

MONOLA DELIVERY SITES



Delivery sites subject to change.

PLEASE CONTACT



Jack Keeping GrainCorp

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PREMIUM PAYMENTS

In 2022, Monola growers in the GrainCorp growing zone will receive a premium payment of \$100/mt at harvest.

SECURE MARKET OPTIONS

Increasing consumer demand for healthier dietary options means that large-scale food manufacturers are looking for consistent supply of healthier ingredients.

Demand for Monola oil is growing each year, both domestic and internationally.

FOR MORE INFORMATION. PLEASE CONTACT:

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Learn more about Monola For further information

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MONOLA® GUIDE 2022





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MONOLA 422TT

Upgrade to export quality oil





Monola 422TT is an early—mid maturing variety with an improved fatty acid profile for export quality oil.

Variety	Monola 422TT	Blackleg rating	R ¹
Maturity	Early/Mid	Resistance group	TBD
Туре	Open pollinated	Height	Short
Bag size	20kg	Alternative to	Monola 416TT & 420TT, ATR Stingray, ATR Bonito
Development code	NL1131	Recommended growing areas	VIC, NSW

MONOLA H421TT

Your next generation of Monola



Monola H421TT is the first release hybrid Monola that sets the benchmark for yield performance and healthy returns.

Variety	Monola H421TT	Blackleg rating ²	R–MR
Maturity	Early	Resistance group	ВС
Туре	Hybrid	Height	Medium
Bag size	20kg	Alternative to	Monola 416TT, HyTTec Trophy, InVigor® 4510
Development code	NMH18T446	Recommended growing areas	VIC, NSW

1. Anticipated based on Nuseed trials. 2. 2021 Spring Blackleg Rating bare.



Brain family at Coleambally NSW

GO FOR A HEALTHY PROFIT

Grow Monola



Monola oil is a healthy alternative to cooking oils that have high levels of saturated and trans fats.

With premium payments and secure market options, Nuseed Monola delivers an even healthier bottom line.

Nuseed is focused on the continual improvement of Monola varieties that provide gains to growers, coupled with our commitment to offering healthy canola oil solutions to the food industry and consumers.

Monola variety options for planting in the 2022 season are new release **Monola 422TT**, **Monola 420TT** and **Monola H421TT**.

- Opportunity to support your local community and sporting group
- Plus premium payments* to boost your profit
- · A healthy alternative for you and your bottom line
- · All the crop rotation benefits of canola
- · With herbicide tolerant options
- · And defined market options for extra security.

WHY SWITCHTO MONOLA

Monola is leading the way in the fight against foods cooked in oils containing high levels of saturated and trans fats. By growing Monola you are contributing to a healthier Australia, whilst adding value to your bottom line.

WHAT IS MONOLA

The main difference between Monola and Canola is that Monola's oil profile remains stable during the prolonged use at high temperature, making it ideal for end users such as fast food frying.



Palm 51% Saturated Fat Tallow 48% Saturated Fat Cottonseed 26% Saturated Fat Monola <7% Saturated Fat



COMPARISON OF OILS

	Monola	Hi Oliec Sunflower	Canola	Palm Oil	
Total Sats (%)	6.9	9.2	8.3	50.7	
Total Trans (%)	0.1	0	0.9	0.1	
Sats + Trans (%)	7.0	9.2	9.1	50.8	

% of total oil. Source: Nuseed Ptv Ltd

VARIETY COMPARISON TABLE

Variety	Maturity	Туре	Blackleg Rating²	Blackleg Group	Height	Alternative To
Monola 422TT NEW	Early/mid	OP TT	R¹	TBD	Short	Monola 416TT & 420TT, ATR Stingray, ATR Bonito
Monola 420TT	Early/mid	OP TT	R–MR	AD	Short	Monola 416TT, ATR Bonito
Monola H421TT	Early	Hybrid TT	R–MR	ВС	Medium	Monola 416TT, HyTTec® Trophy, InVigor® T 4510

^{1.} Anticipated based on Nuseed trials. 2. 2021 Spring Blackleg Rating bare. *A minimum fatty acid profile is required to meet Monola specifications as per the Monola Grower's Contract.

