

**WE MERELY HAD TO
IMPROVE A FOOD THE WHOLE
COUNTRY GREW UP LOVING.
NO PRESSURE.**



Next to the revered hamburger, nothing is more classic to fast food than the french fry. So when a major restaurant chain wanted to create french fries with zero grams trans fat per serving, they knew they couldn't change the taste consumers loved. They called on Cargill, who worked with them to develop a special frying oil. Extensive canola seed research, new processing technologies and an identity preserved supply chain resulted in a cooking oil that performed well for fries, chicken and fish. Consumer tests proved our approach was successful in providing the same great taste. Now our customer serves fries consumers can feel good about, while still enjoying that classic flavor. This is how Cargill works with customers.

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food, agriculture & risk management solutions

