



# Clear Valley®

*all purpose oils and shortenings*

Clear Valley®  
**High Oleic Sunflower Oil**



## **High flexibility** for discriminating chefs

Multi-purpose Clear Valley® High Oleic Sunflower Oil gives you great flexibility and a mild, clean flavor profile that allows the true taste of your dishes to come through. It helps with nutritionals by delivering low levels of saturated fat. Benefit from high stability and a long fry life to help lower ingredient costs without sacrificing quality.



**Clear Valley**<sup>®</sup>  
all purpose oils and shortenings



## Features & Benefits



**High stability**, exceptional performance

**Clean** flavor profile

**High heat tolerance and long fry life**—less time changing oil for lower ingredient costs

**Supports non-GMO labeled menu items<sup>1</sup>**

## Packaging



*Available in a 35 lb. case*

SAP #	Product	Pack Size	Case/Pallet	Tie High	Net Case Weight	Gross Case Weight	Shelf Life
100089346	High Oleic Sunflower Oil	35# JIB	60	3x20	35#	36.72#	270 days

Ingredient Statement (US): High Oleic Sunflower Oil.

**To learn more, call your foodservice professional at 877-376-6250 or visit [cargill.com/foodservice](http://cargill.com/foodservice)**

### Kosher Certification

Clear Valley<sup>®</sup> High Oleic Sunflower Oil is Kosher Certified by the Union of Orthodox Jewish Congregations of America (OU).

<sup>1</sup>FDA has not defined “non-GMO”. The labeling, substantiation and decision making of all claims for your products is your responsibility.

[www.cargill.com](http://www.cargill.com)

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