

'I'M ASTOUNDED PEOPLE CONSIDER GHEE TO BE HEALTHY'

Highlights from our healthy fats webinar: 'Consumers in the cooking oil aisle are not thinking about fatty acids, they're thinking, how processed is that?'

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Are clean labels, minimal processing, and cultural traditions more important than nutrition in the oils and fats aisle for consumers? And do consumers trust the health 'experts'? Check out our gallery of highlights from our June 20 webinar, Chewing the fat: Navigating the healthy fats minefield, which is now available on demand.

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Webinar: Navigating the healthy fats minefield

Fats are often classed into good, bad and ugly categories. But do we know for sure which are which? Join FoodNavigator-USA as we bring together manufacturers, trend-watchers and nutrition experts to get the skinny on fat... [Click here](#)



Highlights from our healthy fats webinar: 'Consumers in the cooking oil aisle are not thinking about fatty acids, they're thinking, how processed is that?'



Meet our expert panel



Navigating the oils and fats aisle



Olive oil has no real baggage



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