



High Oleic Canola Oil

A high-performing, premium oil delivering great taste and versatility, along with extended fry life.

WHY FOODSERVICE PROFESSIONALS CHOOSE HIGH OLEIC CANOLA OIL:

- Pure, clean taste for signature dishes
- More consistent food quality
- Long fry life and high food-to-oil ratio—for less time changing oil and lower ingredient costs
- Greater heat tolerance

	OIL TYPE	FRY LIFE/ PERFORMANCE	GOLDEN COLOR	VERSATILE	FLAVOR	PRICE
PREMIUM	HIGH OLEIC CANOLA OIL	●		✓	LIGHT/CLEAN	\$\$\$
	HIGH OLEIC SUNFLOWER OIL	●		✓	NEUTRAL/ MILD NUTTY	\$\$\$
MID-TIER	CORN OIL	◐	✓	✓	SWEET	\$\$
	PEANUT OIL	◐		✓	NUTTY	\$\$
	COTTONSEED OIL	◐			NEUTRAL	\$\$
COMMODITY	CANOLA OIL	○		✓	NEUTRAL	\$
	SOYBEAN OIL	○		✓	LIGHT/ BEANY	\$

○ = GOOD ◐ = BETTER ● = BEST



High Oleic Sunflower Oil

A premium, high-performing cooking solution delivering clean flavor and extended fry life.

WHY FOODSERVICE PROFESSIONALS CHOOSE HIGH OLEIC SUNFLOWER OIL:

- Clean flavor profile
- Longer fry life
- More consistent food quality
- Low polymerization—low acid content means, less pan buildup when sautéing
- Supports non-GMO labeled menu items¹

	OIL TYPE	FRY LIFE/ PERFORMANCE	GOLDEN COLOR	VERSATILE	FLAVOR	PRICE
PREMIUM	HIGH OLEIC CANOLA OIL	●		✓	LIGHT/CLEAN	\$\$\$
	HIGH OLEIC SUNFLOWER OIL	●		✓	NEUTRAL/ MILD NUTTY	\$\$\$
MID-TIER	CORN OIL	◐	✓	✓	SWEET	\$\$
	PEANUT OIL	◐		✓	NUTTY	\$\$
	COTTONSEED OIL	◐			NEUTRAL	\$\$
COMMODITY	CANOLA OIL	○		✓	NEUTRAL	\$
	SOYBEAN OIL	○		✓	LIGHT/ BEANY	\$

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¹FDA has not defined "non-GMO". The labeling, substantiation and decision making of all claims for your products is your responsibility.



Corn Oil

A quality oil delivering sweet flavor, golden color and medium stability.

WHY FOODSERVICE PROFESSIONALS CHOOSE CORN OIL:

- Sweet taste that enhances food flavor
- Golden color that quickly elevates food appearance
- Ideal for frying
- Medium stability

	OIL TYPE	FRY LIFE/ PERFORMANCE	GOLDEN COLOR	VERSATILE	FLAVOR	PRICE
PREMIUM	HIGH OLEIC CANOLA OIL	●		✓	LIGHT/CLEAN	\$\$\$
	HIGH OLEIC SUNFLOWER OIL	●		✓	NEUTRAL/ MILD NUTTY	\$\$\$
MID-TIER	CORN OIL	◐	✓	✓	SWEET	\$\$
	PEANUT OIL	◐		✓	NUTTY	\$\$
	COTTONSEED OIL	◐			NEUTRAL	\$\$
COMMODITY	CANOLA OIL	○		✓	NEUTRAL	\$
	SOYBEAN OIL	○		✓	LIGHT/ BEANY	\$

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Peanut Oil

WHY FOODSERVICE PROFESSIONALS CHOOSE PEANUT OIL:

A versatile, everyday cooking solution delivering a slightly nutty flavor ideal for traditional dishes.

- Clean, nutty taste that enhances the flavor of dishes
- Ideal for deep frying
- A popular option for traditional Southern entrées
- Versatile as an everyday cooking oil
- Non-GMO sourced¹
- All highly refined oils are allergen free

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	OIL TYPE	FRY LIFE/ PERFORMANCE	GOLDEN COLOR	VERSATILE	FLAVOR	PRICE
PREMIUM	HIGH OLEIC CANOLA OIL	●		✓	LIGHT/CLEAN	\$\$\$
	HIGH OLEIC SUNFLOWER OIL	●		✓	NEUTRAL/MILD NUTTY	\$\$\$
MID-TIER	CORN OIL	◐	✓	✓	SWEET	\$\$
	PEANUT OIL	◐		✓	NUTTY	\$
COMMODITY	COTTONSEED OIL	◐			NEUTRAL	\$
	CANOLA OIL	○		✓	NEUTRAL	\$
	SOYBEAN OIL	○		✓	LIGHT/ BEANY	\$

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Cottonseed Oil

WHY FOODSERVICE PROFESSIONALS CHOOSE COTTONSEED OIL:

A quality general frying solution offering high stability and light, nutty flavor.

- Light, nutty flavor profile
- Creamy texture and unique mouthfeel
- High stability
- Less oily texture perfect for frying applications

	OIL TYPE	FRY LIFE/ PERFORMANCE	GOLDEN COLOR	VERSATILE	FLAVOR	PRICE
PREMIUM	HIGH OLEIC CANOLA OIL	●		✓	LIGHT/CLEAN	\$\$\$
	HIGH OLEIC SUNFLOWER OIL	●		✓	NEUTRAL/MILD NUTTY	\$\$\$
MID-TIER	CORN OIL	◐	✓	✓	SWEET	\$\$
	PEANUT OIL	◐		✓	NUTTY	\$
COMMODITY	COTTONSEED OIL	◐			NEUTRAL	\$
	CANOLA OIL	○		✓	NEUTRAL	\$
	SOYBEAN OIL	○		✓	LIGHT/ BEANY	\$

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Canola Oil

WHY FOODSERVICE PROFESSIONALS CHOOSE CANOLA OIL:

A dependable everyday cooking solution delivering clean flavor at an affordable price.

- High stability
- Light, clean flavor
- Versatility—wide range of applications
- Low saturated fat
- Affordable price

	OIL TYPE	FRY LIFE/ PERFORMANCE	GOLDEN COLOR	VERSATILE	FLAVOR	PRICE
PREMIUM	HIGH OLEIC CANOLA OIL	●		✓	LIGHT/CLEAN	\$\$\$
	HIGH OLEIC SUNFLOWER OIL	●		✓	NEUTRAL/MILD NUTTY	\$\$\$
MID-TIER	CORN OIL	◐	✓	✓	SWEET	\$\$
	PEANUT OIL	◐		✓	NUTTY	\$
COMMODITY	COTTONSEED OIL	◐			NEUTRAL	\$
	CANOLA OIL	○		✓	NEUTRAL	\$
	SOYBEAN OIL	○		✓	LIGHT/ BEANY	\$

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Soybean Oil

WHY FOODSERVICE PROFESSIONALS CHOOSE SOYBEAN OIL:

A value-priced, hard-working oil ideal for multiple applications and everyday use.

- Basic commodity oil
- Versatility—wide range of applications
- Familiar flavor
- Affordable price

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PREMIUM	HIGH OLEIC CANOLA OIL	●		✓	LIGHT/CLEAN	\$\$\$
	HIGH OLEIC SUNFLOWER OIL	●		✓	NEUTRAL/MILD NUTTY	\$\$\$
MID-TIER	CORN OIL	◐	✓	✓	SWEET	\$\$
	PEANUT OIL	◐		✓	NUTTY	\$
COMMODITY	COTTONSEED OIL	◐			NEUTRAL	\$
	CANOLA OIL	○		✓	NEUTRAL	\$
	SOYBEAN OIL	○		✓	LIGHT/ BEANY	\$

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