

COTTONSEED OIL

AMERICA'S ORIGINAL VEGETABLE OIL










Deeply rooted in American food history, cottonseed oil has played an important role since the mid 1800s. With today's pressures to reduce trans fats, cottonseed oil is reemerging as a smart choice in culinary development for foodservice operators, chefs and food manufacturers.

Thanks to its natural high stability and versatility, cottonseed oil is a solution for reducing trans, while enhancing – never masking – the natural flavor of food.



With its high smoke point and neutral flavor, cottonseed oil is the ideal choice for tempura and ethnic foods.

WHY COTTONSEED OIL?

-  **Trans-free**
-  **Neutral flavor**
-  **Highly stable**
-  **Low flavor reversion**
-  **Strong shelf life**
-  **Low fryer turnover**
-  **Extremely versatile**
-  **Commercially available**
-  **Kosher**

Read more ...




NCPA

NATIONAL COTTONSEED PRODUCTS ASSOCIATION

Established 1897

For more information, contact your liquid oil supplier or the NCPA at info@cottonseed.com or visit www.cottonseedoil.com

866 WILLOW TREE CIRCLE | CORDOVA, TENNESSEE 38018-6376 | TEL. 901-682-0800



More reasons why ...

COTTONSEED OIL

TRANS-FREE

- Moderate saturated fat levels of 22-28% provide built-in stability. No hydrogenation required.
- "Heart healthy" in moderation, according to the American Heart Association.
- Good source of essential fatty acids (70% unsaturated, 26% saturated).
- Good source of Vitamin E.
- Cholesterol free.



Cottonseed oil helps maintain taste and mouth-feel in zero-trans bakery products.

FLAVOR NEUTRALITY & STABILITY

- Low flavor reversion – ideal for cooking at high temperatures.
- Develops a pleasant nutty, buttery flavor.

STRONG SHELF LIFE & COST EFFICIENCIES

- Stability in the fryer means less turnover and greater cost efficiencies.
- Resists rancidity, offering a longer shelf life within the distribution system and more shelf-stable finished products.

VERSATILITY

- SNACK FOODS:** Uniquely brings out the natural flavor of potato chips and other snack foods.
- BAKERY:** Stable in the beta-prime crystal form, promoting a smooth, workable consistency.
- ASIAN FOODS:** Perfect for sautéing and stir-frying vegetables and seafood.
- SALAD DRESSINGS:** Sturdy, yet delicate enough to avoid coating a diner's mouth.
- KOSHER FOR PASSOVER:** Contains no animal byproducts and originates from cottonseed, rather than one of the five grains that are forbidden during Passover.



NATIONAL COTTONSEED PRODUCTS ASSOCIATION

Established 1897

For more information, contact your liquid oil supplier or the NCPA at info@cottonseed.com or visit www.cottonseedoil.com