

High Oleic Canola Oil

A high-performing, premium oil delivering great taste and versatility, along with extended fry life.

WHY FOODSERVICE PROFESSIONALS CHOOSE HIGH OLEIC CANOLA OIL:

- Pure, clean taste for signature dishes
- More consistent food quality
- Long fry life and high food-tooil ratio—for less time changing oil and lower ingredient costs
- Greater heat tolerance

| | | OIL TYPE | FRY LIFE/ Performance | GOLDEN COLOR | VERSATILE | FLAVOR | PRICE |
|--|----------|-----------------------------|--------------------------|-----------------|-----------|---|--------|
| | PREMIUM | HIGH OLEIC CANOLA OIL | • | | ✓ | LIGHT/CLEAN | \$\$\$ |
| | PREA | HIGH OLEIC SUNFLOWER OIL | • | | ✓ | NEUTRAL/ MILD NUTTY | \$\$\$ |
| | MID-TIER | CORN OIL | • | ✓ | ✓ | SWEET | \$\$ |
| | | PEANUT OIL | • | | ✓ | NUTTY | \$\$ |
| | | COTTONSEED OIL | • | | | MILD NUTTY SWEET | \$\$ |
| | | CANOLA OIL | 0 | | ✓ | NEUTRAL | \$ |
| | COMIM | SOYBEAN OIL | 0 | | ✓ | NEUTRAL/ MILD NUTTY SWEET NUTTY NEUTRAL | \$ |









High Oleic Sunflower Oil

A premium, highperforming cooking solution delivering clean flavor and extended fry life.

1FDA has not defined "non-GMO". The labeling, substantiation and decision making of all claims for your products is your responsibility

WHY FOODSERVICE PROFESSIONALS CHOOSE HIGH OLEIC SUNFLOWER OIL:

- Clean flavor profile
- Longer fry life
- More consistent food quality
- Low polymerization—low acid content means, less pan buildup when sautéing
- Supports non-GMO labeled menu items¹

| | OIL TYPE | FRY LIFE/ PERFORMANCE | GOLDEN COLOR | VERSATILE | FLAVOR | PRICE |
|-----------|-----------------------------|--------------------------|-----------------|-----------|------------------------|--------|
| PREMIUM | HIGH OLEIC CANOLA OIL | • | | ✓ | LIGHT/CLEAN | \$\$\$ |
| PREI | HIGH OLEIC SUNFLOWER OIL | • | | ✓ | NEUTRAL/ MILD NUTTY | \$\$\$ |
| | CORN OIL | • | ✓ | ✓ | SWEET | \$\$ |
| MID-TIER | PEANUT OIL | • | | ✓ | NUTTY | \$\$ |
| | COTTONSEED OIL | • | | | NEUTRAL | \$\$ |
| ODITY | CANOLA OIL | 0 | | ✓ | NEUTRAL | \$ |
| COMMODITY | SOYBEAN OIL | 0 | | ✓ | LIGHT/ BEANY | \$ |

O = GOOD

= BETTER

= BEST



Corn Oil

A quality oil delivering sweet flavor, golden color and medium stability.

WHY FOODSERVICE PROFESSIONALS CHOOSE CORN OIL:

- Sweet taste that enhances food flavor
- Golden color that quickly elevates food appearance
- Ideal for frying
- Medium stability

| | OIL TYPE | FRY LIFE/ Performance | GOLDEN COLOR | VERSATILE | FLAVOR | PRICE |
|-----------|-----------------------------|--------------------------|-----------------|-----------|------------------------|--------|
| PREMIUM | HIGH OLEIC CANOLA OIL | • | | ✓ | LIGHT/CLEAN | \$\$\$ |
| PREA | HIGH OLEIC SUNFLOWER OIL | • | | ✓ | NEUTRAL/ MILD NUTTY | \$\$\$ |
| | CORN OIL | • | ✓ | ✓ | SWEET | \$\$ |
| MID-TIER | PEANUT OIL | • | | ✓ | NUTTY | \$\$ |
| _ | COTTONSEED OIL | • | | | NEUTRAL | \$\$ |
| YTIQO | CANOLA OIL | 0 | | ✓ | NEUTRAL | \$ |
| COMMODITY | SOYBEAN OIL | 0 | | ✓ | LIGHT/ BEANY | \$ |

O = G001

= BETTER

= BEST



A versatile, everyday

cooking solution

delivering a slightly

nutty flavor ideal for

traditional dishes.

Peanut Oil

WHY FOODSERVICE PROFESSIONALS CHOOSE PEANUT OIL:

- Clean, nutty taste that enhances the flavor of dishes
- · Ideal for deep frying
- A popular option for traditional Southern entrées
- · Versatile as an everyday cooking oil
- Non-GMO sourced¹
- All highly refined oils are allergen free

1FDA has not defined "non-GMO". The labeling, substantiation and decision making of all claims for your products is your responsibility

| OIL TYPE | FRY LIFE/ Performance | GOLDEN COLOR | VERSATILE | FLAVOR | PRICE |
|-----------------------------|--|---|---|--|--|
| HIGH OLEIC CANOLA OIL | • | | ✓ | LIGHT/CLEAN | SSS |
| HIGH OLEIC SUNFLOWER OIL | • | | ✓ | NEUTRAL/MILD NUTTY | \$\$\$ \$\$ \$\$ |
| CORN OIL | • | ✓ | ✓ | SWEET | ss |
| PEANUT OIL | • | | ✓ | NUTTY | SS |
| COTTONSEED OIL | • | | | NEUTRAL | \$555 \$555 \$55 \$55 |
| CANOLA OIL | 0 | | ✓ | NEUTRAL | \$ |
| SOYBEAN OIL | 0 | | ✓ | LIGHT/ BEANY | \$ |
| | HIGH OLEIC CANOLA OIL HIGH OLEIC SUNFLOWER OIL CORN OIL PEANUT OIL COTTONSEED OIL CANOLA OIL | HIGH OLEC CANOLA OIL PEANUT OIL CANOLA OIL CANOLA OIL CANOLA OIL CANOLA OIL CANOLA OIL O CANOLA OIL | OIL TYPE PERFORMANCE COLOR HIGH OLEC CANOLA OIL CORN OIL CORN OIL COTTONSEED OIL CANOLA OIL CANOLA OIL COLOR PERFORMANCE COLOR COLOR | HIGH OLEC CANOLA OIL HIGH OLEC CANOLA OIL CORN OIL CORN OIL CANOLA OIL | HIGH OLEC CANOLA OIL WERSAILLE PLAVOR HIGH OLEC CANOLA OIL WENTALAMILD NEUTRALAMILD NUTTY SWEET PEANUT OIL CANOLA OIL CANOLA OIL CANOLA OIL CANOLA OIL LIGHT/ |



A quality general frying solution offering high stability and light, nutty flavor.

Cottonseed Oil

WHY FOODSERVICE PROFESSIONALS CHOOSE COTTONSEED OIL:

- Light, nutty flavor profile
- Creamy texture and unique mouthfeel
- · High stability
- Less oily texture perfect for frying applications

| | OIL TYPE | FRY LIFE/ Performance | GOLDEN COLOR | VERSATILE | FLAVOR | PRICE |
|-----------|-----------------------------|--------------------------|-----------------|-----------|-----------------------|-------|
| PREMIUM | HIGH OLEIC CANOLA OIL | • | | ✓ | LIGHT/CLEAN | SSS |
| PREA | HIGH OLEIC SUNFLOWER OIL | • | | ✓ | NEUTRAL/MILD NUTTY | sss |
| | CORN OIL | • | ✓ | ✓ | SWEET | ss |
| MID-TIER | PEANUT OIL | • | | ✓ | NUTTY | ss |
| | COTTONSEED OIL | • | | | NEUTRAL | ss |
| YTIOO | CANOLA OIL | 0 | | ✓ | NEUTRAL | \$ |
| СОММОВІТУ | SOYBEAN OIL | 0 | | ✓ | LIGHT/ BEANY | \$ |





A dependable everyday cooking solution delivering clean flavor at an affordable price.

Canola Oil

WHY FOODSERVICE PROFESSIONALS CHOOSE CANOLA OIL:

- High stability
- Light, clean flavor
- Versatility—wide range of applications
- Low saturated fat
- Affordable price

| | OIL TYPE | FRY LIFE/ Performance | GOLDEN COLOR | VERSATILE | FLAVOR | PRICE |
|-----------|-----------------------------|--------------------------|-----------------|-----------|-----------------------|-------|
| PREMIUM | HIGH OLEIC CANOLA OIL | • | | ✓ | LIGHT/CLEAN | SSS |
| PRE | HIGH OLEIC SUNFLOWER OIL | • | | ✓ | NEUTRAL/MILD NUTTY | sss |
| | CORN OIL | • | ✓ | ✓ | SWEET | SS |
| MID-TIER | PEANUT OIL | • | | ✓ | NUTTY | ss |
| | COTTONSEED OIL | • | | | NEUTRAL | SS |
| ОВПТ | CANOLA OIL | • | | ✓ | NEUTRAL | \$ |
| COMMODITY | SOYBEAN OIL | 0 | | ✓ | LIGHT/ BEANY | \$ |



A value-priced, hard-working oil ideal for multiple applications and everyday use.

Soybean Oil

WHY FOODSERVICE PROFESSIONALS CHOOSE SOYBEAN OIL:

- Basic commodity oil
- Versatility—wide range of applications
- Familiar flavor
- Affordable price

| | | OIL TYPE | FRY LIFE/ Performance | GOLDEN COLOR | VERSATILE | FLAVOR | PRICE |
|----------|-----------|-----------------------------|--------------------------|-----------------|-----------|-----------------------|-------|
| MUM | PREMIUM | HIGH OLEIC CANOLA OIL | • | | ✓ | LIGHT/CLEAN | SSS |
| PRE | | HIGH OLEIC SUNFLOWER OIL | • | | ✓ | NEUTRAL/MILD NUTTY | sss |
| | | CORN OIL | • | ✓ | ✓ | SWEET | ss |
| MID-TIER | | PEANUT OIL | • | | ✓ | NUTTY | ss |
| _ | | COTTONSEED OIL | • | | | NEUTRAL | ss |
| DDITY | сомморіту | CANOLA OIL | 0 | | ✓ | NEUTRAL | s |
| COMMC | | SOYBEAN OIL | • | | ✓ | LIGHT/ BEANY | s |



O = GOOD

- BETTER



