



High Oleic Soybean Shortening & Oil Blends

CUSTOMIZABLE INGREDIENTS



QUALISOY
INNOVATE. COLLABORATE. ADVANCE.

SOY-BASED INGREDIENTS

The U.S. soybean industry is committed to providing the food industry with healthful, functional, U.S. grown, soy-based ingredients that meet food companies' product formulation needs and evolving consumer desires.



Soybean oil processing methods, such as interesterification and blending, are demonstrably effective solutions for food applications that require solid and semi-solid shortenings, such as baked goods.



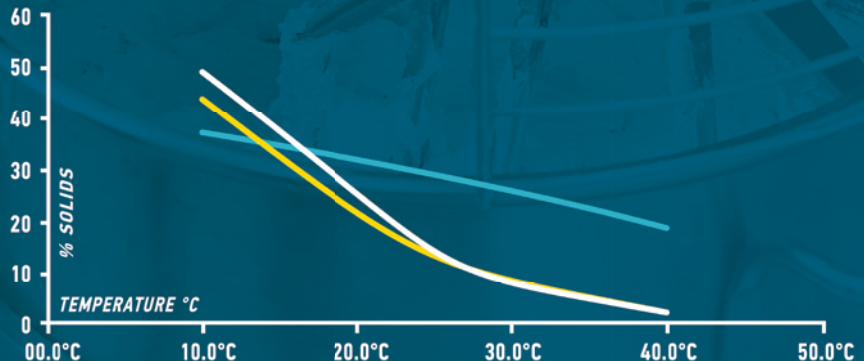
INTERESTERIFICATION

Interesterification is an effective processing technique during which fatty acids are rearranged within and among triglyceride molecules. This method does not result in the formation of trans fatty acids and achieves solid and semi-solid shortenings.

Interesterification produces shortenings that perform similarly to those produced from partial hydrogenation, making these ingredients excellent for a variety of products such as baked goods.

Solid Fat Content Curve

- Before Interesterification
- After Interesterification
- Typical PHO



Interesterified high oleic soybean shortening serves as a drop-in ingredient which outperforms most other high-stability oils in a wide range of applications:



Pastries



Biscuits



*Cinnamon
Rolls*



Turnovers



Cookies



Cakes



Donuts



Pies



Margarine



*Vegetable
Shortening*



Icings



Spreads

BLENDING

Blending is a processing method used to improve product nutrition and functionality.

A fully hydrogenated soybean oil (a trans fat-free hard stock) is blended with a non-hydrogenated oil, such as conventional soybean oil, high oleic soybean oil or alternative vegetable oils.

This mixture is chilled, blended and tempered to stabilize it for final use.



Fully hydrogenated oils are individual fats and oils, or blends of fats and oils, that are hydrogenated to complete or near complete saturation.

The full hydrogenation process strives to convert all unsaturated fatty acids; thus, fully hydrogenated oils have been approved by the U.S. Food and Drug Administration for use in edible products.

Recent functionality tests found that high oleic soybean shortening, made with a blend of liquid and fully hydrogenated oils, is the perfect U.S. grown, high-stability oil for many baking and frying applications.





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