

High Oleic Soybeans

Grown by Scoular's network of local farmers, our high oleic soybeans produce a soybean oil with significant functionality and health benefits for the global food industry. The innovative high oleic soybean brings the food industry exciting market opportunities.



Dedicated Farmer Relationships



Identity Preserved



Hedgeable Commodity to Manage Pricing Risk



Grown in the USA



Reliable, Consistent Supply



Excellent Heat and Oxidative Stability



Health Benefits

Soybean Varieties

Scoular offers two varieties of high oleic soybeans.

- Plenish (GMO variety)
- SC4621 (Non-GMO variety)

Sustainability Highlight

Our U.S. high oleic soybean farmers follow the conservation regulations and farming practices outlined in the U.S. Soybean Sustainability Protocol, or SSAP. This sustainability advantage is improved even further with the increased frying and shelf-life benefits of high oleic soybean oil which may result in reduced manufacturing costs, handling, and transportation costs.



Food Industry Benefits

The most significant value benefits from high oleic soybean oil compared to commodity soybeans and oil for the food industry include:

- A health benefit with a high level of heart healthy oleic fatty acid (monounsaturated fat) comparable to that of olive oil along with reduced saturated fats
- Functionality that is comparable to partially hydrogenated oils and shortenings but without the creation of trans fats
- Up to 2 to 3 times longer fry life in food service applications
- Up to 2 to 3 times longer shelf life in packaged foods
- Opportunity to eliminate artificial preservatives
- A neutral, less oily flavor
- Less polymer buildup on cooking surfaces, resulting in reduced equipment cleaning costs
- Opportunity for soy-based solid or semi-solid shortenings with wide temperature range and excellent melting properties for bakery applications

Source: US High Oleic Soybeans & High Oleic Soybean Oil Sourcing Guide for International Customers, Second Edition – Sept 2021, US Soybean Export Council

Oxidative Stability Index

A Key Measure of Stability

- Test used to compare an oil's relative resistance to oxidation
- HO Soy significantly more stable than other liquid vegetable oils
- Within the range seen in previous hydro soy products

OSI Hrs. (110 C)

High Oleic Soy (Typically 30+ hours)	>25
Palm Oleic	22-27
High Oleic Sun	17-18
High Oleic Canola	12-17
Cron	10-11
Canola	6-7
Commodity Soy	5-6

The higher the number of hours the more stable the oil is.

Source: U.S. Soybean Export Council, *Data for Plenish® High Oleic Soy and OSI values courtesy of Corteva™ Agriscience

For more information or samples, contact your Scoular representative.
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