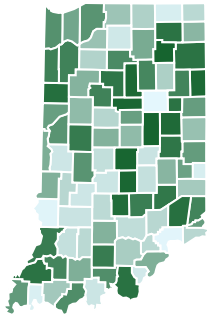


DISCOVER THE BENEFITS OF HIGH OLEIC SOYBEAN OIL

Indiana is the leading producer of high oleic soybeans!



310,000

acres planted in 2021 by Indiana Soybean Farmers

73%

of consumers find it important to support domestic agriculture by purchasing food made with U.S. grown ingredients.

Clean Label



Offers food manufacturers a U.S. grown, sustainable ingredient that shoppers desire - and qualifying products can be labeled as "U.S. Grown" and "Heart Healthy".



The oxidative stability index of high oleic soybean oil is greater than

x25 hours

which translates to **cost savings** for foodservice operations.

Neutral Flavor Profile



The natural flavors of your food can shine.

Increased

High-Heat Stability



[Click on Picture ↗](#)



Reduced Less time Fewer



build up of polymers on equipment.
spent on equipment maintenance.
oil changes.

enhanced profitability!



To learn more about high oleic soybeans please visit www.qualisoy.com.

Funded by Indiana Soybean Checkoff Dollars