Game-Changing Pea Protein

As consumers continue to seek positive nutrition sourced from plant-based proteins, cleaner, closer-to-nature food ingredients such as peas will continue to grow in popularity. ADM’s pea protein has better texture, great taste, and the ideal color to meet formulation challenges associated with plant-based proteins, so you can develop on-trend, allergen-free, plant-based applications.

Our 75+ years of alternative protein and pea protein development expertise brings you a winning U.S. grown and produced solution for today’s new plant-forward innovations.

WAKE-UP CALL FOR WELLNESS-MINDED CONSUMERS

Consumers are more conscious about what they eat and drink. Flexitarian consumers want it all in plant-based alternatives—they want a great taste experience without sacrificing on nutrition. Some of today’s consumers prefer to avoid soy due to perceived allergen concerns, so now is the time for pea protein to shine.

Discover how ADM’s new ProFam® pea protein helps your nutrient-dense, wholesome formulations shine with the best-tasting, cleanest flavor, highest functionality, and best overall appearance and color, in a wide range of food and beverage products.
PARTNERS IN SUSTAINABILITY, FROM FARM TO PLATE*

Awareness of peas as a high-quality, closer-to-nature plant-based protein continues to grow, while the importance of sustainability and traceability remains high. ADM’s partnership with sustainable growers ensures the highest-quality ingredients and consistency from farm to plate. We use all parts of the pea, adding value via byproducts with U.S. origins and non-GMO sourcing.

43% of today’s U.S. flexitarian consumers avoiding soy consider beans & legumes to be the most eco-friendly plant-based protein.4 Peas require less water, are drought tolerant, and reduce the need for fertilizers, making them an ideal candidate for crop rotation.5

NEW, BETTER-TASTING PROTEIN...YES, PEAS!

ADM’s pea protein brings remarkable, clean taste, and neutral color to functional plant-based protein so it fits perfectly in a range of non-allergen, sustainable alternative applications. ADM’s ProFam® pea protein is a new addition to our wide portfolio of alternative proteins.

ADM continues to invest in emerging protein ingredients to deliver delicious innovations, with the most options for consumer-pleasing success.

We’ve Done the Research to Ensure Superior Clean Taste

THE RESULT:

ADM ProFam® Pea 580 is the cleanest-tasting pea protein in the industry. Your consumers get a better overall taste experience, without earthy off notes.

Evaluated by a trained panel. Scale 1-15. Protein in water solutions at room temperature.

ADM Pea Protein TAP Sensory Panel, December 2019

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*ADM OutsideVoice® Consumer Study, August 2019
4Time “The Rise of the Pea: How an Unassuming Legume Emerged as a Frontrunner in the Race to Replace Meat and Dairy” article, 2019
5*Sustainability and other claims as defined by U.S. standards
ADM has done extensive research & development to ensure exceptional solubility, gelling, texture & flavor. The result: ADM ProFam® Pea 580 pea protein suits these consumer needs better.

**Better Functionality**
ADM ProFam® Pea 580 has very good solubility and gelling properties compared to major competitors which results in a positive impact in final product.

**Great Taste**
ADM ProFam® Pea 580 has less total aromatics, less green, beany, grassy, earthy off-notes and has less bitter and sulfuric notes than major competitors.

**Ideal Color**
THE RESULT - Food and beverages are more appealing to consumers with our neutral white color.
More Applications, More Benefits

ProFam® pea protein is a new flavor and nutrition product that’s already proven to be superior in taste and plant-based performance. This versatility makes it ideal for a range of innovative products and applications to help give you an edge, to stand out in the crowd.

PERFORMANCE IN MIND

ProFam® Pea Protein 580 was created with performance in mind—it has superior gelation, solubility, and flavor with less bitterness and a consumer-preferred texture compared to other products in the market. Differentiators include:

**Meat Alternatives**
- Improves overall texture with high gel strength
- Enhances function
- Provides a cleaner flavor, ideal for application
- Provides a cleaner color ideal for pork or chicken applications

**Beverages** *(RTD and powdered protein beverages)*
- Delivers high solubility for RTD beverages and those treated with UHT and other pasteurization processes
- Enhances function
- Provides a clean flavor, diminishing the need for masking and top notes
- Ensures light color with our white color compared to competitors’ yellow product
- Improves viscosity and emulsification properties

**Dairy Alternatives** *(cheese, creamers, yogurts, frozen novelties)*
- Provides a clean flavor, diminishing the need for masking and top notes
- Ensures light color, ideal for application
- Enhances function
- Improves mouthfeel

**Nut Butters**
- Provides clean flavor, ideal for application, diminishing the need for masking
- Improves mouthfeel and viscosity
- Delivers functionality in enhanced spreadability
- Enhances function

**Snacks**
- Provides a clean flavor, diminishing the need for masking
- Ensures light color, ideal for application
- Functions as a versatile ingredient, ideal for extruded snack applications
Beyond Pea Protein

ADM’s expansive portfolio of on-trend ingredients, combined with our leadership in plant-based proteins and flavor craftsmanship help you meet consumer preferences with the cleanest tasting, best color, high-functionality, nutrient-dense and sustainable pea protein solutions in the industry. This all blends together smoothly for our customers’ use in product development.

Our V.I.Peap Ingredient

PROFAM® PEA 580  
(PRODUCT CODE: 066580)

80% MINIMUM protein content, standard grind (100 mesh);  
Validated kill step, Non-GMO  
Packaging Options: 20kg bag, Supersack  
MOQ: 1 pallet  
Lead Time: 15 days

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a clean-tasting, nutritious pea protein ingredient with unmatched technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table—and our extensive culinary and R&D expertise gives you an edge in developing consumer-preferred, plant-based food and beverages. Our high processing standards and partnerships with growers ensure a safe, sustainable, premium-quality product from farm to plate. Count on us to meet any formulation challenge, from helping craft new products to writing a cleaner label, and to deliver for you every time.

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