



BUNGE

Loders Croklaan

FarmOrigin





**In almost anything you eat,
chances are there's a little bit of
Bunge on your plate.**

What we do

We bring food from where it is grown to where it is needed. For the last 200 years, Bunge has served the world, connecting harvests to homes, restaurants, hotels, bakeries and food manufacturers.

Our living heritage

We see our work as a huge opportunity and an important responsibility. We maximize the value of the agrifood chain for communities, shareholders and ourselves by producing safe and high-quality products, and acting as a trusted partner to farmers, customers and consumers.

From farm to table

We ensure quality and food safety from the farms to your table. As world populations grow, we rely increasingly on farmers in the Americas and Europe. As a partner of choice, we help them deliver better harvests and select the best seeds to deliver you with the highest quality food all year round.



From farms to tables



Sunflower Soybean Canola Rapeseed Coconut Olive Corn Peanut

Bunge through the years



Johan Peter Gottlieb Bunge founded Bunge & Co. Trading Company in Amsterdam

1818

Late 1990s

Largest soy processor in Argentina and Brazil



Argentina to trade grains

Late 1800s

Goes public on New York Stock Exchange (BG)

Brazil wheat milling business

1905

2002

World's largest soy processor and supplier of bottled oils

Commodities in North America

1918

2003

Oils and fats food processing in India



Export soybeans out of Brazil

1945

2005

Soy processing in China



First US soybean processing facility

1967

2007

Sugar cane milling in Brazil

World's largest corn dry-miller

1979

2009

Soy processing in Vietnam





Canola Oil & High Oleic Canola Oil

Canola oil originates mostly from Canada and China. It is low in saturated fats and rich in Omega 9, 6 and 3 and antioxidants (Vitamin E).

What dishes are best cooked with Canola Oil?

To find out which oil is best for a particular dish, chefs from the Singapore Chefs Association used eight of the world's top cooking oils to prepare the most popular dishes in Asia. A panel consisting of professional chefs, home cooks and consumers judged the oils based on cooking performance and the taste, odor, colour, texture and appearance of the food.

And the results are...

	Korean Fried Chicken	
	Agedashi Tofu	
	Cereal Prawns	
	Lemongrass Pork Chop	

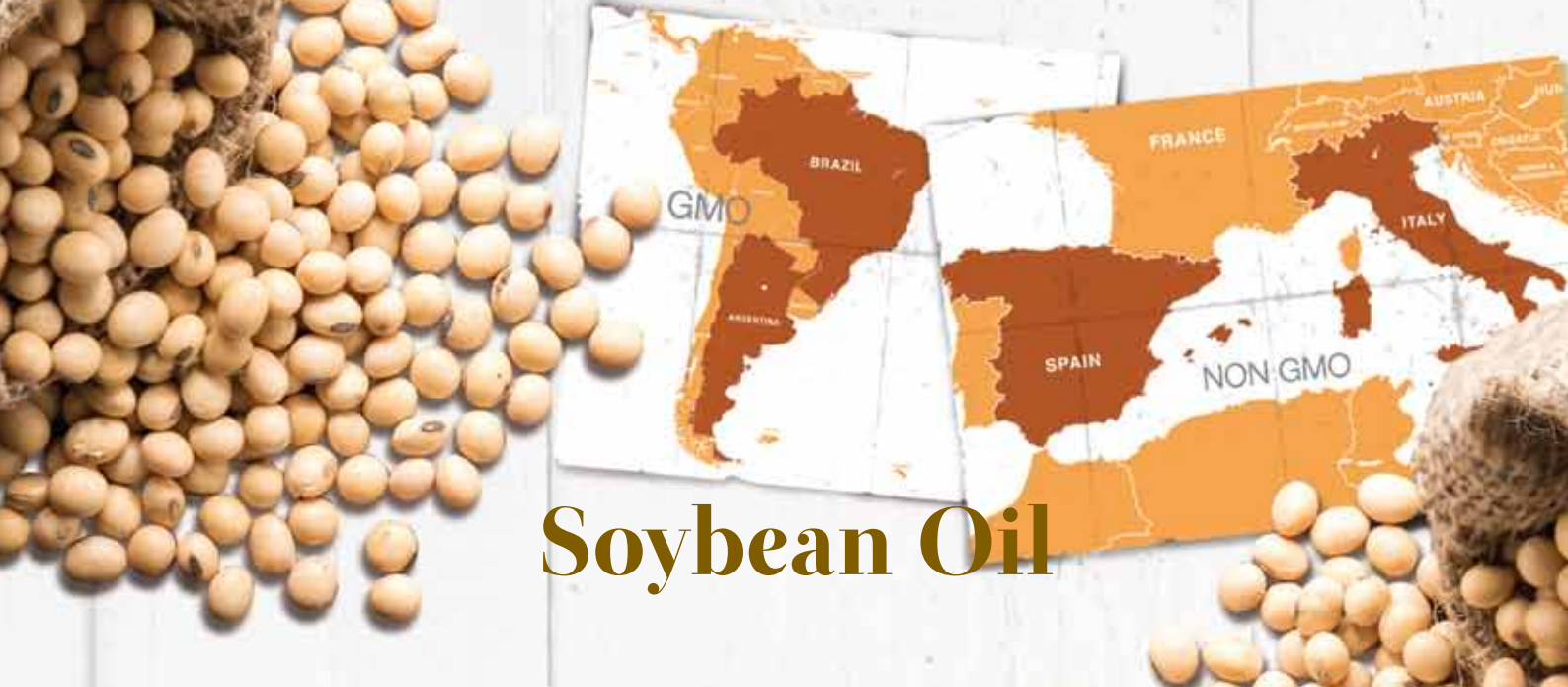


Food Service

FarmOrigin

PROFESSIONAL

Our packed canola oils have a shelf life of approximately 18 months based on recommended storage conditions.



Soybean Oil

Soybean oil originates mostly from North and South America. It is relatively low in saturated fats and rich in Omega 6 and 9.

What dishes are best cooked with Soybean Oil?

To find out which oil is best for a particular dish, chefs from the Singapore Chefs Association used eight of the world's top cooking oils to prepare the most popular dishes in Asia. A panel consisting of professional chefs, home cooks and consumers judged the oils based on cooking performance and the taste, odor, colour, texture and appearance of the food.

And the results are...

	Beef Rendang	
	Agedashi Tofu	
	Korean Fried Chicken	
	Fried Rice	



Food Service

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Our packed soybean oils have a shelf life of approximately 18 months based on recommended storage conditions.



Sunflower Oil & High Oleic Sunflower Oil

Sunflower oil originates mostly from Ukraine and Russia. It is low in saturated fats and rich in Omega 9 and 6 and antioxidants (Vitamin E, sterols and squalene).

What dishes are best cooked with Sunflower Oil?

To find out which oil is best for a particular dish, chefs from the Singapore Chefs Association used eight of the world's top cooking oils to prepare the most popular dishes in Asia. A panel consisting of professional chefs, home cooks and consumers judged the oils based on cooking performance and the taste, odor, colour, texture and appearance of the food.

And the results are...

	Ayam Panggang	
	Udang Masak Nanas	
	Chicken Adobo	
	Fried Chicken	



Our packed sunflower oils have a shelf life of approximately 18 months based on recommended storage conditions.



Peanut Oil

Peanut oil originates mostly from China and India. It is relatively low in saturated fats and rich in Omega 6 and 9.

What dishes are best cooked with Peanut Oil?

To find out which oil is best for a particular dish, chefs from the Singapore Chefs Association used eight of the world's top cooking oils to prepare the most popular dishes in Asia. A panel consisting of professional chefs, home cooks and consumers judged the oils based on cooking performance and the taste, odor, colour, texture and appearance of the food.

And the results are...

	Beef Rendang	
	Fluffy Wok Fried Egg	
	Pandan Leaf Chicken	
	Fried Chicken	



Food Service

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Our packed peanut oils have a shelf life of approximately 18 months based on recommended storage conditions.



Corn Oil

Corn oil originates mostly from the USA. It is relatively low in saturated fats and rich in Omega 6 and 9.

What dishes are best cooked with Corn Oil?

To find out which oil is best for a particular dish, chefs from the Singapore Chefs Association used eight of the world's top cooking oils to prepare the most popular dishes in Asia. A panel consisting of professional chefs, home cooks and consumers judged the oils based on cooking performance and the taste, odor, colour, texture and appearance of the food.

And the results are...

	Fried Rice	
	Fried Spring Rolls	
	Pajeon Pancake	
	Lemongrass Pork Chop	



Food Service

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Our packed corn oils have a shelf life of approximately 12 to 14 months based on recommended storage conditions.



Coconut Oil

Coconut oil originates mostly from Indonesia, Philippines, and India. It is rich in medium chain triglycerides.

What dishes are best cooked with Coconut Oil?

To find out which oil is best for a particular dish, chefs from the Singapore Chefs Association used eight of the world's top cooking oils to prepare the most popular dishes in Asia. A panel consisting of professional chefs, home cooks and consumers judged the oils based on cooking performance and the taste, odor, colour, texture and appearance of the food.

And the results are...

	Tempura	
	Ayam Rendang	
	Udang Masak Nanas	
	Ayam Panggang	



Food Service

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Our packed coconut oils have a shelf life of approximately 18 months based on recommended storage conditions.



Olive Oil



Olive oil originates mostly from Italy, Spain and Turkey. It is relatively low in saturated fats and rich in monounsaturated fatty acids (MUFAs) such as Omega-9. It is also high in polyphenols which act as antioxidants.

What dishes are best cooked with Olive Oil?

To find out which oil is best for a particular dish, chefs from the Singapore Chefs Association used eight of the world's top cooking oils to prepare the most popular dishes in Asia. A panel consisting of professional chefs, home cooks and consumers judged the oils based on cooking performance and the taste, odor, colour, texture and appearance of the food.

And the results are...

	Cereal Prawns	
	Agedashi Tofu	
	Baboi Binagoongan	
	French Fries	



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Our packed olive oils have a shelf life of approximately 18 months based on recommended storage conditions.



Palm Olein Oil

Palm olein oil originates mostly from Malaysia and Indonesia. It is rich in beta-caroten.

What dishes are best cooked with Palm Olein Oil?

To find out which oil is best for a particular dish, chefs from the Singapore Chefs Association used eight of the world's top cooking oils to prepare the most popular dishes in Asia. A panel consisting of professional chefs, home cooks and consumers judged the oils based on cooking performance and the taste, odor, colour, texture and appearance of the food.

And the results are...

	Thai Prawn Toast	
	Beef Rendang	
	Pajeon Pancake	
	Seafood Patties	



Food Service

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Our packed palm olein oils have a shelf life of approximately 18 months based on recommended storage conditions.



Lower in Saturated Fat



Our winning Blends for Food Services

Our Palm Olein Oil Blends combine high quality Palm Olein Oil with our best sources of soft oils to produce a high performing oil that is better for health.

Our Blends are made for your professional kitchens

HORECA



QSR



CATERING





Sunflower oil

Sunflower oil originates mostly from Ukraine and Russia. It is low in saturated fats and rich in Omega 9 and 6 and antioxidants (Vitamin E, sterols and squalene).



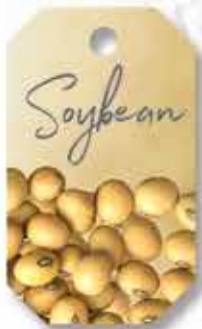
Canola oil

Canola oil originates mostly from Canada, China and Poland. It is low in saturated fats and rich in Omega 9, 6 and 3 and antioxidants (Vitamin E).



Olive oil

Olive oil originates mostly from Italy, Spain and Turkey. It is relatively low in saturated fats, high in Omega-9 and rich in polyphenols which act as antioxidants.



Soybean oil

Soybean oil originates mostly from North and South America. It is relatively low in saturated fats and rich in Omega 6 and 9.



Peanut oil

Peanut oil originates mostly from China and India. It is relatively low in saturated fats and rich in Omega 6 and 9.



Corn oil

Corn oil originates mostly from the USA. It is relatively low in saturated fats and rich in Omega 6 and 9.



Coconut oil

Coconut oil originates mostly from Indonesia, Philippines, and India. It is high in saturated fats but rich in medium chain triglycerides.



Palm oil

Palm olein oil originates mostly from Indonesia and Malaysia. It is high in saturated fats but rich in beta-caroten.

COMPARISON OF DIETARY FATS

Canola oil	7	21	11	61
Sunflower oil	12	71	1	16
Corn oil	13	57	1	29
Olive oil	15	9	1	75
Soybean oil	25	54	8	23
Peanut oil	19	33	*	48
Palm oil	51	10	*	39
Coconut oil	91	2	7	

SATURATED FAT

POLYUNSATURATED FAT

MONOUNSATURATED FAT



Linoleic acid
(an omega-6 fatty acid)

Alpha-linolenic acid
(an omega-3 fatty acid)

Oleic acid
(an omega-9 fatty acid)

* Trace amount

Our presence at food exhibitions

Korea



Indonesia





Japan



Philippines



Malaysia



BUNGE

Loders Croklaan

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