

# QUALITY FOOD INNOVATION STARTS WITH SUNFLOWER OIL

The National Sunflower Association hosted a webinar with three Canadian food manufacturers to understand why they choose US sunflower oil in for their product formulations/innovations. From a variety of foods including plant-based products, deep flavoured Indian dishes, snack foods, and breads, **their testimonials below showcase the power sunflower oil brings to creating high-quality, non-GMO products.**

**WATCH NOW!**



## BIG MOUNTAIN FOODS

Sunflower oil is an excellent choice for plant-based product innovation because it has a neutral flavour and can help with the texture and mouthfeel of these types of products. **Jasmine Byrne**, President at Big Mountain Foods, shares why they choose sunflower oil for some of their new, products.



## INDIAN LIFE FOODS

**Rakesh Raniga**, President and CEO, of Indian Life Foods chooses US sunflower oil for his, wholesome vegetarian, vegan, non-GMO Project Verified and Certified Organic foods. His time-tested family recipes are traditionally passed down from generation to generation and lovingly crafted with rich flavours, exotic aromatic spices and only the finest natural ingredients. From entrees and flatbreads to snacks, chutneys and sauces, Rakesh chooses sunflower oil in his product formulations because of its neutral flavour, non-GMO profile, healthy fat profile and longer shelf life.



## OZERY BAKERY

Everything made at Ozery Bakery is inspired by the philosophy that you can eat well and feel healthy. All products are free of artificial flavours and colours, preservatives, additives and GMOs. They are a peanut-free facility and also certified as Kosher under the Orthodox KSA (Kashruth Supervision of America) organization. Sunflower oil is a natural choice for Ozery Bakery's product formulations because it delivers against the aforementioned claims.

What's more, Ozery Bakery uses high oleic sunflower oil in their crackers to extend the shelf life, and they use mid oleic sunflower oil in their buns, pitas and snacks due to its neutral flavour and high heat point – their ovens go up to 700°C which requires a stable oil for all of their products.



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