



Grains and Foods Group


Vegetable Oils

SunOpta™, a leader in the production and processing of organic and Identity Preserved grains, has now added a line of high quality, naturally processed, organic and Non-GMO vegetable oils to its product portfolio.

These natural and organic soy, sunflower, safflower and palm oil products are ideally suited for use in a multitude of food applications. From inclusion in salad dressings, sauces and baked goods, to frying, roasting and cooking applications, our oils and shortenings provide both the critical flavor profile and health benefits that today's consumers demand along with superior functional attributes required by food processors.

SunOpta uses only natural expeller pressing and absolutely no chemical solvents, such as hexane, to separate the oil from the oilseed. Our chemical-free extraction process reduces hydrocarbon pollution and assures consumers that these oils are free of potentially carcinogenic by-products produced from the use of hexane. Once extracted, we use a natural refining, bleaching and deodorizing (RBD) process free of harsh chemicals and solvents. These final processing steps create oils with superior flavor, odor, color and shelf life.

SunOpta's RBD oils are available in 55 gallon drums (420 lbs.), large totes (2,000 lbs.) or in bulk, delivered in tanker trucks (48,000 lbs). We can also provide these products as crude oil for the organic animal feed market (tanker truck loads only).



Superior
functionality,
exceptional
taste...
naturally!

FUNCTIONALITY

- Superior taste profile
- Excellent color and clarity
- Mid and high oleic oil fatty acid profiles provide high heat stability and longer shelf life
- Organic palm fruit shortening is non-hydrogenated and contains no Trans Fats

BENEFITS

- Certified Organic, naturally processed and Non-GMO label declaration
- Zero Trans Fats per serving
- Expeller pressed oil leaves no chemical residues in the final product or the environment
- Produced by SunOpta, backed by our years of experience

Certified Organic, Non-GMO and IP Ingredients



YOUR DIRECT CONNECTION TO NATURE.

As a fully integrated ingredient processor, SunOpta is involved with every stage of the production cycle—from seed to table. We work closely with our growers to select the most appropriate variety for the end-use application. Our stewardship continues through every stage of processing to maintain the highest level of quality and consistency.



Product	Application						
	Roasting	Frying	Baking	Confectionary	Salad Dressing	Sauces	Cosmetics
Expeller Mid Oleic Sunflower Oil	5	5	5	3	5*	5	4*
Expeller High Oleic Sunflower Oil	5	5	5	3	5*	5	4*
Organic Soybean Oil	3	3	4	2	5	5	3
Organic High Oleic Sunflower Oil	5	5	5	3	5*	5	3*
Organic High Oleic Safflower Oil	5	5	5	3	5	5	4
Organic Palm Fruit Shortening	2	5	5	5	1	1	3

*Oil may require winterization.
Application chart rating of high (5) to low (1) on recommendation for application

Oil Type	Fat Type & Amount					
	Saturated Fat %	Polyunsaturated Fat %	Monounsaturated Fat %	Oleic Acid %	Linoleic Acid %	Linolenic Acid %
Expeller Mid Oleic Sunflower oil	9	29	57	63	22	0.5
Expeller High Oleic Sunflower oil	10	4	84	80	12	0.5
Organic Soybean oil	14	58	23	22	54	0.5
Organic High Oleic Sunflower oil	10	4	84	80	12	0.5
Organic High Oleic Safflower oil	7	9	75	75	14	0.5
Organic Palm Fruit Shortening	49	14	39	39	10	0.5

This data is representative of a typical analysis



SunOpta Grains and Foods Group
P.O. Box 128, 3824 S.W. 93rd St.
Hope, Minnesota 56046 USA

E-mail: foodigred@sunopta.com
Web: www.sunopta.com/foods
Product of USA

Toll-free: 800-297-5997
Tel: 507-451-6030
Fax: 507-451-8201



The highly versatile... Expeller Mid-Oleic Sunflower Oil

SunOpta™, a leader in the production and processing of grain based foods and ingredients, has expanded its offerings of high quality, naturally processed, Non-GMO vegetable oils to its product portfolio. SunOpta, together with a sunflower crushing plant in Lamar, Colorado, has established a joint venture called Colorado Sun Oil Processing, LLC. As a result, the SunOpta Grains and Foods Group has begun to market expeller mid-oleic sunflower oil.



Superior
functionality,
exceptional
taste...
naturally!



- Ideally suited for use in a multitude of food use applications: frying, roasting, salad dressings, sauces and baked goods.
- Commonly known as NuSun®, improved hybrids with oleic value range of 65–72% oleic—translating to excellent stability in high heat applications and an increase in shelf life.
- 100% Expeller pressed—a mechanically extracted system using no chemical solvents, such as hexane.
- Increased consumer awareness of value-added distinction of expeller pressed oil on product labels.
- Naturally processed—free of harsh chemicals and solvents

FUNCTIONALITY

- Superior taste profile
- Excellent color and clarity
- Mid-Oleic oil fatty acid profile provides high heat stability and longer shelf life

BENEFITS

- Naturally processed, Non-GMO label declaration
- Zero Trans Fats per serving
- Expeller pressed with no chemical residues in the final product
- Produced by SunOpta, backed by our years of experience

PACK SIZES AVAILABLE:

- 420 lb. drums
- 2000 lb. totes
- 48,000 lb. bulk tanker trucks

Railcars available upon request

Certified Organic, Non-GMO and IP Ingredients



YOUR DIRECT CONNECTION TO NATURE.

As a fully integrated ingredient processor, SunOpta is involved with every stage of the production cycle—from seed to table. We work closely with our growers to select the most appropriate variety for the end-use application. Our stewardship continues through every stage of processing to maintain the highest level of quality and consistency.



Nutritional Data per 100 g	
Calories	884
Protein (g)	0.0
Carbohydrates (g)	0.0
Sugars (g)	0.0
Dietary Fiber (g)	0.0
Fat - Total (g)	100.0
Trans Fat (g)	≤3.0
Saturated Fat (g)	9.09
Monounsaturated Fat (g)	57.33
Polyunsaturated Fat (g)	28.96
Cholesterol (mg)	0.0
Ash (g)	0.0
Water (g)	0.0
Total Vitamin A (IU)	0.0
Thiamin - B1 (mg)	0.0
Riboflavin - B2 (mg)	0.0
Niacin - B3 (mg)	0.0
Vitamin B6 (mg)	0.0
Vitamin B12 (mcg)	0.0
Folate (mcg)	0.0
Pantothenic Acid (mg)	0.0
Vitamin C (mg)	0.0
Vitamin D (mcg)	-
Vitamin E (mg)	41.1
Calcium (mg)	0.0
Copper (mg)	0.0
Iron (mg)	0.03
Magnesium (mg)	0.0
Manganese (mg)	0.0
Phosphorus (mg)	0.0
Potassium (mg)	0.0
Selenium (mcg)	0.0
Sodium (mg)	0.0
Zinc (mg)	0.0

Features and Benefits:

- 100% expeller pressed
- Non-GMO
- Zero trans fat per serving
- Refined, bleached, & deodorized

Functionality/Applications:

- Neutral Taste Profile
- Good Heat Stability
- Extended Shelf Life
- Replacement for Canola Oil

Packaging:

- > 420 lb. drums
- > 2,000 lb. totes
- > 48,000 lb. bulk tankers
- > Railcars available upon request

Storage:

Store in a cool, dry place away from sources of sunlight. Optimal temperature is 50 to 70 deg F. Typical shelf life in the original, unopened packing is up to 18 months from the date of manufacture.

Labeling:

Expeller pressed mid oleic sunflower oil. For information on specific declarations, contact your legal counsel or appropriate regulatory agency.

Typical Analysis:

Moisture (%)	≤ 0.1
FFA (% of Oleic)	≤ 0.25
Peroxide Value, Initial (meq/kg)	≤ 2.0
Iodine Value	90 - 120
Saponification Value	185 - 195
Refractive Index	1.460 - 1.475
Specific Gravity @ 20°C (g/cc)	0.912 - 0.925

Typical Fatty Acid Profile:

Palmitic (%)	3.0 - 5.0
Stearic (%)	3.0 - 5.0
Oleic (%)	50.0 - 75.0
Linoleic (%)	9.0 - 35.0
Linolenic (%)	≤ 1.0

Physical Attributes:

Appearance	Clear to Hazy
Color (Lovibond)	≤ 20Y, 2.5R
Flavor and Odor	Bland



SunOpta Grains and Foods Group
 P.O. Box 128, 3824 S.W. 93rd St.
 Hope, Minnesota 56046 USA

E-mail: foodigred@sunopta.com
 Web: www.sunopta.com/foods
 Product of USA

Toll-free: 800-297-5997
 Tel: 507-451-6030
 Fax: 507-451-8201