



ADVANCING AGRICULTURE FOR BETTER FOOD

VALUE-ADDED INGREDIENTS FROM CORTEVA AGRISCIENCE

Through agricultural innovation and collaboration between the food and agriculture industries, Value-Added Ingredients produced from Corteva Agriscience™ seeds better meet your business needs and deliver on the multi-faceted demands of today's consumer.

The Value-Added Ingredients category includes Omega-9 Canola Oil, Plenish® high oleic soybean oil and Trusource™ wheat, a high fiber durum. High stability oils and high fiber wheat are easily operational, ready-to-use, cost-effective solutions that meet the needs of both the food manufacturing and foodservice industries.

Our ingredients are developed with consumers in mind and deliver the great taste, sensory experience and nutritional benefits they seek.

Agricultural Innovation

For nearly 100 years, Corteva Agriscience has been developing industry-leading seed products, and for more than 25 years we have embraced seed breeding innovation. This enables Value-Added Ingredients to meet the operational needs of the food industry, while meeting the demands of consumers.

Our ingredients are grown under identity preservation (IP) to help enable traceability from the farm to the ingredient processor and deliver on your needs to meet consumer preferences.

Partnering Together

The Value-Added Ingredients team from Corteva is committed to working with the food industry to create the innovative ingredient solutions you need for existing products and emerging concepts.

We work directly with farmers and food stakeholders to understand the volume of ingredients needed and then help translate that into a secure supply in collaboration with processors and farmers. We also work to connect food companies with the right processor to meet supply demands, delivery needs and budgets.

Benefits

Value-Added Ingredients produced from Corteva Agriscience™ seeds are easy-to-use and can be integrated into formulations for new or existing products and foodservice operations of all types.

Taste and Texture

Taste is the most important attribute consumers seek in food, with nearly nine in ten stating it impacts their decision to buy certain foods.¹ Our high stability oils have a clean taste to let big, bold flavors shine, while the texture of Trusource™ wheat matches the traditional sensory experience consumers demand in pasta and baked goods.

Nutrition

Over 60% of consumers are looking for products that support healthfulness¹ and our Value-Added Ingredients are developed to deliver improved nutrition. Our high stability oils have reduced bad fats and increased healthy fats, and our high fiber durum wheat better meets consumers' needs for increased dietary fiber.

Clean Labels

Nearly 30% of consumers regularly purchase products labeled with clean ingredients.¹ Our high stability oils are developed to be used without additional stabilizers and our high fiber durum wheat is developed without nutritional fortifiers.

**FOR MORE INFORMATION,
VISIT [VALUEADDEDINGREDIENTS.COM](https://valueaddedingredients.com)**

**VALUE-ADDED
INGREDIENTS**



¹ International Food Information Council, 2023 Food and Health Survey, 2023

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