



WHEAT PROTEINS



We Put the Delicious into Functional Plant Proteins

Wheat proteins from ADM are highly versatile, do-it-all ingredients that offer on-trend plant protein with minimal flavor impact, to deliver the right balance of taste, texture, functionality and consumer appeal.

WE HELP MAKE IT CRAVE-WORTHY

Our non-GMO wheat proteins offer the on-trend appeal of plant protein—with great texture and a neutral flavor that delivers a taste consumers love. Plus, the functionality you need—from improving strength in baked goods to use as an alternative to egg, dairy and meat ingredients. And, we've got the technical ingenuity and deep understanding of ingredients to help select the ideal wheat protein to solve your challenges and deliver consumer-driven texture and taste enhancement.

#1
Taste is the
top driver for
consumers¹

50%
of consumers
are plant-based
eaters²

¹ 2019 Food and Health Report, foodinsight.org

² OutsideVoiceSM Protein Perception & Awareness Study

CONSUMERS WANT PLANT PROTEIN THAT TASTES GOOD

More than 70% rate protein from plant sources as healthy³

³2019 Food and Health Report, foodinsight.org

PROTEINS THAT REAP BENEFITS

ADM wheat proteins are sourced and milled in North America. Every milled product from ADM comes with unmatched people power—over 100 years of built-in experience, knowledge, performance and reliability, paired with the latest industry know-how and technical advancements, so we can give you the service and speed to market you need to succeed.

More Applications, More Benefits

Wheat proteins offer something other plant-based proteins can't—neutral, clean taste and texture. Now you can get the versatile functionality you need and please consumers at the same time.

BREADS AND BAKED GOODS

CEREALS

BARS

PASTA/NOODLES

SAUCES/FILLINGS

MEAT ANALOGS/ALTERNATIVES

Wheat proteins can help replace egg or dairy in vegan and meat alternative applications, build strength and structure in traditional or vegan baked goods, and improve mouthfeel and texture in desserts, sauces and fillings. When it comes to binding and providing a cohesive texture in reduced sugar applications, our wheat proteins deliver a unique functionality and boost protein content.

Product Name	Key Performance Attributes	Location
WHEAT PROTEIN ISOLATE		
Prolite® 100	Excellent hydration properties help reduce/replace egg or dairy in baked or processed foods. Great for use in sheeted doughs. Foaming, whipping or aeration to improve mouthfeel in sauces, fillings and desserts.	Keokuk, Iowa
Prolite® 200	Reduced vitality compared to vital wheat gluten for added extensibility in baked goods with a softer and lighter texture. Excellent binding properties in a variety of applications.	Keokuk, Iowa
SmartBind™	Used in egg replacement and to provide whipping or aeration in applications without sulfites for clean label appeal.	Keokuk, Iowa
WHEAT GLUTEN		
Provim® ESP*	Standard vital wheat gluten for a variety of applications.	Keokuk, Iowa
Whetpro® 75	Standard vital wheat gluten for a variety of applications. Sourced from higher protein Canadian wheat.	Candiac, Quebec
Whetpro® 80	Higher protein vital wheat gluten offers improved binding characteristics in breads with inclusions such as fruits, nuts.	Candiac, Quebec
SuperGluten® 80	Premium, high protein vital wheat gluten offers rapid water absorption in applications such as pasta and reduced mixing time in frozen foods.	Candiac, Quebec
Prolite® LF	High protein, low flavor vital wheat gluten for use in applications where low cereal flavor and high gluten functionality are desired, such as meat alternatives and cheese analogs.	Candiac, Quebec

* Source: Organic Options Available

ADM Delivers For You

Sometimes, bigger is better. In addition to our portfolio of specialty milled products, ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What's that mean for you? With our **vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, unparalleled infrastructure, and the world's premier crop transportation network**, you can trust us to deliver what you need when you need it.

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.

©2020 Archer Daniels Midland Company



844-441-FOOD | food@adm.com | adm.com/food