



Clear Valley[®]
all purpose oils and shortenings

Clear Valley[®]
Oils & Shortenings



high oleic canola oil



high oleic sunflower oil



expeller pressed sunflower oil



shortening

Delighting customers.

Maximizing performance.

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 serving¹ 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[®]
all purpose oils and shortenings

Versatile Performance. Greater Satisfaction.
Better Value.



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

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
100087054	Clear Valley [®] One Cooking and Frying Oil	35# JIB	60	3x15	35#	36.72#	270 days
100089346	High Oleic Sunflower Oil	35# JIB	60	3x20	35#	36.72#	270 days
110022983	Expeller Pressed Sunflower Oil	35# JIB	60	3x20	35#	36.72#	270 days
100087320	All Purpose Shortening	50# cube	36	3x12	50#	52.848#	270 days

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

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.

www.cargill.com

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