

The Future of Sustainable, High-Value Oils

Powered by SCIO CUP — Bringing
Clarity and Confidence to the Field

Approved for use with **Plenish**
High Oleic Soy

VISTIVE GOLD
X TEND
SOYBEANS

The Challenge

Commodity vs. High Oleic – You Can't Tell by Looking



They look the same. But value and composition differ.

Identifying high oleic soybeans has traditionally required **slow, costly lab testing** – delaying payment, creating risk, and limiting transparency.

**Now, quality verification
fits in your hand.**

SCIO CUP: Instant, Portable Transparency

Real-Time Analysis

Detects oleic content
with **near-infrared**
spectroscopy.

Instant Results

Distinguishes high oleic
vs. commodity soybeans
in seconds.

Cloud Traceability

Automatically syncs data
for record-keeping and
audits.



*"Lab precision, field ready
– from harvest to load."*



Benefits Across the Supply Chain



Growers

- Verify premiums & purity instantly
- Reduce disputes and mixing losses
- Data-backed contracts



Processors

- Authenticate deliveries at intake
- Automate segregation
- Traceable quality control



Brands & Consumers

- Build trust in "high-oleic verified" claims
- Support transparent, sustainable sourcing
- Proven product integrity

Calibration Specifications

Parameter	Basis	Range (%)
Moisture	As Is	5–24
Protein	13% Moisture Basis	30–40
Oil	13% Moisture Basis	16–25
Oleic acid	% of Fatty Acids	19–84
Linolenic acid	% of Fatty Acids	1–9

Recommended sample temperature 35–120°F/0–50°C

Why SCIO CUP + High Oleic Soybeans = Verified Value

Without SCIO CUP

- × Lab delays
- × Guesswork
- × Contract uncertainty
- × Manual records

With SCIO CUP

- ✓ Instant molecular verification
- ✓ Quantitative proof
- ✓ Transparent traceability
- ✓ Cloud-based data capture

