The USDA recommends Americans reduce consumption of saturated fat to 5-10% of daily calories. Cargill set out to develop a high oleic, low saturate canola oil to help the food industry meet consumer needs.

Cargill develops the first commercial high oleic, low sat canola oil

Cargill has a long line of canola firsts:
- The first commercial low linolenic canola variety
- The first commercial high oleic canola variety
- The first commercial 80% high oleic canola hybrid
- The first commercial high oleic, low sat canola hybrid
- The first commercial 80% high oleic canola hybrid

Cargill’s R&D took place in 4 facilities in 3 states and 2 countries.

Achieved 3x greater Blackleg disease resistance over 10 years.

Tested the oil on 4 performance criteria—sensory, fry, shelf life and stability.

The new oil has seen a 150% improvement in fry life over commodity canola oil.

Developed over 150 hybrids from hundreds of breeding lines.

30% increase in yield over 10 years of hybrid development.

Saturated fat content reduced 35%; from 7% to 4.5% or lower.

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