LIMITED LAUNCH: Pending global regulatory approval, Plenish high oleic soybeans will be grown under contract at an increased level to meet growing demand from food and industrial companies.

**PLENISH® HIGH OLEIC SOYBEANS**

**PLENISH® HIGH OLEIC SOYBEANS DELIVER A HIGHLY FUNCTIONAL OIL AND PROVIDES NUTRITIONAL AND ENVIRONMENTAL BENEFITS.** The new high oleic varieties are part of a next generation of high-performing Pioneer soybean products with bred-in pest resistance traits and a strong agronomic package. The strong performance attributes of Plenish high oleic soybeans are a benefit to soybean growers, grain processors, food and industrial manufacturers and consumers.

**R&D PIPELINE PHASE**

- **DISCOVERY**
- **PHASE 1**
- **PHASE 2**
- **PHASE 3**
- **PHASE 4**

**LIMITED LAUNCH:**

Limited Launch

**GROWER VALUE**

**GROWER VALUE**

**FOOD AND INDUSTRIAL VALUE**

- **Performance + Functionality + Sustainability**

**ANTICIPATING NEEDS** / Today’s consumers expect foods with labels that state 0g trans fat. Food manufacturers need oils that can meet this demand without sacrificing performance or taste. Many segments of the food industry have turned to non-soy oil options in recent years as they wait for commercial introduction of a soy-based solution.

Biobased materials for industrial markets are growing as the need for renewable resources and environmentally sustainable products become essential. Industrial manufacturers are looking for alternative feed stocks to replace products traditionally manufactured using petroleum resources.

Farmers expect a soybean with strong agronomics and increased demand. Plenish high oleic soybean yields are competitive with other elite Pioneer® brand soybean varieties and provide key agronomic and defensive traits.

**DELIVERING SOLUTIONS** / Plenish high oleic soybeans deliver oil with an improved composition containing more than 75 percent oleic acid and 20 percent less saturated fat than commodity soybean oil.

Plenish high oleic soybean oil has exceptional stability for extended high temperature use. Food manufacturers benefit from extended fry life and longer shelf life for packaged foods without sacrificing taste. In industrial markets, the oil provides a relatively pure source of oleic acid and can be formulated to produce sustainable alternatives to petroleum-based products. Because the high oleic trait is delivered in a soybean platform, Plenish oil will have an attractive price point and be widely available on a reliable basis. This is an important factor with large scale end users.