Get a Leading Edge

Soy-based foods and beverages are emerging everywhere these days—which makes quality soy protein isolates a must. So where do savvy formulators turn for industry-leading taste and functionality? Try the people who happen to know soy better than anyone else. Soy protein concentrates and isolates are currently the only plant protein sources that have substantially equivalent/comparable essential amino acid levels and availability to animal proteins.

BEHOLD PLANT-MANIA

Meat alternatives and other protein-powered, plant-based food and beverages are all the rage. As the popularity of these products continues to build, formulators are using soy protein isolates for their unmatched contributions to things like texture, water binding, emulsification and overall nutrition.

82% have tried popular soy foods and beverages\(^1\)

64% of U.S. flexitarians open to soy say it’s the most nutritious plant-based protein\(^2\)

52% of U.S. flexitarian consumers are actively looking for foods that are protein rich\(^3\)

\(^1\)United Soybean Board, “Consumer Attitudes About Soy foods and Health” Survey, 2019

\(^2\)ADM OutsideVoice Protein Consumer Study, August 2019

\(^3\)ADM OutsideVoice Protein Consumer Study, August 2019
It’s Isolated at the Top

ADM leads the way in helping you use soy protein isolates to create nutritious, consumer-preferred foods and beverages, and it’s easy to see why. We’re one of the largest soybean processors in the world. We have over 75 years of plant-based protein expertise. And we have technical resources like no other.

TRIED AND TRUE EXPERTISE
Decades of experience working with a range of soy-based and other plant-based protein ingredients has given us a depth of knowledge that’s unsurpassed in the industry.

MORE COMPLETE SOLUTIONS
We have the wide-ranging capabilities to look at your product holistically and provide plant-based protein solutions beyond simply supplying ingredients. From taste, texture, nutrition, functionality, color and aroma we have trusted, on-trend solutions that will give you an edge.

UNBEATABLE TECHNICAL SUPPORT
Where others are cutting back, we invest. Our hands-on technical team will show you how to capitalize on the latest, most innovative and culinary soy proteins.

SPEED TO MARKET
Integrated partnerships with growers mean a consistent supply of the ingredients you need, when you need them. Add in our cross-functional team’s expertise in ground-breaking solutions to help bring your finished product to the shelf, quicker.

BETTER TASTE
ADM soy isolates are some of the cleanest tasting ingredients in our portfolio and eliminate many of the flavor challenges. Our top-quality growing standards lead to a more neutral-taste. Pair this taste with our flavor expertise across an array of alternative food and beverages, and we’re unmatched in the industry.

BETTER FUNCTIONALITY
With an incredible range of ultra-functional ingredients, we can deliver on any formulation challenge and consumer-pleasing attributes desired. Our soy protein concentrates provide super high-impact texture, or low-impact texture, all dependent on the formulation desired.

SUSTAINABLE SOURCING*
We have an unwavering commitment to sustainability and traceability. Our identity-preserved, clear-label sourcing story helps give you an edge, appealing to today’s environmentally-focused, health-conscious consumer.

*Sustainability and other claims as defined by U.S. standards
FORMULATION ON TREND

When it comes to formulation, we offer a full solution partnership for almost any food or beverage challenge. We consider every aspect of your product to bring you the taste, texture, functionality and top-notch nutrition consumers crave. We execute with excellence, bringing you the full solution every time.

Here are ways our outstanding soy protein isolates can help:

- BOOST PROTEIN FORTIFICATION
- IMPROVE TEXTURE
- ENHANCE VISCOSITY
- INCREASE WATER RETENTION AND JUICINESS
- PROVIDE EMULSIFICATION

More Applications, More Benefits

- nutritional beverages
- processed meat
- nutritional bars
- extruded snacks & cereals
- meat alternatives
- nutritional supplements
- dairy alternatives
- sauces, gravies & soups
The Best Ingredients in the Industry

Every innovative solution we offer begins with an impressive array of ingredient options. ADM’s clean isolated soy proteins can be used for enhanced nutrition and/or functionality in a variety of applications, with minimum protein levels of 90 percent on a moisture-free basis. All of our soy protein isolates are available as powder, and in non-GMO, clean label and conventional formats. We’ll help you choose what’s best so you can get to market quickly.

<table>
<thead>
<tr>
<th>Product</th>
<th>Description</th>
<th>Application</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pro-Fam 646</td>
<td>Dispersible</td>
<td>Dry powdered mixes, injected meat products</td>
</tr>
<tr>
<td>Pro-Fam 648</td>
<td>Very fine powder, readily dispersible</td>
<td>Injected meat products, fine needle injection and powder beverages</td>
</tr>
<tr>
<td>Pro-Fam 781</td>
<td>Very low viscosity</td>
<td>Nutritional supplements, high-protein drinks and bakery products, extrusion</td>
</tr>
<tr>
<td>Pro-Fam 825</td>
<td>Bland, low viscosity, readily dispersible, highly soluble</td>
<td>Low viscosity beverages, nutritional bars</td>
</tr>
<tr>
<td>Pro-Fam 827</td>
<td>Bland, low viscosity, readily dispersible, highly soluble</td>
<td>Low viscosity beverages, nutritional bars</td>
</tr>
<tr>
<td>Pro-Fam 873</td>
<td>Bland, low viscosity, highly functional, dispersible</td>
<td>Nutritional beverages, high-protein drinks</td>
</tr>
<tr>
<td>Pro-Fam 875</td>
<td>Bland, low viscosity, highly functional, highly soluble</td>
<td>Nutritional beverages, cream soups and sauces</td>
</tr>
<tr>
<td>Pro-Fam 880</td>
<td>Dispersible, soluble, low-medium viscosity</td>
<td>Extruded cereal pieces, beverages, dairy blends</td>
</tr>
<tr>
<td>Pro-Fam 891</td>
<td>Bland, highly soluble, highly functional, readily dispersible</td>
<td>Dairy-free products, emulsified and injected meat systems, nutritional supplements, nutritional bars</td>
</tr>
<tr>
<td>Pro-Fam 930</td>
<td>Bland, highly functional, high density</td>
<td>Nutritional supplements, high-protein beverages</td>
</tr>
<tr>
<td>Pro-Fam 931</td>
<td>High density, very low water binding</td>
<td>Nutritional bars, high-protein foods</td>
</tr>
<tr>
<td>Pro-Fam 936</td>
<td>High density, low water binding</td>
<td>Protein bars, high-protein foods</td>
</tr>
<tr>
<td>Pro-Fam 955</td>
<td>High density, highly dispersible</td>
<td>Protein tablets, nutritional bars, fermented meats, fresh cheese products</td>
</tr>
<tr>
<td>Pro-Fam 974</td>
<td>Highly soluble, highly functional, easily dispersible</td>
<td>Processed meats, emulsified meats, sausage-type meats, extrusion</td>
</tr>
<tr>
<td>Pro-Fam 981</td>
<td>Highly soluble, highly functional, easily dispersible</td>
<td>Uncured poultry and red meat products</td>
</tr>
<tr>
<td>Pro-Fam H200</td>
<td>Highly soluble, highly functional, dispersible</td>
<td>Whole-muscle meat products labeled as hydrolyzed soy protein</td>
</tr>
</tbody>
</table>

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines the industry’s biggest and most versatile portfolio of soy protein concentrates with unmatched technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table—and offer top culinary and R&D expertise to give you an edge in developing consumer-preferred plant-based food and beverages.

Our high processing standards and partnerships with growers help ensure a safe, sustainable, premium-quality product from farm to plate*. Count on us to meet any formulation challenge head on, and to deliver for your consumer every time.

* Sustainability and other claims as defined by U.S. standards

©2020 Archer Daniels Midland Company

ARCHER DANIELS MIDLAND COMPANY DISCLAIMS ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIMS THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. OUR RESPONSIBILITY FOR ANY CLAIM IS LIMITED TO THE PURCHASE PRICE OF MATERIAL PURCHASED FROM US. CUSTOMERS ARE RESPONSIBLE FOR OBTAINING ANY LICENSES OR OTHER RIGHTS THAT MAY BE NECESSARY TO MAKE, USE, OR SELL PRODUCTS CONTAINING OUR INGREDIENTS. ANY CLAIMS MADE BY CUSTOMERS REGARDING INGREDIENT TRAITS MUST BE BASED ON THE SCIENTIFIC STANDARD AND REGULATORY/LEGISLATIVE REQUIREMENTS OF THE COUNTRY IN WHICH THE FINAL PRODUCTS ARE OFFERED FOR SALE.