

What is Nuseed Monola?

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

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.

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.

Nuseed Monola health

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 Pty Ltd

AGRONOMIC INFORMATION

GO FOR A HEALTHY PROFIT GROW MONOLA

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 2025 season are **Monola 422TT** 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.

Variety	Maturity	Туре	Blackleg Rating ¹	Blackleg Group	Height	Alternative To
Monola H421TT	Early	Hybrid TT	R–MR	BC	Medium	Monola 416TT, HyTTec® Trophy, InVigor® T 4510
Monola 422TT	Early/mid	OP TT	MR	BC	Short	Monola 420TT, ATR Bonito, ATR Bluefin

12025 Autumn Blackleg Rating Bare. #A minimum fatty acid profile is required to meet Monola specifications as per the Monola Grower's Contract.



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MSM Milling

MONOLA DELIVERY SITES



subject to change.

PREMIUM PAYMENTS

In 2025, 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.

PLEASE CONTACT

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Learn more about Monola For further information scan this QR code or visit nuseed.com/au/monola

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