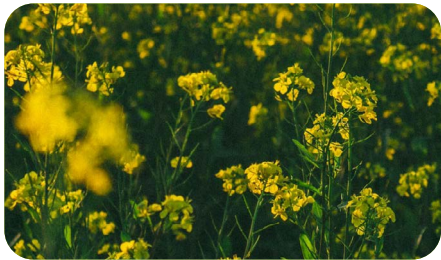


# Canola Oil: Healthy, sustainable processing for today's food & ingredients

Consumers seek assurances regarding the ingredients in their purchased products. While certain chemicals are employed in the refining process of vegetable oils like canola oil, they are utilized at diluted concentrations and completely eliminated from the oil before human consumption. Canola oil stands as a secure option for sustainable product innovation. Below, follow the journey of canola oil from farm to table.



## 1. PREPARING

Canola seeds are received and graded based on color and damage, assessing the quantity of green, black, sprouting, or damaged seeds in each sample. These seeds are then flaked and cooked in preparation for canola seed crushing.



## 2. PRESSING

The seeds undergo expeller pressing to extract available oil, removing the majority of it. The residual oil trapped in the 'cake' is then extracted using hexane. After extraction, the hexane is completely removed from the oil and recycled for reuse.



## 3. REFINING

The canola oil undergoes refinement, starting with degumming to remove gums and polar lipids. Acidic compounds are neutralized with sodium hydroxide, followed by bleaching using a clay bed, akin to water purification. Finally, the oil is deodorized via steam distillation to eliminate any remaining oxidative components and flavor compounds.



## 4. ENJOYING

The final canola oil boasts a clean flavor and aroma, with minimal traces of oxidative compounds. This characteristic aids in maintaining freshness throughout the product's shelf life.