

It feels good to cook with Zoye.

From soil to oil, Zoye 100% soybean oil is all natural, identity-preserved and produced with renewable energy.

We have the right Zoye for you!



**LOW-SAT
LOW-LINOLENIC
EVERYDAY SALAD & COOKING
EVERYDAY FRYING & COOKING
100% PURE SOYBEAN OILS**

ZOYE™ PRODUCT COMPARISONS	NON-HYDROGENATED	IDENTITY-PRESERVED	TRANS FAT	CHOLESTEROL	SATURATED FAT	NON-GMO	BENEFITS	USE FOR
zoye™ Low-Sat	yes	yes	0g	0mg	1g	yes	<ul style="list-style-type: none"> •Healthiest •Lowest in saturated fat •Identity-Preserved •All-purpose, great alternative to ordinary vegetable oil 	<ul style="list-style-type: none"> •Cooking •Baking •Salad Dressing •Sautéing •Stir-frying •Frying •Marinades •Vinaigrettes
zoye™ Low-Linolenic	yes	yes	0g	0mg	2g	available by request	<ul style="list-style-type: none"> •Extended fry life •Longest-lasting •Identity-Preserved •No transfer of flavor •All-purpose, great alternative to ordinary vegetable oil 	<ul style="list-style-type: none"> •Heavy-duty frying
zoye™ Everyday Salad & Cooking	yes	available by request	0g	0mg	2g	available by request	<ul style="list-style-type: none"> •Low price •Versatile use •Great alternative to ordinary vegetable oil 	<ul style="list-style-type: none"> •Salad dressing •Baking •Cooking •Light frying
zoye™ Everyday Frying & Cooking	yes	available by request	0g	0mg	2g	available by request	<ul style="list-style-type: none"> •Low-priced frying oil 	<ul style="list-style-type: none"> •Cooking •Light frying

Why is Zoye Low-Sat the healthiest choice? Naturally low in saturated fat, with 0 grams of trans fat and no cholesterol, Zoye Low-Sat is a non-genetically modified and 100% pure soybean oil. When you cook with Zoye Low-Sat, whether you're marinating, baking, or frying, you're dramatically increasing your health benefits over other oils.

Zoye Low-Sat and Low-Linolenic oils are "identity-preserved." From the moment they're planted until the moment we turn them into oil, our soybeans are always under our supervision, from Soil to Oil.™ We use contract growers to raise our specialty soybeans, we process them, and we ship the oil. When the label says "identity-preserved," it's always pure and natural Zoye.

No trans fat. Trans fats have recently been identified as the worst kind of fat. Even fast food establishments are cutting trans fats from their menus. Like saturated fats, trans fats raise total cholesterol; however, they deplete HDL (good cholesterol) – HDL helps protect against heart disease. When vegetable oils undergo hydrogenation, trans fats are formed. Zoye is a non-hydrogenated oil and, therefore, does not go through this process. No hydrogenation means no trans fat!