



**FOOD
INGREDIENTS**

CONFECTIONERY

BEVERAGES

BAKED PRODUCTS

**DAIRY & DAIRY
ALTERNATIVES**

**DRESSINGS
& SAUCES**

**PROCESSED
MEATS AND
ANALOGUES**

**OTHER
PROCESSED
FOODS**

CONFECTIONERY



CONFECTIONERY

ADM HAS THE ANSWERS FOR YOU

Do you know just how broad ADM's confectionery ingredient portfolio is? We invite you to read on, see for yourself, and then discuss your needs with us so that we can work with you.

From our wide manufacturing base come products and formulation ideas which can help you address some of the current key issues. Issues such as opening up new product opportunities for you, reducing or eliminating trans-fatty acids, improving your products' flavour and texture, or simply reducing your total product cost.

ADM is able to supply the ingredients and technical support needed to ensure you will have the answers. From standard grades to products tailor-made to meet your specific requirements, ADM should be your first choice.

COCOA PRODUCTS

Just about everyone loves **chocolate** and no one knows cocoa products better than ADM. As the world's premier cocoa processor, ADM is able to source cocoa beans from around the world to deliver powders, butters and liquors under the highly regarded De Zaan® brand name.



Our many decades of experience have refined our manufacturing expertise, enabling us to supply the finest flavours and consistently meet our customers' high standards for taste and quality. Our premium quality De Zaan® cocoa powders come in a broad palette of colours, enhancing both finished product appearance and flavour.

FLOURS

From our UK milling operations we offer wheat flours for making wafers for confectionery **biscuits** and **snacks**. Flours are also an important component of many **liquorice sweets**. Soya flours and isolated soya proteins can also be used in **wafers** to reduce fat migration.

LECITHINS

Lecithin acts as a natural emulsifier, instantiser, antioxidant and flavour protector. Its use is well-known in **chocolate** and **compound coatings** but it also offers product and processing benefits in **caramels** and **fudges**, **toffees** and **brittles**, as well as in **chewing gum**.



ADM offers the capability to develop products to meet very tight technical criteria for one-off needs as well as providing comprehensive technical support throughout all stages of new product development and production.

SORBITOL

Crystalline sorbitol is a nutritive sweetener giving bulk, texture and flavour in sugar-free confectionery such as **chewing gum**, **compressed tablets** and **boiled, soft or chewy sweets**. Sorbitol solution is an efficient humectant, and sequestering and emulsifying agent in confectionery products. Sorbitol is well tolerated by diabetics.

Select from Adlec™ standardised fluid lecithin, Adlec E enzymatically hydrolysed lecithin, Beakin™ complexed lecithin and Ultralec® de-oiled lecithin powder and granules.

OILS AND FATS

ADM's vegetable oils and fats are essential confectionery ingredients which are used extensively in **chocolate**, **chocolate coatings** and **fillings**.

We offer low-trans fats for **coatings**, **fillings**, **toffees** and **caramels**, in many instances to replace high-trans type fats. We also offer lauric and non-lauric low-trans Cocoa Butter Alternatives (CBA). The CBA portfolio has been extended by our new range of non-hydrogenated and non-interesterified Cocoa Butter Equivalents (CBE) and Cocoa Butter Improvers (CBI). Customised flaked fats are available as texturising agents for a wide range of confectionery applications.





For customers around the world, ADM draws on its resources – its people, products, and market perspective – to help them meet today's consumer demands and envision tomorrow's needs. **RESOURCEFUL BY NATURE™**

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