Clear Valley® High Oleic Canola Frying Oils, sunflower oil and shortening products delight customers with superior taste and nutrition. They feature **zero grams trans fat** per serving and low levels of saturated fat. They help maximize profitability in your kitchen—allowing you to fry longer and change your oil less often.
Clear Valley® High Oleic Canola Frying Oil
A highly versatile canola oil delivering a pure, clean taste and a favorable nutrition profile

*Ideal for hot and cold menu applications*—including sautéing, baking, sauces and dressings

*Long fry life, high food to oil ratio*—less time changing oil for lower ingredient costs

Zero grams trans fat per serving¹ and low levels of saturated fat

Clear Valley® High Oleic Sunflower Oil
Multi-purpose oil offering high flexibility for discriminating chefs

*High stability* without hydrogenation

*Clean flavor profile*

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

Supports non-GMO labeled menu items²

Clear Valley® Expeller Pressed Sunflower Oil
Delivers stability in high heat applications for outstanding performance across a wide range of menu items.

*Expeller pressed*—made from non-GMO seeds²

*Extracted without chemicals*

*Rich golden appearance*—foods sizzle up beautifully

*Light nutty, sunflower flavor* for patron appeal

Clear Valley® All Purpose Shortening
A high-performing shortening mirroring the functionality, mouthfeel and stability of conventional shortenings

*Versatility and efficiency*—save money with one solution for biscuits, cakes, pies, cookies and pastries

*Favorable nutritional profile* for baked goods

Zero grams trans fat per serving¹ and low levels of saturated fat

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**Versatile Performance. Greater Satisfaction. Better Value.**

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**Kosher Certification**

Clear Valley® High Oleic Canola Oils, Sunflower Oil and Shortening are Kosher Certified by the Union of Orthodox Jewish Congregations of America (OU).

¹ Clear Valley® high oleic canola oils, sunflower oil and shortening meet 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.

² FDA has not defined “non-GMO”. The labeling, substantiation and decision making of all claims for your products are your responsibility.

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

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