



Superior Quality Products

Oilseeds International is a leading supplier of superior quality specialty vegetable oils to nutritional product, natural food, and premium snack food companies worldwide.

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Latest News & Events

03.10.2011

RITO Partnership will exhibit at the Suppliers Night Expo in Anaheim, CA

03.20-23.2011

Oilseeds will be attending SNAXPO in Orlando, FL

[VIEW ALL](#)

Our High Oleic Oils

High Oleic Sunflower Oil from Oilseeds International contains some of the highest quality oleic levels available.

High Oleic Safflower is the perfect solution for food manufacturers searching for healthy alternatives to saturated or hydrogenated oils.

Products A LEADING GLOBAL SUPPLIER

[Home](#) > [Products](#) > [Domestic](#) > [Specialty Vegetable Oil](#) > [High Oleic Sunflower Oil](#)

Overview

Domestic

Specialty Vegetable Oil

> [High Oleic Sunflower Oil](#)

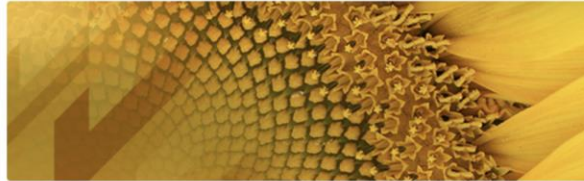
[High Oleic Safflower Oil](#)

[High Linoleic Safflower Oil](#)

[Rice Bran Oil](#)

[Organic Oils](#)

[International](#)



High Oleic Sunflower Oil

LOW SATURATES, HIGH MONOUNSATURATES, NO CHOLESTEROL, TRANS FREE, NO ADDED ANTIOXIDANTS OR PRESERVATIVES, NON-GMO, KOSHER CERTIFIED, NATURAL HIGH STABILITY

Oilseeds International offers sunflower oil containing the highest oleic levels available. High oleic sunflower oil is ideal for products or production processes requiring a nutritional vegetable oil with naturally high stability and no additives. Oilseeds' high oleic sunflower hybrids can yield an oleic content in excess of 85%.

[Overview](#) | [Specifications](#) | [Fatty Acid Profiles](#)

Oilseeds International partnered with the first agribusiness company to produce and market high oleic sunflower oil more than 25 years ago. Oilseeds' high oleic sunflower oil has a long history as a proven ingredient in functional food applications, including: dairy substitutes, salad and frying oils, spray oil for fruits, cereals, and granola, and in the manufacturing of confectionary products. Food manufacturing interest in high oleic sunflower oil remains high as dietary recommendations continue to favor increased monounsaturated intake along with the reduction in consumption of saturated fats and trans-fatty acids, or hydrogenated oils.

Contact [Oilseeds International](#) for a complete list of product applications and specifications.

Applications

[FRYING | ROASTING](#)

- Nuts
- Popcorn
- Snacks
- Seeds
- Meats
- French Fries

[INGREDIENT](#)

[SPRAY OIL](#)

Company Information

[COMPANY INFORMATION](#)

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Products A LEADING GLOBAL SUPPLIER

Home > Products > Domestic > Specialty Vegetable Oil > Rice Bran Oil

Overview

Domestic

Specialty Vegetable Oil

High Oleic Sunflower Oil

High Oleic Safflower Oil

High Linoleic Safflower Oil

> Rice Bran Oil

Organic Oils

International



ORYZAN™ Rice Bran Oil

HIGH ORYZANOL, RICH IN NATURAL ANTIOXIDANTS, TRANS FREE

ORYZAN™ Rice Bran Oil offers unique properties that make it a highly desirable specialty oil. ORYZAN has an appealing nut-like flavor, is trans-free, and contains three classes of powerful natural antioxidants—oryzanols, tocotrienols, and tocopherols. ORYZAN has a high oleic content and is an excellent choice for high heat frying and stir-frying, as well as food processing.

Overview

Specifications

Fatty Acid Profiles

ORYZAN Rice Bran Oil is a product of RITO Partnership, formed by Oilseeds International and Riceland Foods.

ORYZAN is similar to peanut oil in fatty acid composition. The much lower linolenic acid content makes ORYZAN more stable and less likely to oxidize than soy oil.

ORYZAN is suitable for a wide range of cooking and food applications.

Frying ORYZAN Rice Bran Oil exhibits excellent frying performance and contributes a pleasant flavor to fried food. The oil possesses good storage stability and fry life without hydrogenation due to its high level of naturally occurring antioxidants and low linolenic acid content. These properties make ORYZAN a premium choice for frying products with delicate flavors.

Stir-Frying ORYZAN Rice Bran Oil has a natural resistance to smoking at high frying temperatures, making it the ideal choice for stir-frying. The delicate, nut-like flavor of the oil complements the natural flavors of meats, seafood, and vegetables.

Snacks ORYZAN is a natural antioxidant that can be used to coat a wide range of products, such as: crackers, nuts, and similar snacks that require an extended shelf life. ORYZAN's highly desirable flavor also helps increase snack food palatability.

Margarine ORYZAN flavors appeal to margarine processors, as does the oil's natural tendency to bring a good balance of plasticity, creaminess, and spreading properties to a wide range of margarines.

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