

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 low linolenic canola hybrid
- The first commercial high oleic canola hybrid
- The first commercial 80% high oleic canola hybrid
- The first high oleic, low sat canola hybrid

Innovation by the numbers

10

10 years of **Research & development.**



4/3/2

R&D took place in **4 facilities in 3 states and 2 countries.**



150

Developed over **150 hybrids** from hundreds of breeding lines.



3

Achieved 3x greater **Blackleg disease resistance** over 10 years.

30

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



4

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

150

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

7% → 4.5%

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

35