

Information about Corn Oil

WHAT IS CORN OIL?

Corn oil, also known as maize oil, is a golden-colored vegetable oil extracted from the germ of corn kernels. The USA is the largest producer, accounting for more than half of global production, with China, Brazil, and Europe also contributing significantly. The germ contains around 50% oil and is rich in polyunsaturated fats.

Nutritional Values

Saturates
13g

Mono-unsaturates
27g

Poly-unsaturates
55g

CORN OIL INSIGHTS

After harvesting the corn kernels are separated from the cob, and the germ is removed during the milling process. The corn oil is concentrated in the germ of the corn, this is separated from the rest of the corn in the 'wet' corn milling process during the production of starch and in the dry milling process in the production of grits, meal and flour. They are processed using a combination of mechanical pressing and solvent extraction to maximise the oil yield. The crude corn oil is then refined to produce a clear, golden-coloured oil with a mild flavour. The majority of the remaining meal is typically used in animal feed compounds. Global production of corn oil has been growing in recent years due to the increased production of high-fructose corn syrup, a sweetener used in food and drinks and bio-ethanol for use in renewable fuels.

Genetic Modification

Some of the corn grown globally has been subjected to genetic modification (GM). The specific modifications in the genome were made to be more resistant to pests and to have a greater drought tolerance. Any corn oil that is derived from GM corn, needs to be clearly labelled as such on the packaging, in the UK & EU.

Quick Facts



USA, CHINA, EUROPE & BRAZIL
are the biggest producers



2.1% OF MARKET SHARE

KEY FEATURES

- Corn oil has a mild taste, making it suitable for various culinary applications.
- The high smoke point makes it suitable industrial use.

USES AND APPLICATIONS

- Commonly used for frying, baking, in salad dressings, mayonnaise.
- Used in the production of resins, plastics, and lubricants.
- Used in commercial food production due to its stability and mild flavour.
- Used as a base in certain pharmaceutical products.