



SOY

EXPELLER-PRESSED SOYBEAN OIL

Highly Versatile Cooking Oil

Ideal for Frying, Cooking, and Baking

Our proprietary process uses a gentle expeller pressing method to extract premium oils from North American soybean seeds.

Whole Harvest premium oils offer quality taste and performance for a wide variety of food applications with zero grams trans fat.

WHOLE HARVEST IS *Simply Different*

- Superior performance and stability
- Zero grams trans fat and low in saturated fat
- Flavor neutral
- Cholesterol-free
- Clean label

Nutrition Facts

Serving Size 1 Tbs. (14g)
Serving Per Container 1138

Amount Per Serving	
Calories 120	Calories from Fat 120
%Daily Value*	
Total Fat 14g	22%
Saturated Fat 2g	10%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	0%

Not a significant source of dietary fiber, sugar, Vitamin A, Vitamin C, Calcium & Iron.

*Percent Daily Value Based on a 2,000 calorie diet.

INGREDIENTS:

Expeller-pressed soybean oil, dimethylpolysiloxane (an antifoaming agent) added.

Smoke Point: 484° F
Flash Point: 560° F

Mfd. in USA by Bunge Oils, St. Louis, MO 63146-1000
If you have questions or comments, call us toll free.

BUNGE

BungeNorthAmerica.com **Call (800) 435-1857**