



# SOY FLOURS & GRITS



## Compliments All Around

With consumer's desire for plant-fueled protein at an all-time high, formulators need ingredients they can trust to get the job done. Soy flours and grits are an essential component to enhancing the nutritional, protein and textural qualities of consumer-pleasing food products. Count on us for the expertise to help you get the most out of these purposeful ingredients in any application.

### SEEING THE WHOLE PICTURE

Consumers are reading labels and taking a more proactive approach to health and wellness. ADM's soy flours and grits are nutritious and can be used in a wide variety of applications that run the gamut from ground meat systems all the way to donuts and sweet goods, with specialty breads, gluten-free baked goods, and cookies and crackers in between.



**82%**

of consumers age 50 and under agree that protein is important to maintain a healthy and balanced diet<sup>1</sup>

**#1**

Soy Protein is the most used plant-based protein source in alternative product launches globally<sup>2</sup>

**44%**

of US plant protein consumers perceive soy as healthy and nutritious<sup>3</sup>

<sup>1</sup>USB Soy Protein and Flexitarian Study, May 2021

<sup>2</sup>Journal of Agriculture and Food Research, January 2022

<sup>3</sup>ADM OutsideVoice<sup>SM</sup> Global Plant Protein Consumer Discovery Report, August 2020



# SOY FLOURS & GRITS



## The Complete Solution

As a leading global soybean processor with over 75 years in world-leading plant-based protein expertise, we know how to help you formulate using our soy flours and grits; helping your product's best attributes shine. It takes more than just supplying ingredients. We use our cross-functional experts to look at your product holistically and offer well-rounded, vertically integrated solutions that balance taste, texture, functionality and nutrition.

### TECHNICAL EXPERTISE

Our 75+ year expertise in protein ingredients and design is industry-renowned. We're proactively researching industry leading ways to enhance our portfolio offerings and invest in new sources of plant proteins to help you get to market faster.

### RELIABLE SUPPLY

Our global reach and integrated partnerships with growers and identity-preserved supply chain mean higher quality and a consistent supply of the ingredients you need, when you need them.

### SUPERB FUNCTIONALITY

Top quality plus the right knowhow equals better functionality. Our soy flours and grits provide timely protein delivery in fermentation processes, play a vital role in extending shelf life and ultimately create a consumer-pleasing texture in the final product. We'll listen to your product goals and provide a custom solution with all the end attributes you're looking for.

### PREFERRED NUTRITION

We can help you use our soy ingredients to boost protein, meet regulatory claims and deliver a nutritional label that's easy on the eyes.

### SUSTAINABLE SOURCING\*

We have a sustainable, traceable and clear-label sourcing story that further enhances your product's appeal to today's environmentally focused, health-conscious consumer.

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



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## BRINGING IT ALL TOGETHER

Our premium flours and grits ingredients offer diverse properties that can be hugely beneficial in the right hands. Soy flour, for example, plays the perfect foil to wheat flour in bakery applications and soy grits add essential protein to fermentation processes. With our support and expertise, the possibilities are as numerous as they are delicious.

ADM's broad soy flours and grits portfolio offers:

**ENHANCED NUTRITION**

**PROTEIN DELIVERY TO AID FERMENTATION**

**IMPROVED TEXTURE**

**ENHANCED MOISTURE AND MOUTHFEEL**

**EXTENDED SHELF LIFE**

## More Applications, More Benefits



cookies & crackers



specialty breads



ground meat systems



gluten-free baking



donuts & sweets



fermentation



# Solutions that Complete You

To complete your irresistible, nutritious products, we offer the best soy ingredients in the business. We also bring you a broad range of options—all processed to preserve their wholesome nature. Our soy flours and grits feature minimum protein levels of 50% on a moisture-free basis, are available in a variety of granulations, and in organic, non-GMO, clean label and conventional formats.

We'll help you find what's best and get you to the market quickly.

Product Lineup	% Moisture Maximum	Characteristics	Applications
<b>DEFATTED SOY FLOURS AND GRITS</b>			
Toasted Grits	10	Coarse, medium, fine, extra-fine granulation; heat-treated	Cookies, crackers, bagels, cereals, muffins, specialty breads, ground meat systems, soy sauce and other fermentation processes
7B Flour	9	Enzyme active flour for bleaching wheat flour pigments, minimally heat processed	White bread
Baker's Flour	9	Light, heat-treated flour	Breads, cakes, donuts, sweet doughs, cookies, macaroni, dry mixes, pizza crusts, tortillas, pancake and waffle mixes
Toasted Flour	9	Heat-treated flour	Cookies, crackers, cereals and fermentation processes
<b>REFATTED SOY FLOURS</b>			
220T Flour	8	Pre-mixed product of lecithin, refined soybean oil and toasted flour	Partial or complete egg, milk, and/or shortening replacer, pie crusts, bakery mixes, donuts, sweet goods, cakes, pastries
220B Flour	8	Pre-mixed product of lecithin and baker's flour <small>Formally known as Soylec® 220T Flour</small>	
<b>NON-GMO &amp; ORGANIC SOY FLOURS &amp; GRITS</b>			
Low Fat Soy Grits	9%	organic or non-gmo, expeller pressed	Cookies, crackers, bagels, cereals, muffins, bars, milk, ground meat systems, soy sauce  Breads, cakes, donuts, sweet doughs, noodles, cookies, crackers, cereals, dry mixes, pizza crusts, tortillas, yogurt, milk, pancakes and waffle mixes
Low Fat Soy Powder	9%	organic or non-gmo, expeller pressed, fine granulation	
Low Fat Soy Flour	9%	organic or non-gmo, expeller pressed	
Specialty HI 63 Soy Flour	9%	High Protein, organic or non-gmo, expeller pressed <small>Formally known as Hisolate® 63 Soy Flour</small>	

## ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a thorough understanding of soy ingredients 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 help you meet any formulation challenge head on, and to deliver for your consumer every time.

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

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