SunOpta™
Grains and Foods Group

Vegetable Oils

SunOpta™, a leader in the production and processing of organic and Identity Preserved grains, has now added a line of high quality, naturally processed, organic and Non-GMO vegetable oils to its product portfolio.

Superior functionality, exceptional taste… naturally!

These natural and organic soy, sunflower, safflower and palm oil products are ideally suited for use in a multitude of food applications. From inclusion in salad dressings, sauces and baked goods, to frying, roasting and cooking applications, our oils and shortenings provide both the critical flavor profile and health benefits that today's consumers demand along with superior functional attributes required by food processors.

SunOpta uses only natural expeller pressing and absolutely no chemical solvents, such as hexane, to separate the oil from the oilseed. Our chemical-free extraction process reduces hydrocarbon pollution and assures consumers that these oils are free of potentially carcinogenic by-products produced from the use of hexane. Once extracted, we use a natural refining, bleaching and deodorizing (RBD) process free of harsh chemicals and solvents. These final processing steps create oils with superior flavor, odor, color and shelf life.

SunOpta's RBD oils are available in 55 gallon drums (420 lbs.), large totes (2,000 lbs.) or in bulk, delivered in tanker trucks (48,000 lbs). We can also provide these products as crude oil for the organic animal feed market (tanker truck loads only).

FUNCTIONALITY

- Superior taste profile
- Excellent color and clarity
- Mid and high oleic oil fatty acid profiles provide high heat stability and longer shelf life
- Organic palm fruit shortening is non-hydrogenated and contains no Trans Fats

BENEFITS

- Certified Organic, naturally processed and Non-GMO label declaration
- Zero Trans Fats per serving
- Expeller pressed oil leaves no chemical residues in the final product or the environment
- Produced by SunOpta, backed by our years of experience

Certified Organic, Non-GMO and IP Ingredients

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YOUR DIRECT CONNECTION TO NATURE.

As a fully integrated ingredient processor, SunOpta is involved with every stage of the production cycle—from seed to table. We work closely with our growers to select the most appropriate variety for the end-use application. Our stewardship continues through every stage of processing to maintain the highest level of quality and consistency.

Product	Application						
	Roasting	Frying	Baking	Confectionary	Salad Dressing	Sauces	Cosmetics
Expeller Mid Oleic Sunflower Oil	5	5	5	3	5*	5	4*
Expeller High Oleic Sunflower Oil	5	5	5	3	5*	5	4*
Organic Soybean Oil	3	3	4	2	5	5	3
Organic High Oleic Sunflower Oil	5	5	5	3	5*	5	3*
Organic High Oleic Safflower Oil	5	5	5	3	5	5	4
Organic Palm Fruit Shortening	2	5	5	5	1	1	3
Organic Canola Oil	3	3	4	2	5	5	3

*Oil may require winterization.
Application chart rating of high (5) to low (1) on recommendation for application

Oil Type	Fat Type & Amount					
	Saturated Fat %	Polyunsaturated Fat %	Monounsaturated Fat %	Oleic Acid %	Linoleic Acid%	Linolenic Acid %
Expeller Mid Oleic Sunflower oil	9	29	57	63	22	0.5
Expeller High Oleic Sunflower oil	10	4	84	80	12	0.5
Organic Soybean oil	14	58	23	22	54	0.5
Organic High Oleic Sunflower oil	10	4	84	80	12	0.5
Organic High Oleic Safflower oil	7	9	75	75	14	0.5
Organic Palm Fruit Shortening	49	14	39	39	10	0.5
Organic Canola Oil	7	30	59	62	22	9

This data is representative of a typical analysis

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