



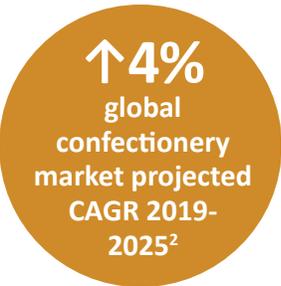
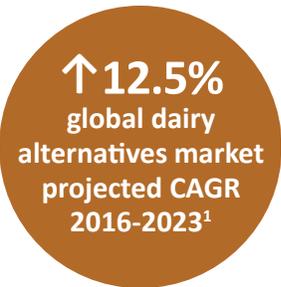
Hitting the High Points

Palm kernel oils from ADM provide high-level versatility and functionality along with a steep melting point needed to make successful on-trend foods and beverages. Derived from the kernel of the oil palm, this versatile oil's high lauric acid content and sharp melting point make it suitable for a variety of uses that benefit from its functional, textural and storage properties.

HIGHLY RELIABLE

Not only do our palm kernel oils perform well at high temperatures and feature long-term stability, they give you application diversity, with our wide range of melting profiles achieved through hydrogenation and blending.

With ADM, you can count on the largest portfolio of edible oils in the industry, unmatched technical ingenuity, and the vertical, reliable supply chain that provides the dependability you expect—and can count on.



^{1,2} MarketWatch, 2019

WE HELP YOU GIVE CUSTOMERS ALTERNATIVES—AND INDULGENCES

Palm kernel oil's functional properties—especially when enhanced through hydrogenation and blending for tailored solid fat content—lend themselves particularly well to solutions for today's trending dairy product analog market. With its optimal melting point behavior, palm kernel oil also continues to be an effective solution for a variety of consumer-pleasing confections.



High-Level Performance

With high-heat performance and stability, along with versatile flexibility, our palm kernel oils are ideal for use in a variety of consumer-pleasing foods, but there's more.

ADM's palm kernel 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.

FUNCTIONAL BENEFITS

Versatile flexibility, long-term stability, performs well at high cooking temperatures

Offers range of melting profiles achieved by blending and hydrogenation

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

PERFORMS WELL IN WIDE VARIETY OF APPLICATIONS:

POPCORN

**SPRAY DRYING AND AS
A RELEASE AGENT**

DAIRY ALTERNATIVES

CONFECTIONERY

BEVERAGES

TOPPINGS



More Applications, More Benefits

Ideal For:

**POPPING | TOPPINGS | BEVERAGES | SPRAY DRYING | RELEASE AGENT
DAIRY ALTERNATIVE | CONFECTIONERY**

AND, THEY BRING SPECIFIC FUNCTIONAL BENEFITS TO THESE APPLICATIONS:



Dairy Alternative

- Offers ideal melt profile for dairy fat substitution in creamers and cheese-style products
- Provides the ability to hold air for whippability in toppings
- Contributes melt point variations available through hydrogenation and/or interesterification
- Supplies oil binding hardstock for margarines and spreads



Confectionery

- Provides optimal melting point behavior and solids for compound coatings (cocoa butter substitutes)
- Supplies targeted solids and crystallization behaviors through hydrogenation, blending and interesterification
- Contributes desired eating characteristics with smooth melt profiles



The Right Products

ADM offers a variety of palm kernel oils to meet your application requirements and label-aware consumers' desires.

PALM KERNEL OILS

Products	Product Code	IV	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
Hydrogenated Palm Kernel Oil	84-501-0	3 max.	110-114	100 max.	58 max.	14 max.*	99	0.2	0.2	<1	Confections, coatings, coffee whitener
Hydrogenated, Interesterified Palm Kernel Oil	74-551-0	4 max.	94-100	88-95	40-49	-	98	-	-	<2	Confections, coatings, whipped toppings
Hydrogenated, Interesterified Palm Kernel Oil	74-365-0	4 max.	101-104	90-95	42 min.	3 max.*	97	1.0	1	<1	Confections, coatings
Palm Kernel Oil	84-078-0	16-19	81-86	67-78	2-12	-	83	14	2	<1	Confections, coatings

*SFC at 100°C

ENZYMATICALLY INTERESTERIFIED FUNCTIONAL FATS

Products	Product Code	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
Hydrogenated, Interesterified Palm Kernel Oil	74-551-0	91-01	88-95	40-49	-	98	-	-	<2	Confectionery, non-dairy, coatings

FULLY HYDROGENATED OILS

Products	Product Code	MDP (F)	Saturates (%)	Monoun saturates (-%)	Polyun-saturates (%)	Trans (%)	IV	Applications
Hydrogenated, Interesterified Palm Kernel Oil	74-551-0	98	-	-	<1	4	91-01	Confections, coatings, whipped toppings, dairy replacement
Hydrogenated Palm Kernel Oil	84-501-0	99	-	-	<1	4	81-86	Confections, coatings, whipped toppings, dairy replacement

FUNDAMENTAL OILS

Products	Product Code	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	IV	Dewaxed option	Expeller option	Applications
Palm Kernel Oil	84-078-0	83	14	2	<1	16-19	-	-	Solid fat for confections, coffee whitener, non-dairy

All Oils and Fats products are available in bulk truck or railcar. All values are typical and are subject to variation. Natural or synthetic antioxidants added upon request. Palm and palm kernel oil available in mass balance. Nutritional and technical data sheets available upon request. ADM can provide tailored blends to meet application demands for nutrition and functionality. ADM Corporate Sustainability Report located at www.adm.com.

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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