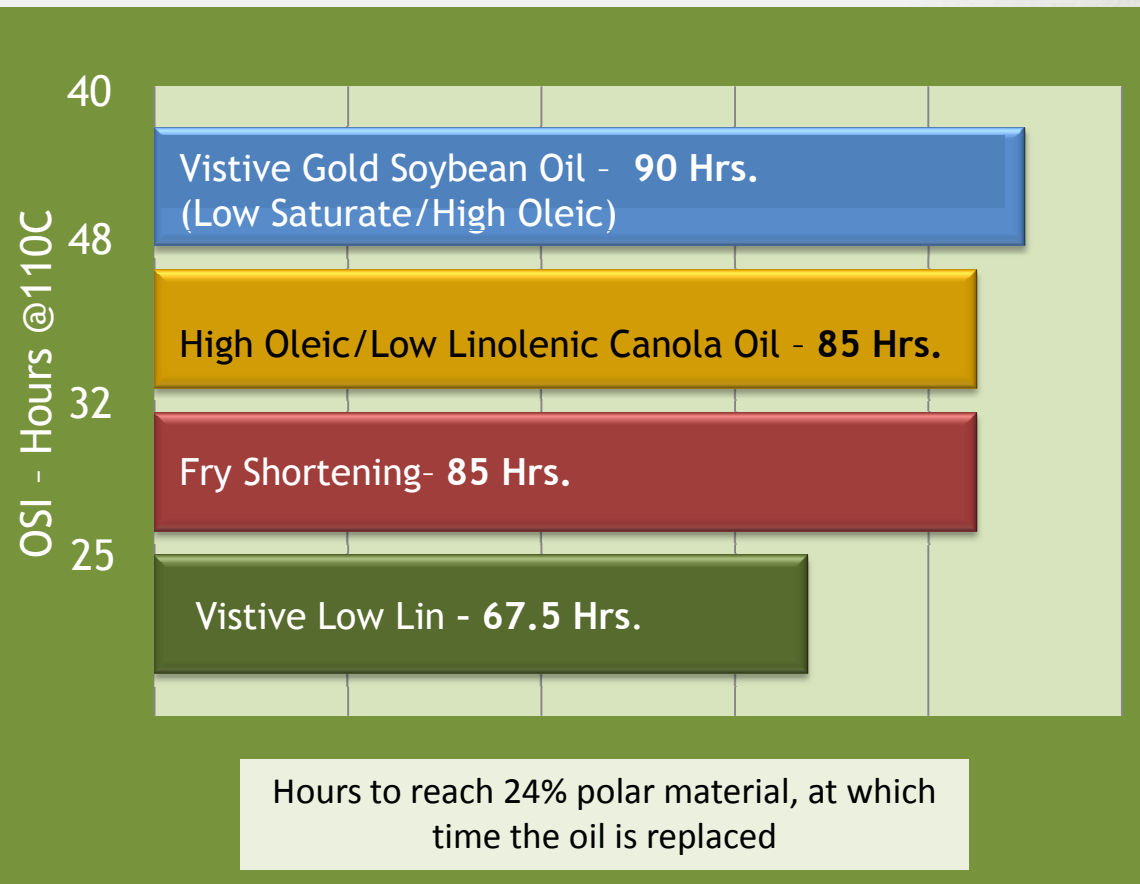




**Vistive[®]
Gold**

Low Saturate High Oleic Soybeans Improved Oil Stability

French Fry Study - Extended Fry Life



Reduced Polymer Build Up

Vistive[®] Gold
Low
Saturate/High
Oleic Oil

Low
Linolenic
Soybean Oil

