

Cargill launches high oleic canola oil in US

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According to the company, its new oil product is produced using canola hybrid that contains 4.5% or less saturated fat, which can be used for high fry and has the ability to maintain shelf life, performance, and taste of the food product.

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Lorin Debonte, Cargill research and development official said, "Cargill is committed to innovation with a purpose with a focus on responsibly nourishing the world. This new low-sat, high oleic canola oil is no exception. We dedicated ten years to finding a canola hybrid that could improve the nutrition profile of our oil."

"At the same time, the canola was bred to meet customer demands – providing high yield and disease resistance for growers and taste, shelf life, and fry life qualities for our food manufacturers and restaurant customers."

Kristen Dammann, Cargill scientific and regulatory affairs registered dietitian said, "Healthy diets balance the types of fats we consume, with guidelines suggesting we reduce both trans fats and saturated fats. Those can then be replaced with healthier options, like unsaturated fats, which have been shown to decrease bad cholesterol and reduce the risk of cardiovascular disease."