



## Filled with Golden Opportunities

Corn oils from ADM offer the best of both worlds—flexibility and stability—with versatile options you can rely on to create the heart-healthy† products consumers want. Another bonus? Corn oil is a familiar favorite with consumers, and answers their desires for recognizable ingredients and unsaturated fats in the foods they eat.

### A GLOWING REPUTATION

Since corn oil is inherently stable, it offers a variety of functional benefits. And, when you choose corn oil from ADM, you get even more in the way of stability, with 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.

**45%**  
are interested  
in heart/  
cardiovascular  
health<sup>1</sup>

almost  
**40%**  
perceive  
unsaturated fats  
as healthy<sup>2</sup>

<sup>1,2</sup> 2019 Food and Health Report,  
IFIC Foundation

## WE'LL HELP YOU SHINE WITH HEALTH-MINDED CONSUMERS

You can give consumers the flavorful, heart-healthier† foods they want with corn oil ingredients, a top choice in favorite snack foods and more. With a variety of functional benefits and excellent frying qualities, you can deliver a vast array of better-for-you foods that also taste better.



## Sure to Please

With favorable flavor, desirable fatty acid nutrition, and great functionality, our corn oil is ideal for use in a variety of consumer-favorite foods and beverages, but there's more.

ADM's corn 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.

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

- **FRYING TORTILLA & SNACK CHIPS**
- **BOTTLING**
- **SALAD DRESSINGS**
- **FOODSERVICE FRYING**
- **GENERAL FOODSERVICE COOKING**
- **NUTRITIONAL BEVERAGES**

### FUNCTIONAL BENEFITS

Contains in-demand polyunsaturated fatty acids

Heart-healthy with opportunity for consumer packaging label claims<sup>†</sup>, <sup>††</sup>

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

<sup>†</sup>FDA Qualified Health Claim:

"Very limited and preliminary scientific evidence suggests that eating about 1 tablespoon (16 grams) of corn oil daily may reduce the risk of heart disease due to the unsaturated fat content in corn oil. FDA concludes that there is little scientific evidence supporting this claim. To achieve this possible benefit, corn oil is to replace a similar amount of saturated fat and not increase the total number of calories you eat in a day. One serving of this product contains [x] grams of corn oil."

Qualified Health Claims: Letter of Enforcement Discretion - Corn Oil and Corn Oil-Containing Products and a Reduced Risk of Heart Disease (Docket No. 2006P-0243)

<sup>††</sup>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



## More Applications, More Benefits

Ideal for:

**SALAD DRESSINGS | SNACK FOOD FRYING | NUTRITIONAL BEVERAGES | BOTTLING**

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



### Culinary & Savory Products

- Allows ultimate flavor to shine through, with clean, mild taste
- Offers naturally stable functionality with <1% linolenic acid
- Can help provide viscosity for particulate suspension, aeration or cling



### Frying and Sautéing

- Helps develop exceptional fried flavor
- Provides an excellent all-purpose solution to serve variety of needs
- Offers naturally stable functionality with <1% linolenic acid



### Nutritional Beverages

- Provides 50%+ linoleic acid and ~85% unsaturated fatty acids
- Offers an FDA Qualified Health Claim on qualifying products
- Contains desirable naturally occurring plant sterols



## The Right Products

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

### SALAD OILS AND NATURALLY STABLE OILS

Products	Product code	IV	FFA (max.)	PV (max.)	Saturates (%)	Monoun-saturates (%)	Poly-un-saturates (%)	Trans (%)	Applications
Corn Oil	87-060-0	120 min.	0.05	1	13.5	28.5	57	<1.0	Frying, spray oil, baking
Dewaxed Corn Oil	87-070-0	120 min.	0.05	1	13.5	28.5	57	<1.0	Bottling

### BLENDS

Products	Product code	IV	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Poly-un-saturates (%)	Trans (%)	Applications
Corn Oil, Palm Olein	87-900-0	98-108	-	-	-	-	22	32	44	<1.	Frying
Corn Oil, Soybean Oil	87-081-0	124-130	-	-	-	-	14	27	59	<1.	Frying

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](http://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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