

REFINE SOYBEAN OIL: Balanced Source of Omega-6 and Omega-3 for Health & Industry.

Experience the Purity of Flawless Extraction & Refinement Technology.



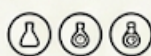
PURE & UNALTERED

- **Origin:** High-GMO or Conventional Soybeans
- **Purity:** Neutral aroma, light appearance, clean flavor
- non-GMO, naturally
- Natural-Free & Vegan
- rich in essential fatty acids (LA, LA)



CERTIFIED QUALITY

- **Production:** meticulous extraction & refinement
- **Refinement:** Precise
- **Certifications:** ISO, FSSC 22000, Kosher & Halal
- **Guarantee:** consistent composition and quality batch-to-batch

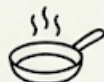


MULTI-APPLICATION

- **Food Processing:** Baking, cooking oils, margarine base
- **Culinary:** Fine dressings, high-heat cooking (refined)
- **Consumer emollient**
- **Pharmaceutical:**
- Premium premier oil for interior ingredients

Product ALA/LA Profile	Description (Appearance)	Processing Option	Key Advantage
e.g., Refined Soybean Oil (Food Grade)	Clear pale golden	Standard Refined & Bleached	High-smoke point, universal food use
e.g., Refined Soybean Oil (Industrial Grade)	Clear golden liquid	Refined and Bleached	Consistent base for specific indication
e.g., Cold Pressed Soybean Oil	Rich fresh liquid	Gentle natural extraction	Retains natural nutrients

Application Scenarios



Food & Frying



Food Production



Dietary Supplements



Cosmetics & Personal Care

STORAGE & TECHNICAL SPECS

Soybean Oil is a primary-volatile streamlined for high quality and modern technology, innovations, and operations. Set that tear-out A4 column erasably set with modern icons, soew, storage and professional brochure for a full high quality generations.