

## **High Oleic Oils: A Niche Solution towards *trans* and Saturated Fat Reduction.**

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High oleic oils have been around since more than a decade. Food applications (frying, cooking and baking) drive the high oleic oils demand by volume today. Benefits are oxidative stability and *trans* free grade. EU & North America are the first consumers and concentrate the trading of these oils. The current supply of high oleic oils in volume is sunflower, mainly cultivated in France; high canola is growing quickly in Canada and high oleic soy is in its infancy.

High oleic oil is turning into a global and open market. The demand is continuously increasing: Developed Western countries are driven by a saturated fat reduction as the obesity and CVD expand dramatically; the Mercosur countries tend towards a zero *trans*-fat label in industrial foodstuffs.

Unfortunately for the industry, as a consequence of the large fluctuation of commodities prices, the supply is unbalanced and poses some critical questions for those countries which consume much more than they produce. International trades will be needed to plug the gap; the key challenge is remaining in a global supply organization.