

Clear Valley® Oils and Shortenings

Delighting customers. Maximizing performance.



Cargill's Clear Valley® high oleic canola frying oils and shortenings will delight your customers with **SUPERIOR TASTE AND NUTRITION**, while maximizing profitability in your kitchen. They feature **ZERO GRAMS TRANS FAT PER SERVING*** from hydrogenation and **LOW LEVELS OF SATURATED FAT.*** Yet our oils have the highest levels of oxidative stability, so you can **FRY LONGER**, change oil less often and maximize your yields. And our shortenings deliver a **SUPERIOR PERFORMANCE** that makes them ideal for baked goods, icing and doughnuts.

Trust Clear Valley® products to help you craft distinctly delicious dishes!

*Per 14 gram serving for oils and per 12 gram serving for shortenings



collaborate > create > succeed™



Great taste, exceptional performance, superior nutrition.

	Feature	Benefit	Applications
Clear Valley® Frying Oil	Highest rated in sensory experience and best nutritional profile*	Best for flavor, crispiness and overall liking in fried products	<ul style="list-style-type: none"> • Deep fry • Sautés • Sauces • Salad dressings
	Clean flavor	No oily/greasy flavors and colors	
	Long fry life, high food-to-oil ratio	Lowers ingredient costs	
	Exceptional versatility: One oil for deep fry, sauté, sauces and dressings	Saves money, minimizes stocking list, and improves back-of-house efficiency	
	Zero grams trans fat per serving/low level of saturated fat**	Meets/Exceeds nutritional expectations of customers and health professionals	
Clear Valley™ All-Purpose Shortening	Exceptional versatility	Saves money and improves back-of-house efficiency by requiring one shortening for biscuits, cakes, pies, cookies and pastries	<ul style="list-style-type: none"> • Biscuits • Cakes • Pie crusts • Cookies • Muffins • Doughnuts • Icing • Tortillas • Pastries/sweet goods
	Clear Valley™ Doughnut Shortening	Superior performance	
Clear Valley™ Icing Shortening	Non-tropical formulation	Provides for a favorable nutritional profile of baked goods	
	Zero grams trans fat per serving**	Exceeds nutritional demands of consumers and health professionals	

*Consumer sensory and best nutritional profile tests conducted by www.frytest.com. Fry test date: December 15, 2006.
**Per 14 gram serving for oils and per 12 gram serving for shortenings

Specifications	Item #	Pack Size	Serving Size	Saturated Fat/Serving
Clear Valley® Frying Oil	7935	35# JIB	1 Tbsp. or 14 grams	1 gram
Clear Valley™ All-Purpose Shortening	62485	50# Cube	1 Tbsp. or 12 grams	3 grams
Clear Valley™ Doughnut Shortening	65123	50# Cube	1 Tbsp. or 12 grams	3.5 grams
Clear Valley™ Icing Shortening	65149	50# Cube	1 Tbsp. or 12 grams	3.5 grams



Days Before Changing Oil

Compare Oil Cost Per Day (Divide case cost by number of usage days)	1	5	10	14	18	21
Case Cost - Current Oil: \$ _____						
Case Cost - Clear Valley®: \$ _____						

Work with your Cargill foodservice professional to calculate your costs over time and discover how Clear Valley's extended fry life provides greater savings!



Cargill Oils & Shortenings
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