



From Pod to Plate

Leveraging the power of
pea protein for the next
wave of meat alternatives



59%
of global consumers*
identify as following
a plant-forward
lifestyle¹

Plant-Based Demand

The global demand for plant protein has been steadily rising in recent years, driven by factors such as health consciousness, sustainability concerns, and the growing number of individuals adopting vegetarian or flexitarian diets. While many are turning to plant proteins to fit their modern lifestyles, they still crave the familiar flavors and textures they associate with meat.

Brands that can successfully bridge this gap by creating plant alternatives that replicate the taste, texture, and nutrition of meat are poised for market success.

By offering products that deliver on these sensory expectations, brands can attract not only dedicated vegans and vegetarians but also a broader audience of flexitarians looking to incorporate more plant-based options into their diets.

As more consumers adopt a plant-forward lifestyle, they look for elevated experiences, more product format variety, and expanded protein choices to achieve greater dietary diversity.

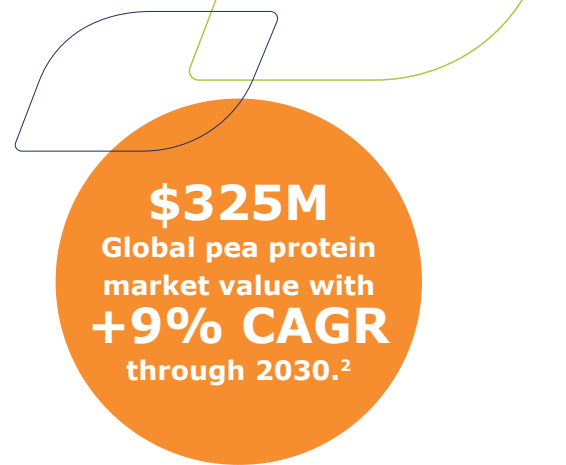
* Includes global Flexitarians, Vegetarians, Vegans
¹ ADM OutsideVoiceSM Global Trends Research, May 2023



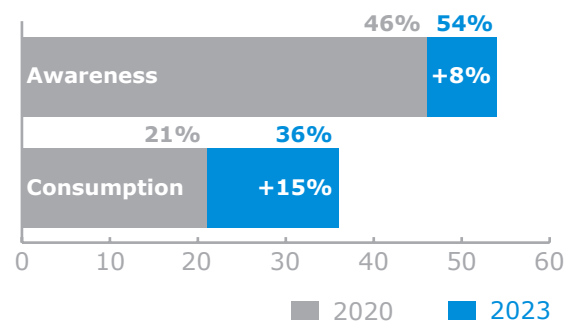
Among the various plant proteins available, pea protein has emerged as a versatile and environmentally responsible option, particularly in the context of meat alternatives.

With its impressive nutritional profile, functional properties, non-GMO status, and no mandatory allergen labeling required, pea protein offers a promising solution for formulating meat alternatives that cater to the preferences of health-conscious and environmentally aware consumers.

ADM's pea protein, in particular, exemplifies these qualities and plays a crucial role in driving innovation in the plant protein landscape. Our continuously expanding pea protein portfolio offers a high-quality, market-leading range to meet any formulation needs across the food and beverage industry. Through our in-depth expertise and advanced capabilities, we can help brands deliver on tomorrow's trends today.



Growth in Pea Protein Awareness & Consumption amongst Plant-Based Consumers*³



* Includes global Flexitarians, Vegetarians, Vegans
² Grandview Protein Ingredient Market Report, 2023
³ ADM OutsideVoice™ Global Protein Consumer Discovery Report, January 2023

Introducing AccelFlex™ Textured Pea Protein

AccelFlex™ Textured Pea Protein is a clean-tasting, highly functional, non-GMO, nutrient-rich plant protein that offers a multitude of benefits for alternative meat solutions. With its light-colored composition, AccelFlex™ provides a visually appealing option for a wide range of applications, making it easy to innovate and create crave-worthy solutions.



The Real V.I.Peas: AccelFlex™ Textured Pea Proteins Deliver

The high functionality and water binding capacity of ADM's textured pea protein products make them ideal for both meat alternatives and meat extensions.

Find out in which regions our products are grown, sourced, and produced below.

- + Clean Taste
- + Light Color
- + Diverse Functionality
- + Non-GMO
- + No mandatory allergen labeling required
- + 65-80% minimum protein content (on moisture-free basis)
- + North American and European grown, sourced, and produced options available

**AccelFlex™
TS P80**

**AccelFlex™
TS PN65**
Blend of Pea
& Navy Bean
Protein

**AccelFlex™
TS P65**

**AccelFlex™
TS PC70**
Blend of Pea
& Chickpea
Protein



CONCEPT 1:

Plant-Based Pea Eatball

Challenge: Creating a quick and easy weeknight meal the whole family can enjoy.

Introducing the Pea Eatball, a beloved plant-based meat alternative that captures the hearts and taste buds of even the pickiest flexitarian consumer across all ages.

In a world where time is a rare luxury, the Pea Eatball can unlock the door to quick and easy cooking sessions, catering to consumers' unique and busy lifestyles. With no compromise on taste or texture, swap this into any recipe to delight and connect generations the same way families have done around the table for years. Say goodbye to sacrificing time and flavor and hello to endless possibilities in protein-packed meal solutions.

"To label a product as "vegan" or "vegetarian", the national legislation of the country must be observed. ADM products which are suitable for "vegan" and "vegetarian" comply with the respective ADM documents, which are aligned with the European Vegetarian Union (EVU) definitions on "vegan" and "vegetarian".

Product characteristics and claims are made subject to US and EU applicable food & regulatory laws.

Concept Highlights

- + Non-GMO
- + European-grown, sourced, and produced pea protein
- + Vegan*
- + Clean taste and great texture
- + Flavors from natural sources

ADM Featured Ingredients

- + AccelFlex™ TS PC 70
Textured Pea Protein
- + AccelFlex™ FS 522-502
Functional Pea Protein System
- + AccelFlex™ FS 502-002
Functional Binder System
- + Malt Extract L-2
- + ADM Flavors for Plant-Based Alternatives



CONCEPT 2:

Plant-Based Chorizo Mince

Challenge: Creating an on-trend, on-the-go solution – Breakfast Skillet, Lunch Wrap, or Late-Night Nacho Snack.

Say hola to our Plant-Based Chorizo Mince, a game-changer for those seeking an authentic and flavorful chorizo experience without the meat.

Specially crafted to cook in a skillet, it delivers the same juiciness, bite, and chew you would expect from traditional chorizo, with an environmentally-conscious twist. Not only is it packed with all the heat, vinegar, and spices consumers love, it also provides the nostalgic sizzle, enticing aroma, and mouthwatering bite they crave. Whether you're creating a breakfast skillet, lunch wrap, or late-night nacho snack, our Plant-Based Chorizo Mince is here to spice up your favorite on-the-go meal solutions.

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Product characteristics and claims are made subject to US and EU applicable food & regulatory laws.

Concept Highlights

- + Non-GMO
- + NA grown, sourced, and produced pea protein
- + Vegan*
- + Clean taste and great texture
- + Flavors from natural sources

ADM Featured Ingredients

- + AccelFlex™ TS P80
Textured Pea Protein
- + ProFam® Pea 580
- + Natural Sausage Type Flavor
- + Natural Pea Masker Flavor
- + Natural Chorizo-Type
Seasoning
- + AccelFlex™ Dry Emulsion
Blend

Why ADM?

Leverage our comprehensive plant protein ingredient portfolio and 75+ years of experience in alternative proteins, tailored taste, and culinary expertise for an extensive range of culinary-inspired plant-based products that meet your specific needs with speed.

OUR ADVANTAGE

ADM's vast cross-functional team expertise, global manufacturing, and extensive supply chain footprint assist customers at any stage of the value chain to achieve tailored, innovative, and expertly crafted plant-based products with end-to-end support of a trusted innovation powerhouse.



To learn more, visit
adm.com/peaproteins

