

Choosing the right sunflower oil



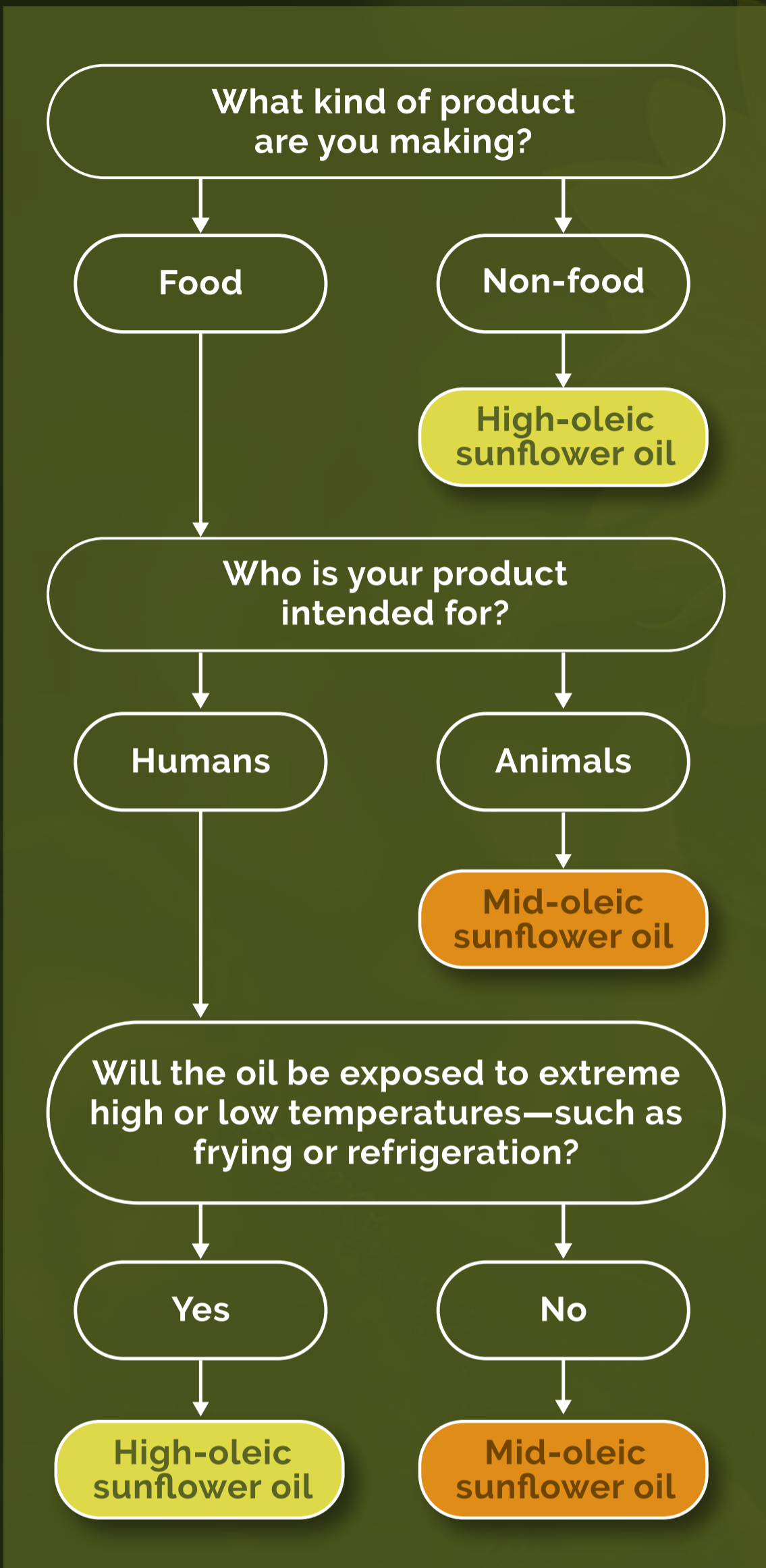
Sunflower Oils

High-oleic sunflower oil

- ✔ Minimum **80% oleic acid** (monounsaturated)
- ✔ **9% linoleic acid** (polyunsaturated)
- ✔ Great for **high cooking temperatures**
- ✔ **Resistant to melting and rancidity** in hot conditions
- ✔ **Remains liquid** when refrigerated
- ✔ **Long shelf life**

Mid-oleic sunflower oil

- ✔ **Most common** sunflower oil in the U.S.
- ✔ **50-65% oleic acid** (monounsaturated)
- ✔ **26% linoleic acid** (polyunsaturated)
- ✔ Good for **high cooking temperatures**
- ✔ **Long shelf life**



Sunflower oil is not a common allergen, making it a safe and reassuring alternative to peanut or soybean oil.

While peanut and soybean oil are considered allergen-free by the FDA, many people with serious allergies do not feel comfortable consuming products that contain them.



Does organic certification matter to your end user?

Ask about USDA Certified Organic sunflower oils.



Do non-GMO products matter to your end user? Good news!

There are no genetically modified strains of sunflower oilseeds. All varieties have been produced with the same crossbreeding techniques that humans have been using since the dawn of agriculture.

Is there more you need?

Ask your sales rep about additives for your specific requirements

