



## Capitalize on Clean Taste & Texture with ADM Wheat Protein

Today's consumers are continuing to seek flexible protein options sourced from cleaner, close-to-nature ingredients. When further processed, non-GMO ADM Wheat Proteins enhances texture in meat alternatives while delivering great taste and a neutral, clean flavor profile. Our 75+ years of alternative protein development expertise brings you a winning North American grown and produced solution for innovation today and tomorrow.

### MEET YOUR CONSUMERS' TOP PRIORITY

More consumers are connecting the dots...what they consume affects their wellness. In fact, the number one motivator for flexitarians is to strive for healthier living and healthier aging. At the same time, they will not compromise on taste or texture—they want a delicious taste, without sacrificing nutrition.

Discover how ADM's Wheat Protein Powder helps your nutrient-dense, wholesome formulations excel with the best overall meat-like texture and flavor in a broad range of meat, poultry and seafood alternatives.



<sup>1</sup>ADM OutsideVoice™ Global Plant Protein Consumer Discovery Report, 2023

<sup>2</sup>FMCG Gurus Meat Plant Based Global Report, 2022

TASTE AND NUTRITION ARE EQUALLY IMPORTANT WHEN  
PLANT PROTEIN CONSUMERS CONSIDER FOODS & BEVERAGES<sup>1</sup>



# WHEAT PROTEINS

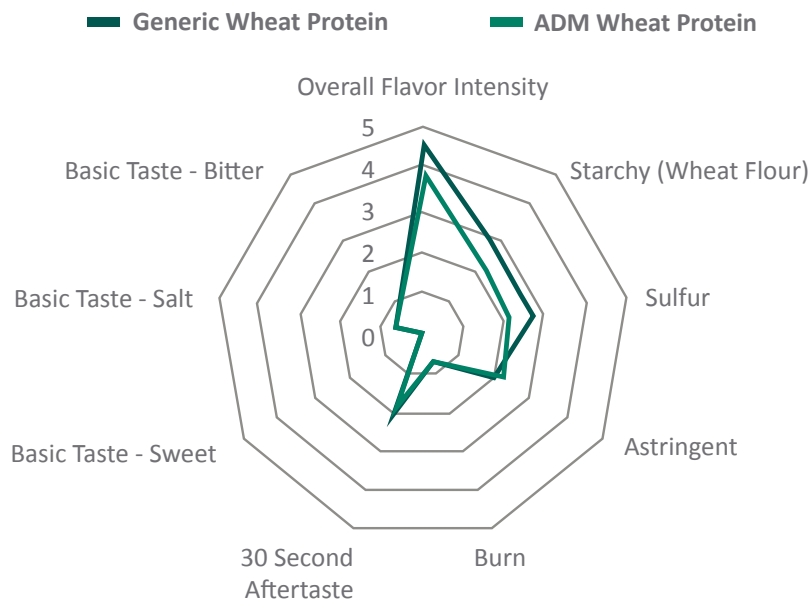


## Taste & flavor expertise to make plant-based alternatives with consumer appeal

It's not about dropping in flavor. Instead, achieving great taste requires bringing together high-quality, neutral-tasting plant-based proteins, and combining them with the latest food technologies and deep technical expertise to create complementary solutions.

### OUTSTANDING TASTE

ADM Wheat Protein Powder is carefully processed to reduce flavor intensity compared to commodity vital wheat gluten, which means a better overall taste with fewer off notes and less flavor masking in your finished products.



ADM Sensory Panel  
ADM Spectrum Descriptive Flavor Evaluation, 2/17



## More Applications, More Benefits

At ADM, we know it takes more than a one-size-fits-all approach, and we have what it takes to help you deliver well-rounded products.

### ADM Wheat Protein Powder differentiators include:

- With processing, enhances meat-like texture and the eating quality of plant-based meat alternatives
- Neutral, clean flavor for minimal finished product taste impact
- Non-GMO, for simple label solutions
- Consistent quality from lot-to-lot for ease of use
- Gentle solvent-free patented process
- Low sodium content
- Can be used alone or in combination with other vegetable or animal proteins

### APPLICATIONS:



meat  
alternatives or  
analog



seafood  
alternatives



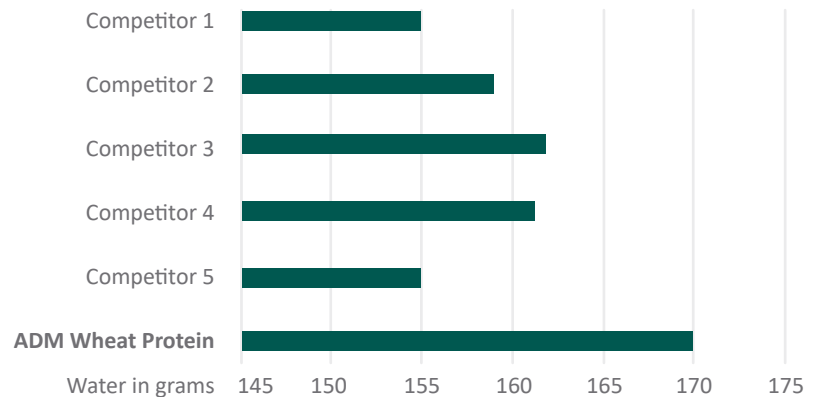
processed  
meat, poultry  
and seafood  
extender



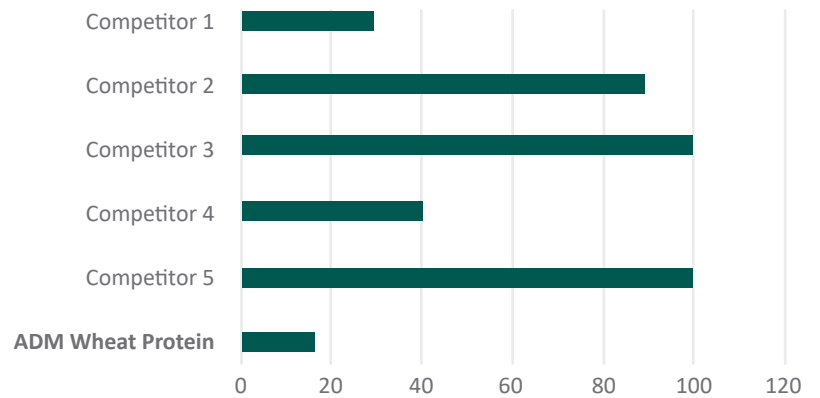
## THE ADM WHEAT PROTEIN DIFFERENCE: FUNCTIONALITY

- ADM Wheat Protein is specially produced to deliver on formulation concerns in meat alternatives. Careful processing and drying ensure high-quality characteristics such as superior water absorption, which contributes to a better overall eating experience.
- Inconsistency during scale-up can delay product launches, so every batch of ADM Wheat Protein is tested for hydration speed and water absorption to ensure reliable performance, greatly reducing development time and scale-up.

### WATER ABSORPTION (Water absorbed per 100g of ADM Wheat Protein)



### RECONSTRUCTION TIME (hydration time in seconds)



## ADM Wheat Protein for Meat Alternatives

**ADM WHEAT PROTEIN  
(PRODUCT CODE: 006010)**

**88% MINIMUM (N X 6.25) protein content**  
**5.5-8.0% MOISTURE CONTENT; 100% thru 45 USBS and 92% thru 80 USBS**  
**Packaging Options: 25 kg, 50 lb multiwall paper bags, 1000 kg superbags**

### ADM DELIVERS FOR YOU

With ADM, you have a partner who offers you unmatched technical ingenuity and portfolio breadth, supported by more than 75 years of experience in alternative protein design and taste expertise, to give you an edge when it comes to developing delicious consumer-preferred plant-based food and beverages.

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