



Tried, True and Trending

Coconut oil from ADM offers a great-tasting, fast melting option with a variety of uses and a positive consumer perception, partly due to it containing medium chain fatty acids found in medium chain triglycerides (MCT). Coconut oil is a popular keto-friendly and paleo-friendly oil used to fulfill each of these trending diets.

DISTINCTLY DEPENDABLE

Our coconut oil gives you application diversity, with a wide range of melting profiles through hydrogenation and blending. And, it comes with additional benefits: the largest portfolio of edible oils in the industry, unmatched technical ingenuity, and the vertical, reliable supply chain that provides the ADM service you expect—and can count on.

¹ 2019 Food and Health Report, IFIC Foundation

² <https://ketologic.com/article/best-cooking-oils-for-keto/>

³ <https://latourangelle.com/general/paleo-friendly-cooking-oils-and-fats/>

36%

followed a specific eating pattern in the past year, including paleo & ketogenic diets¹

**2nd
Most Popular**
keto-friendly² and
paleo-friendly³ oil:
Coconut

WE HELP YOU ENHANCE CONSUMERS' EATING EXPERIENCES

Not only does coconut oil have real consumer appeal with its familiar name and positive connotations, it provides real functionality and helps with flavor impact in foods consumers love.



On-Trend Attributes

With medium chain fatty acids that appeal to consumers and fast-melting functionality for application success, our coconut oils are ideal for use in a variety of foods, especially in applications that require specific melting properties.

ADM's coconut oils always give you the consistency and high quality you expect, so you can successfully deliver great food experiences. In addition, you can count on a high level of service with dedicated customer relationships, a strong supply chain, and a premier transportation network.

FUNCTIONAL BENEFITS

Consumer appeal: on-trend oil source containing medium chain fatty acids found in medium chain triglycerides (MCT)

Fast melting: with range of melting profiles achieved by blending and hydrogenation

A network of expert oil R&D specialists, blending expertise and experience

PERFORMS WELL IN WIDE VARIETY OF APPLICATIONS:

CONFECTIONERY

RELEASE AGENT

POPCORN

BEVERAGES

SPRAY DRYING

TOPPINGS



More Applications, More Benefits

Ideal for:

CONFECTIONERY COATINGS AND FILLINGS | CONFECTIONS | BEVERAGES
COFFEE WHITENERS | WHIPPED TOPPINGS

AND, THEY BRING SPECIFIC FUNCTIONAL BENEFITS TO THESE APPLICATIONS:



Confectionery

- Quick melt profile for fillings and caramels
- Fully hydrogenated option provides 'snap' for ice cream coatings
- Melt points ranging from 76-110°F through blending and hydrogenation



Popcorn

- 'Gold standard' for flavor and eating characteristics in popcorn
- Solids benefit adhesion of seasoning and salt
- Melt profile contributes to fast flavor release



Dairy Replacement

- Replaces dairy in frozen desserts with solids and sharp melt profile
- Aerates and holds structure in whipped toppings
- Contributes to whitening power, flavor release, and powder flow in coffee whiteners



Beverages

- Builds body in beverages for feel of creaminess
- Can be used as a clouding agent
- RBD coconut oil provides bland/clean flavor



The Right Products

ADM offers a variety of coconut oils to meet your application requirements and consumers' desires.

COCONUT AND PALM KERNEL OILS

Products	Product code	IV	MDP (F)	SFC 50°F	SFC 80°F	SFC 104°F	Saturates (%)	Monoun-saturates (%)	Polyun-saturates (%)	Trans (%)	Applications
76°F Coconut Oil	89-062-0	7-11	76-81	78.5-87.5	1 max	-	91	6	2	1	Confections, ice cream coatings, whipped toppings, popping
92°F Hydrogenated Coconut Oil	89-592-0	1.5 max.	91-99	87.5-97.5	7.5-13.5	1.5 max.	98	1	-	1	Confections, ice cream coatings, whipped toppings, popping, coffee whitener
105°F Hydrogenated Coconut Oil, Hydrogenated Soybean Oil	89-864-0	4 max.	101.3-109.8	-	-	-	98.5	0.3	0.2	1	Confections, ice cream coatings, whipped toppings, popping, coffee whitener



All Oils and Fats products are available in bulk truck or railcar. All values are typical and are subject to variation. Natural or synthetic antioxidants added upon request. Palm and palm kernel oil available in mass balance. Nutritional and technical data sheets available upon request. ADM can provide tailored blends to meet application demands for nutrition and functionality. ADM Corporate Sustainability Report located at www.adm.com.

Our Oils Strike the Perfect Balance

To give consumers the great taste, texture and nutrition they want in the foods they love, you need a variety of reliable oils that really perform—and balance all your needs. With the largest portfolio of edible oils in the industry and unmatched technical ingenuity, our team is always at the ready, partnering with you for inventive solutions and standout performance that helps you reach new heights.

OUR PORTFOLIO INCLUDES NON-GMO* (NG), NON-GMO IP (NGIP), ORGANIC (OG) AND MASS BALANCE (MB) OPTIONS TO MEET YOUR TARGETED NEEDS.**

SOYBEAN (NGIP)
HIGH-OLEIC SOYBEAN
CANOLA
CORN
COTTONSEED

PEANUT (NG)
ROASTED PEANUT (NG, OG)
SUNFLOWER (NG)
PALM (NG, MB)

PALM KERNEL (NG, MB)
COCONUT (NG)
CUSTOM BLENDS
HYDROGENATED OILS
INTERESTERIFIED OILS

* Non-GMO: Products manufactured from crops that are traditionally non-GMO.

** Non-GMO Identity Preserved (IP): Segregation is maintained during the growing, storage, transit and production of finished product. Independent test results show negative results for GMO traits. Third-party audited IP program can be provided.

ADM DELIVERS FOR YOU

Sometimes, bigger is better. In addition to the most comprehensive portfolio of edible oils, ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What's that mean for you? With our **vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, unparalleled infrastructure, and the world's premier crop transportation network**, you can trust us to deliver what you need when you need it.



**vertical
integration**



**state-of-the-art
facilities**



**industry-leading
quality standards**



**unparalleled
infrastructure**



**transportation
network**

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