



For Foods They'll Devour

Sunflower oils from ADM give you the opportunity to offer health-conscious consumers the clean flavor they demand and the positive wellness benefits they value. How so? Not only is sunflower oil light in taste and appearance, it supplies oleic acid, an in-demand monounsaturated fatty acid. And, it gives you a stable solution that performs well across a wide variety of applications.

A SUNNY REPUTATION

With the consumer appeal of oleic acid and a variety of options to meet your needs, non-GMO* sunflower oils from ADM are loaded with benefits: 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
health¹

almost
40%
perceive
unsaturated
fats as
healthy²

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

WE'LL HELP YOU KEEP THINGS LIGHT

Sunflower oil's light appearance and pleasing taste correspond nicely with its better-for-you reputation. With sunflower oil's functional benefits and excellent snack food frying qualities, you can shine a light on better-for-you foods and beverages that also taste better.



A Real Bright Spot

Sunflower oil from ADM is a real triple threat, with consumer appeal, functionality and inherent stability. Consumers love its light taste and non-GMO* nutritional appeal. You'll love its functionality in applications from baking to frying, and for its dependability, courtesy of a fatty acid profile that maximizes stability.

ADM's sunflower 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 with transload opportunities, as well as non-GMO (IP) options.

FUNCTIONAL BENEFITS

Non-GMO source of monounsaturated and polyunsaturated fats and vitamin E, opportunity for consumer packaging label claims^{†, ††}

Expeller pressed options available

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

FUNCTIONALITY & FLAVOR THAT PERFORM WELL IN WIDE VARIETY OF APPLICATIONS INCLUDING:

- SNACK FOOD FRYING**
- NUTRITION BARS**
- BAKED GOODS AND CEREALS, DRY MIXES**
- POPCORN**
- SPRAY OILS**
- NUTRITIONAL BEVERAGES**

[†]FDA Qualified Health Claim:

"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)

^{††}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

*Based on seed source



More Applications, More Benefits

IDEAL FOR:

**NUTRITION BARS | NUTRITIONAL BEVERAGES | SNACK FOOD FRYING | POPCORN | SPRAY OILS
BAKED GOODS, CEREALS AND DRY MIXES**

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



Snack Food Frying

- Perform well for frying, slurry make-up, and topical coating
- Benefit oxidative stability with < 1% linolenic acid
- Aid heat and shelf-life performance due to fatty acid profile



Baked Goods and Cereals

- Contribute stability suitable for extended shelf-life applications
- Enhance eating quality or provide moisture barrier when used as spray oils
- Offer a variety of options to fit specific functional needs



Nutritional Beverages

- Provide > 85% unsaturated fat contribution
- High-oleic versions: provide > 80% monounsaturated fat
- Contribute oxidative stability in liquid and spray-dried applications



The Right Products

ADM offers a variety of sunflower oils to meet your application requirements and fulfill health-conscious consumers' desires.

SUNFLOWER OIL
HIGH-OLEIC SUNFLOWER OIL

DEWAXED SUNFLOWER OIL
DEWAXED HIGH-OLEIC
SUNFLOWER OIL

EXPELLER PRESSED
HIGH-OLEIC SUNFLOWER
DEWAXED EXPELLER PRESSED
HIGH-OLEIC SUNFLOWER OIL

SALAD OILS AND NATURALLY STABLE OILS

Products	Product code	IV	FFA (max.)	PV (max.)	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Dewaxed option	Expeller Option	Applications
Sunflower Oil	83-065-0	88-115	0.05	1	9.0	69	21	<1.0	•		Frying, spray oil, baking

EXPELLER-PRESSED OILS

Product	Product code	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Iodine	Dewaxed option	Expeller Option	Applications
High-Oleic Sunflower Oil	83-063-0	8.0	80	7	<1.	77-87	•	•	Liquid oil for frying, sauces, dressings, bakery, spray oil
Sunflower Oil	83-061-0	9.0	73	17	<1.	88-115	•	•	Liquid oil for frying, sauces, dressings, bakery, spray oil

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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