



Good as Golden

Peanut oils from ADM deliver a unique flavor experience to consumers hungry for great taste—and those who are also looking for non-GMO* ingredients. With a wide array of benefits including natural stability and a balanced mono and polyunsaturates level, our peanut oils help you elevate your fried food formulations as well as your labels.

REAL CONSUMER APPEAL AND GOLD-STANDARD RELIABILITY

We may have a varied selection of consumer-pleasing peanut oils, but our standards never waver. So you can depend on peanut oil of the highest quality, along with the benefits of the largest portfolio of edible oils in the industry, unmatched technical ingenuity, and the reliable supply chain that provides ADM’s gold-medal position as a peanut oil provider.



¹ 2019 Food and Health Report, IFIC Foundation
² Hartman Organic and Natural Report, 2018

WE HELP YOU MAKE DELICIOUS AUTHENTIC FOODS A REALITY

Peanut oil has real consumer appeal, with its great clean flavor, inherent non-GMO*, and available expeller pressed options. A balance of saturates, monounsaturates and polyunsaturates in peanut oil allows you to create great-tasting fried foods and snacks—all with a naturally stable oil that promotes fry life and shelf stability.



Your Golden Ticket

With its built-in consumer appeal, natural stability and high-heat functionality, our peanut oil is ideal for use in a variety of consumer-pleasing fried foods, but there's more.

ADM's peanut oils always give you the consistency and high quality you expect, so you can successfully deliver great food experiences. In addition, you can count on a high level of service with dedicated customer relationships, a strong supply chain, and a premier transportation network.

*Based on seed source

**Subject to FDA regulations: <https://www.fda.gov/food/food-allergens/gluten-free-guidance-documents-regulatory-information/food-allergen-labeling-and-consumer-protection-act-2004-questions-and-answers>

FUNCTIONAL BENEFITS

Consumer appeal: great flavor, non-GMO*, expeller pressed options

Supplied as a highly refined oil with U.S. allergen labeling exemption**

A network of expert oil R&D specialists, blending expertise and experience

High-heat functionality: inherent stability, longer fry life

PERFECTLY SUITED FOR:

FOODSERVICE FRYING

**CULINARY SAUCES,
DRESSINGS AND MORE**

SNACK FRYING



More Applications, More Benefits

Ideal for:

CULINARY SAUCES AND DRESSINGS | FOODSERVICE FRYING | SNACK FRYING APPLICATIONS

AND, THEY BRING SPECIFIC FUNCTIONAL BENEFITS TO THESE APPLICATIONS:



Snack Frying

- Offers inherent oxidative stability with <1% linolenic acid
- Provides balanced fatty acid profile for fried flavor development
- Meets functional needs for chipping, nut roasting, popping, and puffed snack development



Culinary Products

- Provides a differentiated oil for salad dressings and sauces
- Offers a natural fit for formulating many ethnic inspired culinary dishes
- Accommodates varied flavor needs, with fully deodorized option for clean bland flavor or aromatic option for natural peanut flavor





The Right Products

ADM offers refined peanut oils to meet your application requirements and consumers' desires.

GOLDEN PEANUT AND TREE NUTS REFINED OILS

Products	Product code	Description	IV	FFA (max.)	PV (max.)	Color (Lovibond Red), Max.	Flavor	Smoke Point	Appearance
Peanut Oil	571700	RB (Undeodorized) Peanut Oil	80-110	0.5	1.0	3.0	-	450°F	Golden color
	571705	RBD no adds	80-110	0.05	1.0	1.5	Neutral	450°F	Clear, brilliant
	571710	RBD with 100 ppm TBHQ, citric acid and antifoaming agent	80-110	0.05	1.0	1.5	Neutral	450°F	Clear, brilliant
	571713	RBD with 30 ppm TBHQ, citric acid and antifoaming agent	80-110	0.05	1.0	1.5	Neutral	450°F	Clear, brilliant
	571715	RBD with 100 ppm TBHQ, citric acid and antifoaming agent	80-110	0.05	1.0	1.5	Neutral	450°F	Clear, brilliant
Highly Refined Peanut Oil	571720	RBD with 5 ppm antifoaming agent	80-110	0.05	1.0	1.5	Neutral	450°F	Clear, brilliant
	571730	Highly Refined Expeller Pressed Peanut Oil	85-110	0.05	1.0	1.5	Neutral	-	Clear, brilliant

All Oils and Fats products are available in bulk truck or railcar. All values are typical and are subject to variation. Natural or synthetic antioxidants added upon request. Palm and palm kernel oil available in mass balance. Nutritional and technical data sheets available upon request. ADM can provide tailored blends to meet application demands for nutrition and functionality. ADM Corporate Sustainability Report located at www.adm.com.

Our Oils Strike the Perfect Balance

To give consumers the great taste, texture and nutrition they want in the foods they love, you need a variety of reliable oils that really perform—and balance all your needs. With the largest portfolio of edible oils in the industry and unmatched technical ingenuity, our team is always at the ready, partnering with you for inventive solutions and standout performance that helps you reach new heights.

OUR PORTFOLIO INCLUDES NON-GMO* (NG), NON-GMO IP (NGIP), ORGANIC (OG) AND MASS BALANCE (MB) OPTIONS TO MEET YOUR TARGETED NEEDS.**

SOYBEAN (NGIP)
HIGH-OLEIC SOYBEAN
CANOLA
CORN
COTTONSEED

PEANUT (NG)
ROASTED PEANUT (NG, OG)
SUNFLOWER (NG)
PALM (NG, MB)

PALM KERNEL (NG, MB)
COCONUT (NG)
CUSTOM BLENDS
HYDROGENATED OILS
INTERESTERIFIED OILS

* Non-GMO: Products manufactured from crops that are traditionally non-GMO.

** Non-GMO Identity Preserved (IP): Segregation is maintained during the growing, storage, transit and production of finished product. Independent test results show negative results for GMO traits. Third-party audited IP program can be provided.

ADM DELIVERS FOR YOU

Sometimes, bigger is better. In addition to the most comprehensive portfolio of edible oils, ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What's that mean for you? With our **vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, unparalleled infrastructure, and the world's premier crop transportation network**, you can trust us to deliver what you need when you need it.



**vertical
integration**



**state-of-the-art
facilities**



**industry-leading
quality standards**



**unparalleled
infrastructure**



**transportation
network**

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