



ClearValley®
all purpose oils and shortenings

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.



Clear Valley[®]
all purpose oils and shortenings



Features & Benefits



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

Zero grams trans fat per serving¹ 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

Packaging



Available in a 35 lb. case

SAP #	Product	Pack Size	Case/Pallet	Tie High	Net Case Weight	Gross Case Weight	Shelf Life
100087247	High Oleic Canola Frying Oil	35# JIB	60	3x20	35#	36.72#	270 days

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.

www.cargill.com

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