Clear Valley®
High Oleic Canola Oil

Pure, clean taste
for uncommonly good dishes.

Clear Valley® High Oleic Canola Oil delivers great taste and versatility, plus high heat stability and long shelf life. It helps with nutritionals by delivering zero grams trans fat per serving¹ and low levels of saturated fat.
**Features & Benefits**

**Pure, clean taste**—nothing to get between you and your signature dishes

**Zero grams trans fat per serving**¹ and low levels of saturated fat

**Perfect for hot and cold menu applications**, including deep fried foods (French fries, appetizers, chips, proteins), stir frying, marinades/dips, salad dressing, light baking

**Long fry life** for less time changing oil and lower ingredient costs

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**Packaging**

_available in a 35 lb. case_

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<table>
<thead>
<tr>
<th>SAP #</th>
<th>Product</th>
<th>Pack Size</th>
<th>Case/Pallet</th>
<th>Tie High</th>
<th>Net Case Weight</th>
<th>Gross Case Weight</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>100087247</td>
<td>High Oleic Canola Frying Oil</td>
<td>35# JIB</td>
<td>60</td>
<td>3x20</td>
<td>35#</td>
<td>36.72#</td>
<td>270 days</td>
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</tbody>
</table>

Ingredient Statement (US): High Oleic Canola Oil with TBHQ and Citric Acid added to preserve freshness and Dimethylpolysiloxane added as an anti-foaming agent.

**To learn more, call your foodservice professional at 877-376-6250 or visit cargill.com/foodservice**

**Kosher Certification**

Clear Valley® High Oleic Canola Oil is Kosher Certified by the Union of Orthodox Jewish Congregations of America (OU).

¹ Clear Valley® High Oleic Canola Oil meets U.S. Food and Drug Administration (FDA) requirements for labeling as zero grams trans fat per serving. See Nutritional Facts panel for total fat and saturated fat content.

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