



## Heart-Healthy<sup>†</sup> Halo and a Can-Do Attitude

Canola oils from ADM deliver coveted heart-healthy<sup>†</sup> properties, with the lowest saturated fat content of all common edible oils—less than half that of olive oil. Containing omega-3 fatty acids, with 0g per serving of trans fats or cholesterol, this heart-healthy<sup>†</sup> choice complements the on-trend Mediterranean diet and is the third most consumed oil in the world, with versatility that makes it ideal for a wide variety of applications.

### LOWEST SATURATED FATS WITH HIGHEST STANDARDS

Our low-in-saturated fats canola oils meet the highest standards—and can help you reach higher goals—with the largest portfolio of edible oils in the industry, unmatched technical ingenuity, and the vertical, reliable supply chain that provides the ADM dependability you expect—and can count on.

more than  
**45%**  
are interested  
in heart/  
cardiovascular  
health<sup>1</sup>

almost  
**40%**  
perceive  
unsaturated fats  
as healthy<sup>2</sup>

<sup>1,2</sup> 2019 Food and Health Report,  
IFIC Foundation

## WE'LL HELP YOU GRAB CONSUMERS' ATTENTION

Canola oil has built-in consumer appeal, with its heart-healthy<sup>†</sup> halo, courtesy of its low saturated fat content and its omega-3 fatty acid content. With a neutral taste, light texture, and versatile functionality, canola oil helps you deliver a wide variety of better-for-you foods consumers are hungry for.



## Better-for-You with Benefits

With its light, neutral texture and taste, low saturated fats and high omega-3 fatty acids, and versatile functionality, our canola oil is ideal for use in a variety of consumer-pleasing foods, but there's more.

ADM's canola oils always give you the consistency and high quality you expect, so you can successfully deliver great food experiences. In addition, you can count on a high level of service with dedicated customer relationships, a strong supply chain, and a premier transportation network.

### PERFORMS WELL IN WIDE VARIETY OF APPLICATIONS:

- DRESSINGS & SAUCES**
- BAKED GOODS**
- SNACKS**
- PAN RELEASE**
- FOODSERVICE**
- BOTTLING**

### FUNCTIONAL BENEFITS

Lowest saturated fat content of all common culinary oils, good choice for on-trend Mediterranean diet

Heart-healthy with opportunity for consumer packaging label claims<sup>†, ††, †††</sup>

Contains desirable omega-3 fatty acids

A network of expert oil R&D specialists, blending expertise and experience

<sup>†</sup>FDA Qualified Health Claim re: Canola Oil

"Limited and not conclusive scientific evidence suggests that eating about 1 ½ tablespoons (19 grams) of canola oil daily may reduce the risk of coronary heart disease due to the unsaturated fat content in canola oil. To achieve this possible benefit, canola oil is to replace a similar amount of saturated fat and not increase the total number of calories you eat in a day. One serving of this product contains [x] grams of canola oil."

Qualified Health Claims: Letter of Enforcement Discretion - Unsaturated Fatty Acids from Canola Oil and Reduced Risk of Coronary Heart Disease (Docket No. 2006Q-0091)

<sup>††</sup>FDA Qualified Health Claim re: High-Oleic Oils

"Supportive but not conclusive scientific evidence suggests that daily consumption of about 1½ tablespoons (20 grams) of oils containing high levels of oleic acid, when replaced for fats and oils higher in saturated fat, may reduce the risk of coronary heart disease. To achieve this possible benefit, oleic acid-containing oils should not increase the total number of calories you eat in a day. One serving of [x] oil provides [x] grams of oleic acid (which is [x] grams of monounsaturated fatty acid)."

Qualified Health Claims: Letter of Enforcement Discretion - Oleic Acid in Edible Oils and a Reduction in the Risk of Coronary Heart Disease – (Docket Number FDA-2017-Q-0807)

<sup>†††</sup>FDAMA Health Claim re: Unsaturated Fats

"Replacing saturated fat with similar amounts of unsaturated fats may reduce the risk of heart disease. To achieve this benefit, total daily calories should not increase."

FDA Modernization Act (FDAMA) Claims: Substitution of Saturated Fat with Unsaturated Fatty Acids and Risk of Heart Disease: Health Claim Notification for the Substitution of Saturated Fat in the Diet with Unsaturated Fatty Acids and Reduced Risk of Heart Disease May 25, 2007.



## More Applications, More Benefits

Ideal for:

**BAKED GOODS | SNACKS | DRESSINGS AND SAUCES | FOODSERVICE APPLICATIONS**

**AND, THEY BRING SPECIFIC FUNCTIONAL BENEFITS TO THESE APPLICATIONS:**



### Baked Goods Products

- Adds moist texture to cake products
- Provides substantial amounts of unsaturated fats as a result of having low amount of saturated fats
- Offers a versatile oil for use in doughs and batters



### Snack Products

- Provides a spray oil option for seasoning and spices to adhere
- Adds lubricity for eating quality
- Helps achieve targeted nutritional and labeling objectives\*



### Culinary & Savory Products

- Does not impact flavor, with its neutral taste
- Provides essential fatty acids (ALA/LA)
- Maintains flowability at cooler temperatures

## SALAD OILS, NATURALLY STABLE OILS AND CUSTOM BLENDS

Product	Product code	IV	FFA (max.)	PV (max.)	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
Canola Oil	81-060-0	106-120	0.05	1	7	64	27.5	<1.5	Baking, frying, sauces, dressings

Custom Blends Available

# Our Oils Strike the Perfect Balance

To give consumers the great taste, texture and nutrition they want in the foods they love, you need a variety of reliable oils that really perform—and balance all your needs. With the largest portfolio of edible oils in the industry and unmatched technical ingenuity, our team is always at the ready, partnering with you for inventive solutions and standout performance that helps you reach new heights.

**OUR PORTFOLIO INCLUDES NON-GMO\* (NG), NON-GMO IP\*\* (NGIP), ORGANIC (OG) AND MASS BALANCE (MB) OPTIONS TO MEET YOUR TARGETED NEEDS.**

SOYBEAN (NGIP)  
HIGH-OLEIC SOYBEAN  
CANOLA  
CORN  
COTTONSEED

PEANUT (NG)  
ROASTED PEANUT (NG, OG)  
SUNFLOWER (NG)  
PALM (NG, MB)

PALM KERNEL (NG, MB)  
COCONUT (NG)  
CUSTOM BLENDS  
HYDROGENATED OILS  
INTERESTERIFIED OILS

\* Non-GMO: Products manufactured from crops that are traditionally non-GMO.

\*\* Non-GMO Identity Preserved (IP): Segregation is maintained during the growing, storage, transit and production of finished product. Independent test results show negative results for GMO traits. Third-party audited IP program can be provided.

## ADM DELIVERS FOR YOU

Sometimes, bigger is better. In addition to the most comprehensive portfolio of edible oils, ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What's that mean for you? With our **vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, unparalleled infrastructure, and the world's premier crop transportation network**, you can trust us to deliver what you need when you need it.



**vertical  
integration**



**state-of-the-art  
facilities**



**industry-leading  
quality standards**



**unparalleled  
infrastructure**



**transportation  
network**

ARCHER DANIELS MIDLAND COMPANY DISCLAIMS ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIMS THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. OUR RESPONSIBILITY FOR ANY CLAIM IS LIMITED TO THE PURCHASE PRICE OF MATERIAL PURCHASED FROM US. CUSTOMERS ARE RESPONSIBLE FOR OBTAINING ANY LICENSES OR OTHER RIGHTS THAT MAY BE NECESSARY TO MAKE, USE, OR SELL PRODUCTS CONTAINING OUR INGREDIENTS. ANY CLAIMS MADE BY CUSTOMERS REGARDING INGREDIENT TRAITS MUST BE BASED ON THE SCIENTIFIC STANDARD AND REGULATORY/LEGISLATIVE REQUIREMENTS OF THE COUNTRY IN WHICH THE FINAL PRODUCTS ARE OFFERED FOR SALE.

©2020 Archer Daniels Midland Company



800-637-5866 | [oils@adm.com](mailto:oils@adm.com) | [adm.com/food](http://adm.com/food)