

OILS, MARGARINES & SHORTENINGS

PRODUCT GUIDE



RICHARDSON
FOOD & INGREDIENTS



Our story

SINCE 1857, RICHARDSON has built trusted relationships with farmers to bring quality agricultural products to the world market. Today, our business has grown to be vertically integrated from the farm to the consumer's table. Our canola processing plants supply the oil used in packaging plants in Alberta, Ontario, and Tennessee to manufacture a full line of non-hydrogenated oils, margarines, shortenings and laminating fats.



From farm to table

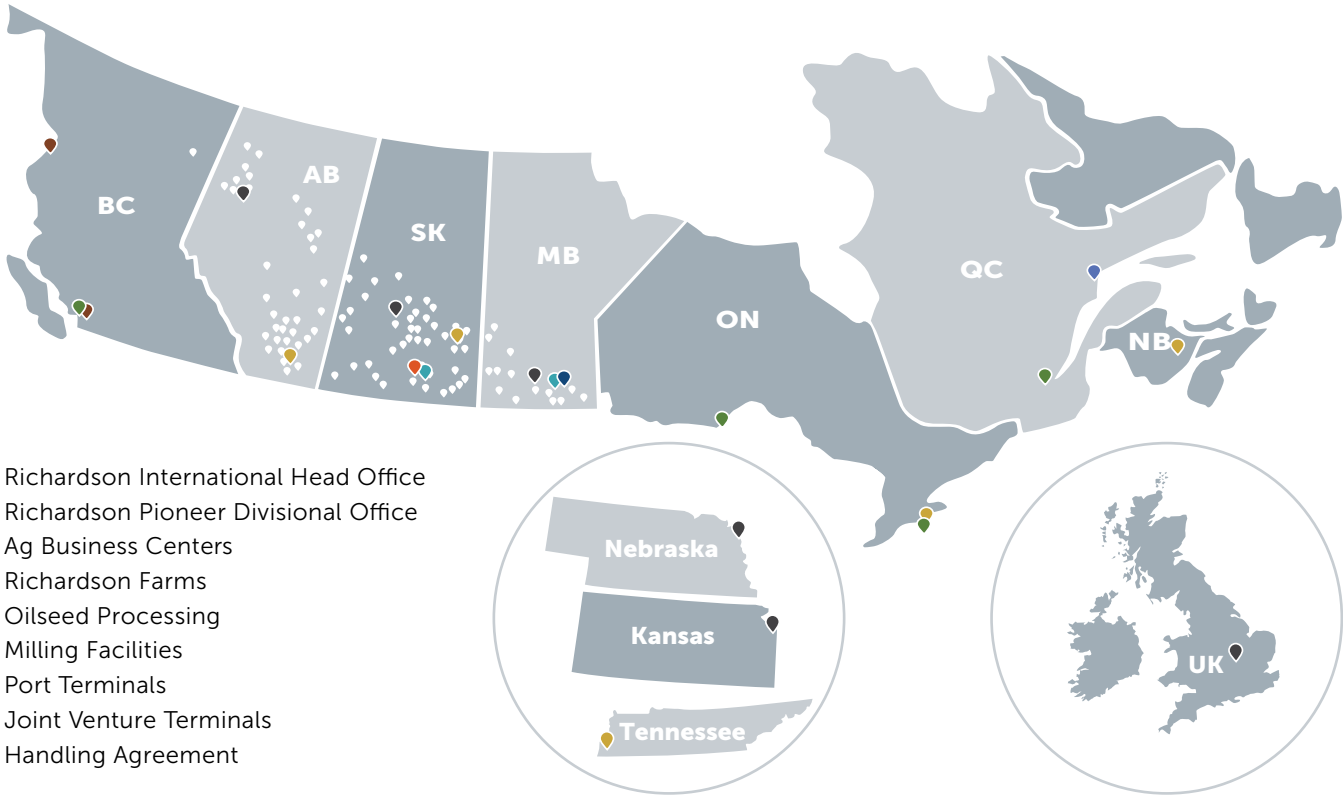
We are proud to support
farmers & their families





Our family

OUR ACQUISITION of the Wesson brand and Memphis facility broadens our product offerings, resources and manufacturing capabilities as we grow our North American business model.

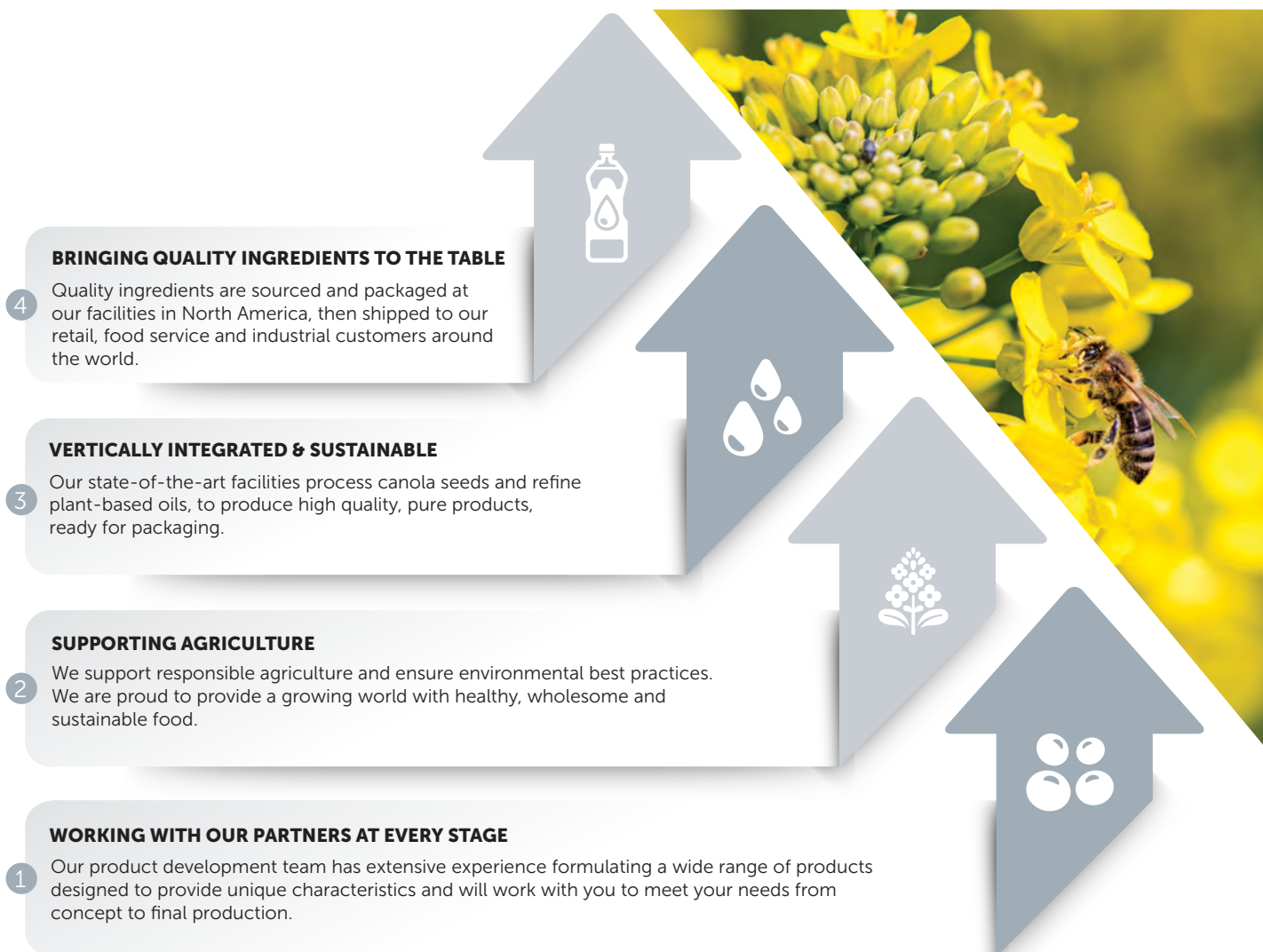


- ◆ Richardson International Head Office
- ◆ Richardson Pioneer Divisional Office
- Ag Business Centers
- ◆ Richardson Farms
- ◆ Oilseed Processing
- ◆ Milling Facilities
- ◆ Port Terminals
- ◆ Joint Venture Terminals
- ◆ Handling Agreement



Vertically integrated

From farm to table





Our Products

Backed by an experienced team of technical experts with a passion for innovation, we continue to develop products that are tailored to meet the ever-changing requirements facing our industry.

We have been producing non-hydrogenated, **PHO-free** margarines and shortenings **since 2003**, and continue to successfully develop new products to meet a wide variety of applications. Always anticipating consumer needs, we proactively created cleaner labels by removing artificial ingredients and preservatives while maintaining functionality.

Our innovative approach to produce PHO-free shortenings and margarines makes Richardson an ideal supplier for quality minded bakery, food service and food manufacturers world wide.



Shortenings

Icing & specialty



- Icing shortening
- Cake & icing shortening
- Ready to whip icing
- Canola / palm blend
- Soybean / palm blend
- Non GMO / palm blend
- Flavoured & unflavoured
- Ambient & refrigerated
- Vegan options
- Kosher pareve & kosher dairy



Shortenings

All-purpose

- Canola / palm blend
- Soybean / palm blend
- Non GMO / palm blend
- All palm
- No palm
- Blends



Shortenings

Frying



- For frying
- For manufacturers
- Canola / palm blend
- All palm
- Blends
- Creamy fry liquid
- Frying oils also available

Shortenings

Roll-in

- Canola / palm blend:
 - ~ 20 kg cubes
 - ~ 4 x 5 kg quarters
- Non-GMO / palm blend
- White & yellow
- Corrugate-free
- Euro & North American style fat
- Vegan
- Kosher pareve & kosher dairy



Margarines

Roll-in



- Canola / palm blend
- Soybean / palm blend
- Non-GMO / palm blend
- White & yellow
- Flavoured & unflavoured
- Salted or with sugar
- Ambient & refrigerated
- Corrugate-free
- Euro & North American style fat
- Vegan
- Kosher pareve & kosher dairy

Margarines

Soft

- Canola / palm blend
- Soybean / palm blend
- White & yellow
- Flavoured & unflavoured
- Salted & unsalted
- Pails, cubes & totes
- Liquid margarine
- Garlic spread
- Low saturated fat
- Vegan
- Kosher pareve & kosher dairy



Margarines

Baking



- Canola / palm blend
- Soybean / palm blend
- All palm
- Non-GMO
- White & yellow
- Flavoured & unflavoured
- Salted & unsalted
- Ambient & refrigerated
- Vegan
- Kosher pareve & kosher dairy

Oils

- Canola oil
- High-oleic canola oil
- Non-GMO expeller pressed canola oil
- Mid-oleic sunflower oil
- High-oleic sunflower oil
- Soybean oil
- Corn oil
- Cottonseed oil
- Palm oil

Inquire about our vegetable oil options including **additives** for frying & enhancing **shelf stability**



Blends & specialty



- Canola oil / extra virgin olive oil
- High-oleic canola oil / conventional canola oil
- High-oleic canola oil / high-oleic sunflower oil
- Corn oil / canola oil
- Custom blends
- Vegetable ghee
- Buttery flavoured:
 - ~ Pan & grill
 - ~ Snack food
 - ~ Popcorn popping & topping
- Baking & griddle spray
- All-purpose spray

Developing innovative products

Richardson has invested \$32-million to develop a world class facility dedicated to agri-food research and product innovation.



Located in Winnipeg, this state of the art facility is home to our product development team, analytical laboratories, culinary test and demonstration kitchen.

BRINGING **QUALITY INGREDIENTS** TO THE TABLE