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Introduction to high oleic soy: overview of technical and commercial status

*Susan Knowlton*, Department of Soy Traits and Technologies DuPont

Pioneer, Delaware, USA

In the past decade, the proportions of different oils consumed in the United States have gradually changed. High oleic oils, as a result of their desired functionality, are replacing commodity and partially hydrogenated oils in the food industry. Among the options, high oleic soy stands out for its exceptional stability, advantaged nutritional profile, and the large and cost-efficient soy supply chain. Industry projections reflect the substantial growth expected for the high oleic soy crop.

Many studies have been conducted which demonstrate the unique advantages this fatty acid modification brings across the various products derived from high oleic soybeans. Not only are the lipid components improved (oil and lecithin fractions) but also, and unexpectedly, meals and proteins are impacted by the fatty acid change. In addition, health studies have shown that high oleic soy oil can have a beneficial impact on biomarkers of cardiovascular disease.

Join us in this session to understand the current commercial status of high oleic soy and discover the many benefits it brings to a broad scope of both food and industrial industries.