



# HIGH OLEIC SOYBEAN OIL & SHORTENING

---

U.S. grown soy-based ingredients  
for the food industry



**78% of consumers  
find it important to  
support domestic  
agriculture by  
purchasing foods  
made with U.S.  
grown crops.<sup>1</sup>**

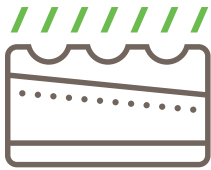




# U.S. Grown & Sustainable

High oleic soybeans are proudly grown in the U.S. Many farmers will tell you their goal is to improve and preserve the soil on their farms for future generations while providing the food industry with quality ingredients.

**Through sustainable practices, U.S. soybean farmers:**



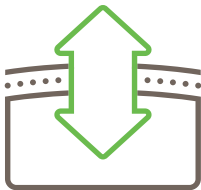
**Reduce soil erosion**



**Improve water use efficiency**



**Increase soil carbon**



**Reduce greenhouse gas emissions**



**Reduce energy use**



**Improve water quality**

**Using U.S. grown soybeans creates a shorter supply chain for the food industry compared to imported alternatives, reducing transportation costs and lowering the carbon footprint of products.**

# Versatile

High-heat stability, excellent melting properties and a neutral flavor profile make high oleic soybean oil and shortening ideal for:



**Pastries**



**Biscuits**



**Cinnamon  
Rolls**



**Turnovers**



**Cookies**



**Cakes**



**Donuts**



**Pies**



**Margarine**



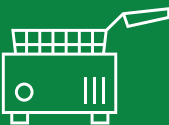
**Vegetable  
Shortening**



**Icings**



**Spreads**



**Deep  
Frying**



**Sautés**




**Fried  
Snacks**



**Baked  
Snacks**

**\*Functionality tests found that high oleic soybean oil and shortenings are excellent high-stability solutions for baking and frying applications.**





**High oleic soybean oil and shortening are tried and true ingredients for a variety of applications.\***





# Functional

High oleic soybean oil offers superior performance for foodservice and increased functionality for food manufacturers. It's long-lasting and allows companies to reduce waste and save costs due to improved resistance to oxidation.



**Longer  
Fry Life**



**Extended  
Shelf Life**



**Cleaner  
Equipment**



**Less  
Maintenance**



**Neutral  
Flavor**



**Versatility**



**Cost  
Savings**

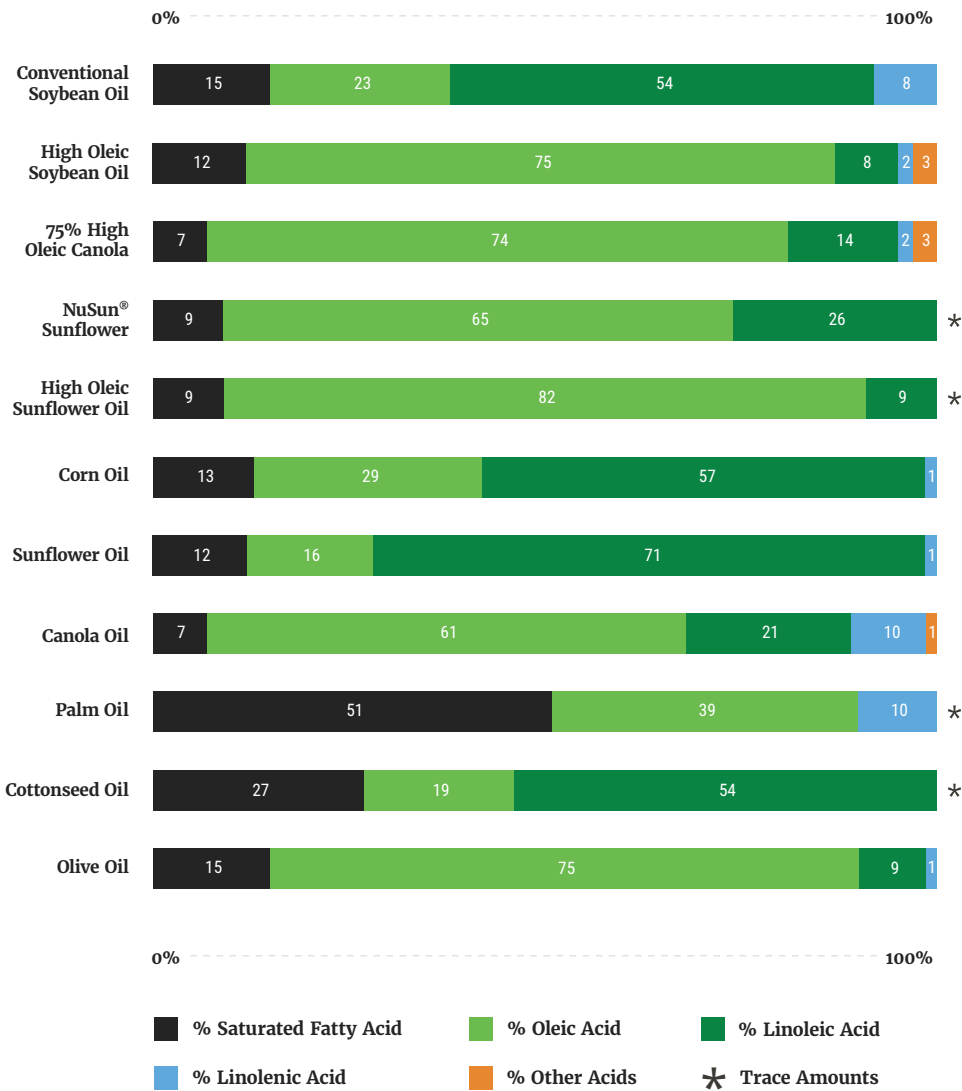


**Improved  
Safety**





# Comparison of Fatty Acid Profiles



# Nutritional

High oleic soybean oil provides food companies improved product nutrition by contributing less saturated fat and more unsaturated fat.



**80% of consumers are concerned about the nutritional content of the food they eat.<sup>2</sup>**

---

2. "Food Industry Insights Consumer Study." United Soybean Board, 2020.

# Available

The pounds of oil available is now forecasted at 1.4 billion by 2028.

**The secure supply of High Oleic Soybeans translates to competitive pricing and reliability of supply for food companies.**







**Request your free sample of  
high oleic soybean oil or shortening  
at [food.USSoy.org/Sample](https://food.USSoy.org/Sample)**



**Whatever you make, U.S. Soy  
makes you more sustainable.**

---

USSoy@mslgroup.com

Copyright © 2025 United Soybean Board. All Rights Reserved