



INTERESTERIFIED OILS



Undeniably Delightful Performance

Interesterified oils from ADM help you create delicious foods with the delightful taste and texture consumers love, by delivering the full functionality you need. The first to the market in North America with enzymatic methods to interesterify oil solutions, ADM has the ingenuity to meet all your challenges—from a desirable melting profile to a more stable shortening formulated with high-oleic soybean oil for deep frying—so you can deliver consumer-pleasing products.

INTERESTERIFIED OILS WITH REAL DEPENDABILITY

Not only do they provide a wide range of functional characteristics, our interesterified oils are built on ADM's solid foundation: the largest portfolio of edible oils in the industry, unmatched technical ingenuity, and our vertical, reliable supply chain—for solid performance and dependability you can count on.

45%
pay close
attention to
flavors and
textures¹

86%
say taste is
their top
purchase
driver²

^{1,2} 2019 Food and Health Report,
IFIC Foundation

WE'LL HELP YOU DELIGHT CONSUMERS WITH GREAT TASTE AND TEXTURE

Our interesterified oils use enzyme technology to create solid shortening systems that impart functional attributes and desirable taste in consumer-pleasing indulgent foods.



INTERESTERIFIED OILS



Altogether Better

Interesterified oils are solutions created using ADM's broad portfolio to address each of your functional, nutritional and sourcing challenges, as well as your cost considerations—so your product can deliver exactly what consumers want in terms of taste and texture.

SOLID SOLUTIONS TO CHECK OFF EVERY CHALLENGE

Formulated to meet your specific needs, interesterified oils from ADM can check off every item on your list of challenges. With our deep technical expertise and development know-how in edible oils, we are your partners in formulation, helping you drive value creation and successful market introductions that address consumer opportunities.

FUNCTIONAL BENEFITS

Consumer-pleasing functionality

Industry-leading enzymatic technology

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

PERFORMS WELL IN WIDE VARIETY OF APPLICATIONS:

Baking, Pastry, Icing

Imparting flakiness and providing structure

Repacking

Offering processing adaptability for versatility in a variety of packaged shortenings

Confections

Providing sharp melting characteristics and a wide working range

Tortillas

Maintaining pliability and effective sticking control

Donut Frying

Helping control oil migration, providing clean flavor and contributing glaze and sugar adhesion

Non-Dairy Cheese

Providing a source of solids with a consumer-pleasing clean mouthfeel



More Applications, More Benefits

Our interesterified oils perform well in a variety of applications:

**BAKED GOODS AND CEREALS | CONFECTIONS | DAIRY AND DAIRY ALTERNATIVES
MEAT ALTERNATIVES AND MEALS | SNACKS**

AND, THEY BRING SPECIFIC FUNCTIONAL BENEFITS TO THESE APPLICATIONS:



Culinary & Savory Products

- Impart lubricity for good eating qualities and mouthfeel
- Provides source of essential fatty acids (ALA / LA)*
- Can act as a moisture barrier



Baked Goods Products

- Shorten gluten to improve baking performance and eating qualities (tenderness)
- Provide lubricity for eating quality
- Contribute structure for icings, cakes and pastry



Snack Products

- Help reduce staling by providing a moisture barrier
- Provide lubricity for good eating characteristics
- Contribute desirable textural characteristics, based on the frying or baking process



Dairy Products

- Provide structure for spreading characteristics
- Can address a variety of nutritional and functional challenges

*Intesterified soybean oil products only

The Right Products

ADM offers a variety of enzymatically interesterified oils and shortenings to meet your application requirements and fulfill consumer desires for foods with great taste and texture.

ENZYMATICALLY INTERESTERIFIED OILS & SHORTENINGS

Products	Product code	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Poly-un-saturates (%)	Trans (%)	Applications
Hydrogenated Interesterified Palm Kernel Oil	74-551-0	91-101	88-95	40-49		98			<2	Confectionary, non-dairy, coatings
Intesterified High Oleic Soybean Oil	78-600-0		38+	22-28	7-13	44	49	6	<2	Baking, frying, all-purpose, icings, non-dairy
Intesterified Palm Oil	74-460-0	104-112	54-64		3-9				<1	All-purpose, bakery, icings, non-dairy
Intesterified Soybean Oil, Hydrogenated Soybean Oil	76-670-0	125-133	22-34		6-15	37	18	39	<2	Baking, frying, all-purpose, icings, non-dairy
Intesterified Soybean Oil, Hydrogenated Cottonseed Oil	76-770-0	118-126	25-32	14-19	7-11	40	18	37	<2	Baking, frying, all-purpose, icings, non-dairy
Intesterified Soybean Oil, Hydrogenated Cottonseed Oil	76-773-0	126-132	33-37		9-13				<2	Baking, all-purpose
Intesterified Soybean Oil	76-240-0	105-112	14-23	4-10	0-5	33	19	45	<2	Baking, spreads
Intesterified Soybean Oil	76-242-0	117-125	27-33	13-18	5-9	45	16	39	<2	Baking, frying, all-purpose, icings, non-dairy

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**

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