



MONOLA DELIVERY SITES



Delivery sites subject to change.

PLEASE CONTACT



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PREMIUM PAYMENTS

In 2023, Monola growers in the MSM Milling 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.

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Learn more about Monola
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MONOLA[®] GUIDE

2023

**\$100/mt
PREMIUM
PAYMENT***



Monola growing on Helen and John Rackham's property near Coonamble, NSW



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MONOLA 422TT

Upgrade to export quality oil

OP
TT

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

Maturity	Early – Mid	Oil	High
Type	Open pollinated	Seedling Vigour ²	6
Blackleg rating ¹	MR	Standability ³	7
Blackleg Resistance Group	BC	Recommended Target Yield	1.0 – 3.0 TNS
Height	Short	Alternative to	Monola 416TT & 420TT, ATR Stingray, ATR Bonito

MONOLA H421TT

Your next generation of Monola

HYB
TT

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

Maturity	Early	Oil	High
Type	Hybrid	Seedling Vigour	7
Blackleg rating ¹	R–MR	Standability	7
Blackleg Resistance Group	BC	Recommended Target Yield	1.0 – 2.0 TNS
Height	Medium	Alternative to	Monola 416TT, HyTTec [®] Trophy, InVigor [®] T 4510



Ben Egan from Kiameron Pastoral Co, Mount Harris NSW, in his crop of Monola 422TT

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 2023 season are **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 SWITCH TO NUSEED 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 NUSEED 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.

HEALTH – SPOT THE DIFFERENCE...

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



COMPARISON OF OILS

	Monola	Hi Oleic 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 Pty Ltd

VARIETY COMPARISON TABLE

Variety	Maturity	Type	Blackleg Rating ¹	Blackleg Group	Height	Alternative To
Monola 422TT	Early/mid	OP TT	MR	BC	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	BC	Medium	Monola 416TT, HyTTec [®] Trophy, InVigor [®] T 4510

1. 2022 Spring Blackleg Rating Bare.

*A minimum fatty acid profile is required to meet Monola specifications as per the Monola Grower's Contract.

