

# COTTONSEED OIL











## AMERICA'S ORIGINAL VEGETABLE OIL

**Deeply rooted in American food history,** cottonseed oil has played an important role since the mid 1800s. With today's pressures to reduce trans fats, cottonseed oil is reemerging as a smart choice in culinary development for foodservice operators, chefs and food manufacturers.

Thanks to its natural high stability and versatility, cottonseed oil is a solution for reducing trans, while enhancing – never masking – the natural flavor of food.



## WHY COTTONSEED OIL?

-  **Trans-free**
-  **Neutral flavor**
-  **Highly stable**
-  **Low flavor reversion**
-  **Strong shelf life**
-  **Low fryer turnover**
-  **Extremely versatile**
-  **Commercially available**



**Put the original vegetable oil to work in your operation!**

Read more ...



**NCPA**  
NATIONAL COTTONSEED  
PRODUCTS ASSOCIATION

For more information, contact your liquid oil supplier  
or the NCPA @ 901-682-0800  
info@cottonseed.com | www.cottonseed.com



More reasons  
why ...

## COTTONSEED OIL



### TRANS-FREE

- Moderate saturated fat levels of 22-28% provide built-in stability. No hydrogenation required.
- "Heart healthy" in moderation, according to the American Heart Association.
- Good source of essential fatty acids (70% unsaturated, 26% saturated).
- Good source of Vitamin E.
- Cholesterol free.



### FLAVOR NEUTRALITY & STABILITY

- Low flavor reversion – ideal for cooking at high temperatures.
- Develops a pleasant nutty, buttery flavor.

### STRONG SHELF LIFE & COST EFFICIENCIES

- Stability in the fryer means less turnover and greater cost efficiencies.
- Resists rancidity, offering a longer shelf life within the distribution system and more shelf-stable finished products.

### AVAILABILITY

- Available in commercial quantities to satisfy the current demand for trans-free oils.
- Pack sizes include 35 lb and 17.5 lb containers, and industrial drums. Check with your supplier.

### VERSATILITY

- SNACK FOODS:** Uniquely brings out the natural flavor of potato chips and other snack foods.
- ASIAN FOODS:** Perfect for sautéing and stir-frying vegetables and seafood.
- SALAD DRESSINGS:** Sturdy, yet delicate enough to avoid coating a diner's mouth.



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