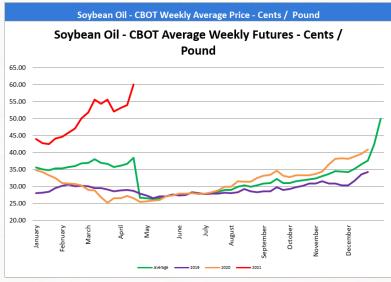
SOYBEAN SHORTENING

Critical Supply Shortages

Img 1.0



The above chart shows the drastic increase in pricing (red line) which far outpaces the median price (green line).

Why is the soybean oil industry supply constrained?

- No Beans To Be Found: Domestic storage of bean is at the lowest levels in over twenty years
- Maxed Out: Oil refinery capacity is maxed
- Fuel vs. Food Fight: Soybean oil demand for biofuels is larger than the total US food demand for soybean oil
- Moving On Up: Oil prices significantly higher vs. last year (please see image 1.0)



ALTERNATIVES GET MORE OUT OF THE OIL YOU USE!

Switch from commodity soy and canola oil to oils with longer fry life

View Mid-Tier and Premium Oils

Perform oil management best practices which extend the life of your shortening.

Check out our Sysco Classic Oil Filter Pods

IMPORTANT LINKS

Video, Sysco Imperial Oils and Shortenings

Video, Sysco Imperial Premium Oil

Video, Sysco Fry ZTF Oil

Management

Sysco Classic Fry Pod One Pager

FOUR TIPS TO EXTEND THE LIFE OF YOUR SHORTENING?

- Keep oil temp at 280°F during slow periods
- Filter and skim oil daily
- Prevent ice and water from entering the oil
- Prevent grease and grime build up by cleaning the fryer vat regularly

