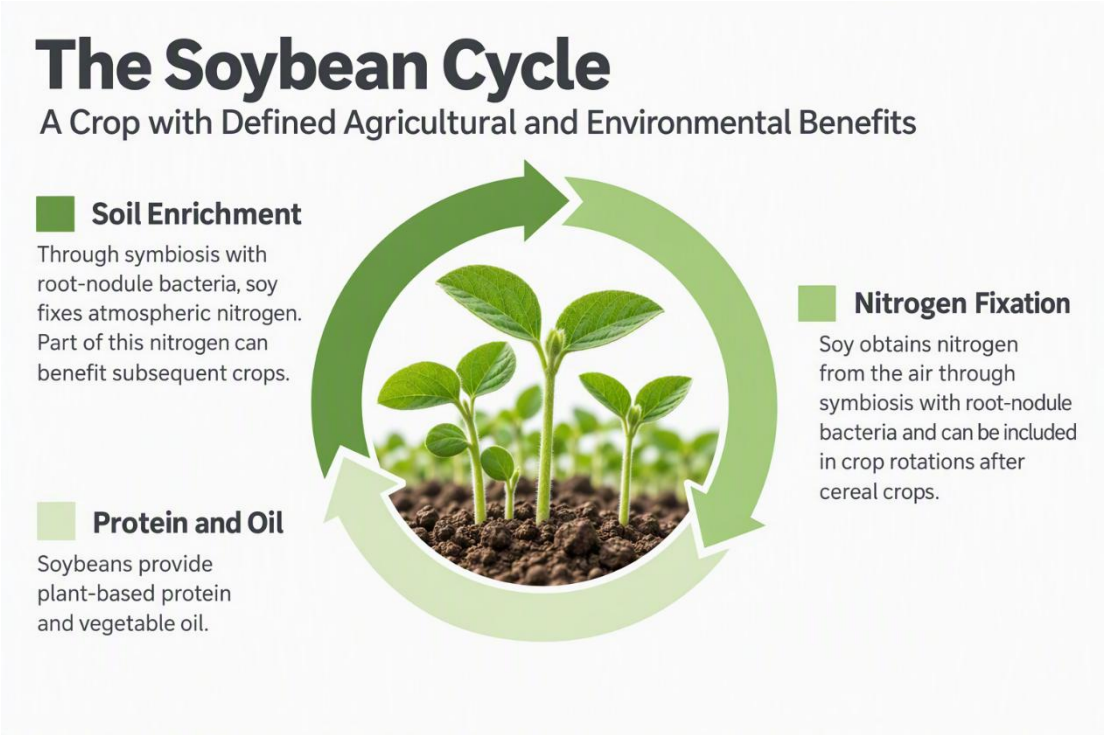
VFI OILS FOR LIFE / TECHNICAL WHITEPAPER

European Organic Soybean Oil: A Strategic Ingredient for the Next Food Economy

Ingredient decisions now carry strategic weight. They influence product performance, nutritional positioning, supply resilience, and the substantiation of product claims. European organic soybean oil brings these priorities together: it is sourced from European-grown, non-GMO soybeans, mechanically pressed, and refined under certified organic conditions. The result is a versatile, neutral-tasting oil with traceable European origin—an increasingly important advantage for manufacturers and foodservice operators seeking an alternative to globally sourced commodity oils.



The "Soybean Cycle" shows the ecological benefits from planting soybeans for a sustainable agriculture when grown on agricultural land in Europe

European Origin and Defined Production Standards

The environmental characteristics of this oil are linked to defined production steps. Certified organic cultivation does not permit synthetic chemical pesticides or mineral nitrogen fertilizers. Soy can fix atmospheric nitrogen through symbiosis with root bacteria and can be included in crop rotations. European cultivation provides documented origin and may reduce transport distances compared with overseas sourcing, depending on the individual supply route. Mechanical pressing avoids solvent extraction. The protein-rich press cake is used as animal feed, allowing an additional product to be obtained from the processed bean.



Soybean field near Wels, Austria

From Organic Seed to Versatile Ingredient

Refining is not a contradiction to organic quality; it is what turns a characterful raw oil into a reliable food ingredient. The refining process reduces free fatty acids, pigments, odors, and other naturally occurring compounds while preserving the oil's fundamental fatty-acid profile. The finished oil is light in color, mild in flavor, and consistent from batch to batch. That makes it suitable for dressings, mayonnaise, marinades, sauces, baked goods, spreads, prepared foods, and general cooking—especially where the oil should support, rather than dominate, the finished product.

Balanced Nutrition, Compelling Value

In nutritional terms, conventional soybean oil is distinguished by a high proportion of polyunsaturated fatty acids. It typically provides substantial linoleic acid, an essential omega-6 fatty acid, as well as alpha-linolenic acid, an essential plant-based omega-3 fatty acid. Compared with coconut or palm fats, it is considerably lower in saturated fat; compared with sunflower oil, it generally contributes more alpha-linolenic acid; The right choice depends on the application: soybean oil offers a balanced profile for everyday foods, while high-heat or extended-use systems may require a more oxidation-stable oil like High Oleic Sunflower oil, which is, however, significantly more expensive. Soybean Oil is by far the best value organic oil if not used for such heavy duty or extra-long shelf life applications.

Average values	**Per 100 g**
Energy	3,700 kJ / 900 kcal
Fat	100 g
of which saturates	16 g
of which monounsaturates	23 g
of which polyunsaturates	61 g
Vitamin E	6.1 mg

Typical values based on generally established composition data. Values for commercial labeling should be confirmed against the current VFI product specification or product analysis.

A Practical Advantage in Allergen Management

Refining also matters for allergen management. Soybeans are a recognized allergen, but fully refined soybean oil is exempt from allergen-emphasis requirements under EU food-information rules because the refining process removes the relevant soy proteins. In the United States, highly refined soybean oil is likewise excluded from the legal definition of a major food allergen. Accordingly, qualifying fully refined soybean oil does not require special soy allergen emphasis on ingredient lists or menus. Compliance should always be confirmed for the specific product, process, and market.

This combination of performance, nutritional composition, and documented European sourcing is reinforced by an economic advantage: based on VFI's product portfolio and current commercial positioning, organic soybean oil is its lowest-priced organic vegetable oil for applications that do not require the high oxidation stability or extended shelf life of high-oleic alternatives. It therefore gives product developers and procurement teams a practical option for expanding organic portfolios while meeting the functional requirements of the intended application.

Industrial Scale, Year-Round Reliability

VFI Oils for Life brings this opportunity to industrial scale. Its Ennsdorf site is Europe's largest organic oil mill and one of the continent's leading processors of European organic soybeans, with capacity to handle up to 100,000 metric tons of organic oilseeds annually. A substantial share of the mill's process energy is generated from renewable processing residues, including sunflower hulls. Long-standing grower partnerships, substantial storage capacity, and integrated pressing and refining enable VFI to supply large volumes of organic soybean oil reliably throughout the year. Each statement refers to the specified Ennsdorf operations and should be supported by current site, production, and energy data when used in external communication.

A Scalable Choice for Modern Food Production

The strategic opportunity is clear: European organic soybean oil combines defined functional properties, competitive pricing, traceable sourcing, and certified organic production in one scalable ingredient. For food manufacturers, it is a practical

portfolio choice when the application requires neutral taste, a favorable fatty-acid profile, and reliable year-round availability.