

High Oleic Soybean Oil Shortening

Description

All-natural, soybean based shortening used for baking. The High Oleic Soybean Oil Shortening comprises of more than 70% high oleic soybean oil and does not contain any trans-fat. This shortening contains at least 20% less saturated fat than other commercially available transesterified products, while increasing the amount of monounsaturated amount by 70%.

Features and Benefits

- Free of partially hydrogenated oil
- 0g Trans-fat per serving
- Saturated fat less than 30%
- Does not contain synthetic gelators or emulsifiers
- Higher thermal stability than regular soybean oil and interesterified products

Properties

Measurement	Method	High Oleic Soybean Oil Shortening Sample 80/20	Competitive Product
Color	ASTM D-156	-1	-9
% Solid Fat Content @ 92°F	NMR	10	35
% Saturated Fat	Calculated	29	46
% Monounsaturated Fat	Calculated	60	15
% Polyunsaturated Fat	Calculated	8	31
Viscosity (50°C, Spindle #3, Speed 12)	Brookfield LVT	7150 cps	9900 cps
Thermal Degradation Onset	DSC	380°F	362°F

