

Calyxt gene-edited soybean oil debuts in Midwestern US restaurants

At the end of [February 2019], Calyxt, an agriculture-focused company based in Minneapolis-St. Paul, Minnesota, announced its first sale of a gene-edited soybean oil for commercial use. The new product has made its way to a Midwestern restaurant with multiple locations for use in frying, salad dressings, and sauces, according to the [Associated Press](#).

The so-called Calyno oil isn't yet for sale in supermarkets. The company hopes to sell to consumers eventually, according to [Forbes](#). The Calyxt soybeans have been modified to produce a "high oleic" oil with no trans fats and less saturated fat. The company says they are more heart-healthy and longer shelf life in a [statement](#).

Read full, original article: [Gene-Edited Soybean Oil Makes Restaurant Debut](#)