Research & Development
Innovation and Application
Support Services

ADM
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FOCUSED ON functional solutions, our integrated research-and-development and applications network provides comprehensive support to customers worldwide.

This broad-reaching system lets us serve customers across a variety of applications in the food and health, feed, and industrials sectors. Starting with the most basic bench and analytical research, our scientists work to meet customers’ and industries’ needs. In state-of-the-art laboratories and pilot plants, our applications support teams assist our customers with solutions tailored to their needs. We also welcome the opportunity to work with you to help develop new products and processes through collaborative agreements.

ADM ingredients are derived from nature and backed by our world-class technical support services. We even offer nutritional guidance and serve as an information resource to help our customers understand and respond to government regulations.

When it’s time to test formulations and finished products, our culinary facilities and sensory experts offer a range of services to suit your requirements.

From ideas to products, our research-and-development network provides an integrated package of support to help bring innovations to market quickly.
Global Reach

At technical centers worldwide, our experts respond to customer requests and anticipate industry needs. We support customers from facilities across North America and Europe.

Award-Winning Research

ADM’s research team has a broad patent portfolio and has earned numerous industry accolades and recognitions, including a Frost & Sullivan Product Leadership Award, a Corporate Achievement Award from the American Oil Chemists Society, and the Most Innovative Food Ingredient Award at the Food Ingredients Europe exhibition. In addition, ADM was the first company to receive two Presidential Green Chemistry Awards from the U.S. Environmental Protection Agency in a single year.

Co-Innovation

When you want innovation assistance, look to ADM. Customers who are serious about product development and design work closely with ADM’s research-and-development team through joint development agreements. These contracts set the stage for the creative teamwork that can produce ingredients and products within parameters you set.

Beyond ingredients, joint-development agreements put ADM’s entire R&D toolbox to work for you. From detailed nutritional and culinary assistance to application and technical support, we’ll use our resources to meet your goals. In our full array of pilot plants, state-of-the-art equipment and technology work together to test product concepts in conditions similar to those in your plants. Once your product is near perfection, we can even provide thorough sensory evaluation before market launch, as well as train your staff on processing techniques.

When you innovate with ADM, we maximize our ingredients and resources to meet your needs.
DM’s Basic Science Group takes advancements in science beyond the bench and into the plant to help make them reality for you. Using cutting-edge techniques and state-of-the-art instruments, our scientists are breaking new ground in the food, feed, personal care, and industrial worlds.

Constantly thinking ahead, we’re developing new strategies to meet your needs and your customers’ demands for healthy products and environmentally friendly alternatives. Improving production of ADM’s most popular ingredients, investigating economical production methods for isosorbide for applications in plastics, and discovering methods to recover valuable components from corn fiber fractions are just a few of the items we’ve been working on for our customers.

Our scientists come through in a variety of ways:
- Designing an award-winning, environmentally friendly method for producing the zero and low trans-fat oils that became our revolutionary line of NovaLipid™ products
- Creating patent-pending products to help reduce the effects of ergovaline in ruminant diets
- Maximizing microbial production by fermentation of amino acids like lysine and threonine
- Finding applications for ADM’s manufacturing co-products and specific co-product blends as economical, effective feed ingredients
When R&D needs answers, they look to our analytical research team. Across a variety of industries, they have the expertise to track down problems quickly. From the routine to the most complex analysis, ADM’s analytical research team stops at nothing to quickly find the answers that will provide the assurance you need.

Our commitment to supporting research means that our scientists have the tools to analyze minute trace elements and minor compounds or to identify the faintest of odors. When potential problems arise, our analytical research team develops assays to identify and quantify the compound of interest.

Our analytical team provides the specialized analyses needed for new product development, develops assays for production monitoring, performs specialized assays for troubleshooting, and provides technical support for specialized product needs.

From fermentation to functional foods to fuel, our scientists, chemists, and technicians provide detailed analysis and evaluation for our research-and-development and application team that translate into real-world success.

Advanced Equipment for Advanced Analyses

In our analytical laboratory, our analytical research team uses a wide range of sophisticated equipment to perform precise analysis and provide comprehensive information.

Our scientists’ tools include powerful identification tools like mid and FTIR spectrometers, FTIR microscopes, GC-MS systems, and both ion trap and triple quadrupole LC-MS systems.

More than 30 HPLC and GC systems provide accurate quantitative analysis for a wide variety of organic compounds, and trace minerals are analyzed using ICP atomic emission, atomic absorption, and X-ray fluorescence spectrometers. These techniques help our analytical scientists accurately identify compounds, determine concentrations, and perform complex analyses on both known and unknown materials. This well-equipped laboratory allows our analytical team to give researchers the answers to questions about new production processes and product quality, purity, and composition.
Customer Co-Innovation with ADM

OPPORTUNITY IDENTIFICATION

LABORATORY RESEARCH

PROCESS DEVELOPMENT

PROCESS PILOT PLANT RESEARCH

INGREDIENT DEVELOPMENT

APPLICATION DEVELOPMENT

NUTRITIONAL ASSISTANCE

CUSTOMER REQUESTS

TRENDS

REGULATION CHANGES

SCIENTIFIC LITERATURE

TECHNICAL SUPPORT

ANALYTICAL RESEARCH

SEPARATION, FERMENTATION, AND PROCESSING TECHNOLOGIES

BASIC SCIENCE

ADM INDUSTRIES SERVED:

- FOOD & HEALTH
- FEED
- INDUSTRIAL
MARKET
RELEASE

FOOD & HEALTH

FEED

INDUSTRIAL

Co-Innovation
When you need application answers, turn to ADM’s integrated research and development and application network. In technical centers around the world, we’re working with customers on challenges from finding the right ingredients to starting production for new products.

And when customers want to take ADM’s assistance to the next level, we’re ready. Through contractual joint development agreements, we work with customers to create new products and processes customized to your needs.

Whether you need simple technical support or require pilot-scale support in which we make our facilities available for use under collaborative agreements, we’ll find the right answers for you.

In addition, our customers can enjoy ADM’s expertise in customized training seminars. When you’ve found the solution that works for you, our highly trained engineers, formulators, and technicians can help you bring it into your plant. We’ll educate your staff on processing techniques, whether it’s producing new formulations or adjusting current lines to solve your challenges.

Our dedication and specialization in the following areas sets us apart and helps our customers succeed.

**Baking**

In bake labs around the world, our expertise supports food production on any scale, from basic baking to beyond. Our highly trained staff has expertise including Master Baker certification from the internationally recognized American Institute of Baking, as well as specialization in blending, enrichments, and other crucial areas. We have the expertise to work with you to adjust formulations with whole grains and fiber to meet the Food Pyramid, to extend shelf life, or to reduce trans fat.

**Cocoa**

As one of the world’s premier cocoa and chocolate manufacturers, we know the intricacies of working with cocoa, chocolate, and compounds, and we can apply our expertise to your foods and beverages. In our global technical centers, specialists can put real-world experience to work by providing comprehensive technical service and product development support for our cocoa, chocolate, compounds, cocoa butter, cocoa liquor, and powder.

Our cocoa customers recognize us as experts and rely on us for superior support and knowledge. From reducing trans fats or sugars to replacing compounds with chocolate, we understand the complexities of our customers’ businesses, and we’re ready to respond quickly with comprehensive support.
**Emulsifiers**

Choosing the right emulsifier and maximizing its performance, whether for emulsifying, stabilizing, or binding, can be tricky no matter what your application, and that’s where ADM’s experts come in. In-depth knowledge of emulsifiers’ functionality plus real-world experience putting them to work in food, industrial, and personal care systems gives our team a unique perspective on the issues facing today’s formulators. Whether you’re developing a new paint formulation, modifying your skin cream, or creating a new margarine, our scientists can help.

**Food Applications**

With extensive experience in a variety of food industries, ADM’s integrated team provides comprehensive support beyond basic ingredient information. Our experts troubleshoot, offer formulation expertise, and even develop prototypes for applications including snacks, cereals, dairy/dairy analogs, nutrition bars, meat/meat analogs, beverages, and more.

**Industrials**

From paints and coatings to personal care and biodiesel, ADM provides support for industries worldwide. Using a variety of production techniques including extraction, distillation, chromatography, and crystallization, we’re able to develop new processes and chemical solutions, provide engineering support, and help make sustainable technologies a reality.

**Nutraceuticals**

ADM specializes in adding functional nutrition to good foods and beverages without sacrificing taste. We offer a full range of functional ingredients, all backed by experts who can match ingredients with applications and goals. Our team fortifies with ingredients such as fiber, soy protein, isoflavones, and plant sterols and helps solve the challenges that come with putting these ingredients into formulations.
Oils and Fats
Worldwide, our specialists offer expertise on oils and fats for a range of applications. From spreads and pharmaceuticals to confectionery and bakery fats, our skilled staff uses advanced pilot plants, laboratories, and analytical equipment to provide customer support. We’re creating functional, cost-effective solutions for challenges like reducing trans fats and adding softness properties to personal care products.

Proteins
ADM offers a broad range of proteins for a variety of applications, and all over the world, teams of researchers provide support for our customers. We’re fortifying favorite foods with healthy protein and working with you to help create foods that induce satiety.

Soyfoods
As interest in healthy foods continues to grow, so does ADM’s expertise and list of ingredients for soyfoods. In advanced laboratories and pilot plants worldwide, we can work with customers to incorporate our range of products to create healthy alternatives, from meat-free foods to soymilk.

Starch
Our corn and wheat starch technical teams offer a full range of assistance. For industries including pulp and paper, wallboard, corrugating, and more, our experts understand the business, from slurry mixing to drying and coating. Whether monitoring moisture and pH to assure consistency, managing starch usage, or recommending starches for specific applications, our scientists provide advanced support that comes from years of experience.
In advanced pilot plants and laboratories all over the world, our network of researchers blends expertise and experience with state-of-the-art equipment to meet our customers’ needs.

Fully equipped laboratories and pilot processing facilities let our technicians simulate conditions in plants to produce products and ingredients for a variety of applications.

Through joint development agreements, ADM and its customers work together using our labs and equipment to test our ingredients in new formulations, create new products, and develop new processing techniques. These agreements have helped us build long-lasting, productive relationships with many of our most valued customers.

From food and beverages to personal care and pharmaceutical to industrial and feed, we’re working to serve our customers, whatever their field.

**Baking**

ADM maintains bake labs around the world. These centers of excellence are equipped with the latest technology to replicate virtually any baking process. Our staff has expertise including Master Baker certification from the internationally recognized American Institute of Baking, and we maintain a computer-based recipe database for your convenience. Professional-quality machinery in our labs includes rotary and revolving ovens, sheeters, fermentation and proof boxes, vertical and spiral mixers, and roll-in convection ovens. Our facilities can serve bakers of all sizes—they include a full-scale makeup plant for bread and smaller-scale mixers and proofers for artisan bakers. We also operate a state-of-the-art C-Cell unit to measure bread quality via digital imaging. Our facilities let us conduct plant trials and test formulations and ingredients in actual manufacturing environments, providing a true picture of performance and production.

**Biofuels**

As biodiesel pioneers in Europe, we’re leading the way in renewable fuel production. Our scientists are conducting cutting-edge research to further advance this fuel’s production, making, purifying, and analyzing it to identify impurities and structures.

Likewise, we’re at the forefront in the U.S. as the leading ethanol producer. Using our advanced fermentation labs, we’re constantly refining and improving our production processes for maximum, cost-effective performance.
CANNING
With the advanced equipment in our canning facilities, we’re able to can and test products on a small scale to evaluate product and ingredient interactions in customers’ formulations. The lab features machinery including steri retorts as well as a static canning system that let us simulate a variety of food and industrial manufacturing conditions.

DAIRY
Our scientists work in dairy facilities with products ranging from fresh cheese and sour cream to yogurt and neutral and acidified beverages. For dairy products and dairy analogs, we maintain a broad range of equipment including cheese vats, high temperature short-time and ultra-high temperature pasteurizers, high-pressure homogenizers, ice cream freezers, and shake machines. We’ve got the equipment and expertise. Put them to work for your dairy products.

DISTILLATION
From molecular to fuel alcohol distillation, we’re pioneering new processes in a variety of industries. State-of-the-art equipment like molecular stills lets us conduct high-vacuum distillation to produce and purify a variety of natural-source ingredients. We’ve also pioneered technology using our processing byproducts to produce quality alcohols.

EXTRUSION
Using the state-of-the-art equipment that helped us create NutriSoy Next™, the next generation of whole muscle meat analogs, we’re leading the way in extrusion. With twin-screw extruders and other advanced machinery, experts in this lab work with customers to formulate textured soy products, cereal, snacks, and more with healthy ingredients and the texture consumers prefer. On the industrial side, we’re breaking new ground in reactive extrusion for plastics, starches, protein, and more.

FEED
Fully equipped with the latest feed handling and processing equipment, our feed pilot plant gives our scientists the tools to develop new customer solutions. Extensive equipment including pellet mills, tub presses, mixers, particle size and durability equipment, and environmental feed storage chambers allows our feed technologists and nutritionists to develop new feed manufacturing processes and enhance existing techniques using a wide range of dry and liquid feed ingredients.

FRYING
ADM operates fry labs with the latest oil testing and analysis equipment. Our facilities include fryers, batter robots to evaluate formulas for fried foods, breading machines, and frying oil analysis equipment. We can help find the right frying fats and oils and maximize their performance in customer applications. ADM has even invented instrumentation to measure oil stability that is now the standard for measuring oxidative stability of frying oils worldwide.
**Industrials**

Our industrials facilities give us the capability to meet customer needs from new chemical development to pilot plant scale-up. Focused on economical production from natural resources, we’re using advanced equipment and expertise to create complex reactions and biochemical transformations that meet our customers’ needs. Whether you’re working in plastics, fiberglass, rubber, construction, chemicals, or another industrial application, we’ll find a solution derived from nature for you.

**Meat**

From computerized smokehouses, patty formers, grinders, and vacuum stuffers to twin-screw extruders, injectors, and batter/breading equipment, our experts use the latest meat processing technology to help meet your needs. Whether you’re developing new meal concepts, prototypes for vegetarian products, or minimally extended products, we’re here for you.

**Oils and Fats**

Our advanced global oils and fats labs give us multifunctional capabilities to meet our customers’ needs, from formulation assistance to help improving production line efficiencies. Specialists in food, pharma, and cosmetic applications respond to customers with solutions tailored to their products and markets. We created our award-winning NovaLipid™ line of zero and low trans-fat oils in these labs.

Facilities feature a small-scale refinery (including chemical and enzymatic interesterification), hardening plant, analytical equipment, a rotating plant for making plasticized fats, and test kitchens to assess ingredient performance. We also operate a continuous interesterification unit, oil deodorizers, and oil extractors, as well as specialized equipment for the confectionery market and CBE (cocoa butter equivalent) production.
Paints and Coatings

In our paints and coatings laboratory facilities, scientists help customers replace chemical additives with environmentally friendly products. Our chemists and scientists have everything from mixers to equipment for exposure testing to a full range of rheology and testing equipment at their disposal to test performance characteristics including rheology, durability, color intensity, sheen and opacity, and scrub resistance. From polymer synthesis to formulations, we can help.

Powder

Customers in many industries will benefit from particle size and flow properties measurement in our powder development lab. For supplement and vitamin makers, our scientists can test tableting properties by measuring compression forces during the tablet process.

Shortening and Margarine

In labs worldwide, our experts are working to increase the functionality and health of shortenings and margarines. Here we help customers use and test our revolutionary NovaLipid™ interesterified zero and low trans-fat products. Advanced equipment lets us produce about 200 pounds of shortening an hour and up to a pallet of cubes per day for customer evaluation.

Soy

Our soy processing plants, located worldwide, offer a variety of specializations. We’re focused on helping our customers win in the growing meat-free and functional foods markets, and we use the latest technology to achieve success. Our facilities feature soy protein isolate production equipment, a small-scale soybean crushing plant, French oil extraction machines, and even a Japanese soy mill to evaluate new varieties and lots and produce soymilk.
Looking for answers on ingredient, application, formulation, processing, regulatory, and nutritional questions and more? See ADM’s Technical Support Services, your comprehensive resource.

A wealth of in-depth information for any of your applications, our technical support staff also has open access to the power of ADM’s entire global research and development team.

At technical centers worldwide, our experts are ready to serve you, offering both on-site and remote support for our valued customers. Whenever you are, Technical Support Services will help find the answers you need.

**Ingredient Answers**

For information on ADM ingredients, look to our technical support specialists. From physical properties and specifications to functional characteristics and performance, they’ll help find the answers.

We can also provide details on product quality and best testing methods, as well as storage and handling guidelines. In addition, samples of ADM ingredients are available through Technical Support Services—we maintain a centralized GMP-operated sample facility and customer request center.

**Troubleshooting**

For your production issues, ADM’s technical support staff is here. From formulation challenges to application support, they are an excellent resource.

When our customers need answers, they turn to ADM’s Technical Support Services.
OUR NUTRITIONAL EXPERTS CAN HELP make the link between science and ingredients.
Blending in-depth knowledge of ADM products with constant monitoring of dietary trends and advances in nutritional research, we can provide information vital to your product development and marketing.

ADM’s team of nutritional specialists can research scientific background, ranging from basic science and clinical efficacy to identifying mechanisms to exploring the scientific community’s opinion or supplying data on effectiveness, limitations, and effective doses.
Whether you’re meeting nutritional goals or examining ingredients’ impacts in foods, let our team help you understand the nutritional science behind your foods and our ingredients.
ADM INGREDIENTS come with comprehensive support—and that includes experts in governmental regulations and guidelines worldwide.

We’re a source for information on ADM ingredient status and approved uses. When you need to know how you can use our ingredients and how current guidelines affect that use, we’re here for you.

Our team constantly monitors global regulations to anticipate trends and changes that may impact your business. We put that information to work helping you meet your manufacturing and marketing challenges, and we work closely with government agencies and industry associations to make your voice heard when regulations and major changes are considered.

In addition, as part of our assistance, we conduct safety and regulatory reviews of all ADM products to ensure compliance in all intended markets. Each of our products is backed by scientific documentation, including principal use, approval specifications, health benefit studies, and safety data.

Understanding your needs, we’ve established our regulatory team as a strong link between production and the regulations that govern your industries.
In our state-of-the-art culinary facilities, our chefs explore the possibilities in your foods.

We’re ready to help you bring products to market quickly and more cost effectively than ever before.

Whether that means developing new formulations or refining current ones, trust our team to find a solution that suits your needs.

Professional-Quality Test Kitchens

Our culinary facilities feature the latest technology and restaurant-quality equipment. We can replicate conditions in virtually any setting and create solutions that work on any scale.

A broad range of advanced equipment lets us apply our expertise to virtually any application. We’re working with tabletop and deep-well fryers; breaded batter machines; rack, revolving, and rational Combi ovens; vertical and tabletop mixers; bagel machines; tortilla presses and griddles; donut robots; and more.

Combined with a full library of hundreds of ingredients, our toolbox blends culinary art and science to achieve the taste, texture, and appearance you’re seeking.

Vast Expertise

Our chefs carry among them years of experience in both the culinary and research worlds.

Because their experience includes nutrition, dietetics, and food science, our chefs bring a unique vision to their work. Whether your parameters are based on health claims, nutrition, cost, or ingredients, they’ll help find the right recipe for your success. Their innovative blends of taste and creativity help our customers time and again.
At ADM, we know just believing a product is good isn’t enough—you need to know it tastes and looks great before you put it on the market. That’s why ADM customers not only enjoy the benefits of quality ingredients, they also have quantitative and qualitative sensory evaluation services as a resource.

Our sensory experts blend the human senses and science into a comprehensive product testing and evaluation system that provides detailed, usable data to help you get your products to market quickly.

Whether you want to see how your cookies hold up on the shelf or need to find a suitable substitute for a key ingredient in your drinkable yogurt, we’re here. Want to know how consumers will receive your new meatless chili? We’ll conduct preliminary liking and preference testing before you go to market and even compare to competitor products or your previous formulation if you desire.

**Professionally Trained Testers**

Focused on comprehensive sensory review and quick turnaround, our Descriptive Analysis Panel provides in-depth evaluations based on flavor, texture, and appearance.

Each panelist undergoes intensive training to develop heightened sensitivity and the ability to differentiate between even the slightest formulation changes. Testers assess products based on an established scale for intensity and character, ensuring objective results.

Using wireless laptops and Compusense software for advanced data entry and analysis, our testers evaluate products in fully randomized and blind studies. Controlled sensory booths equipped with specially designed heating and ventilation systems prevent foreign odors from compromising the environment.

**In-House Testers**

For both preference and discrimination testing, ADM has a vast resource at our disposal—a pool of 500 in-house testers who can provide fast top-line results on any product.

Use our in-house testers to verify that the new ingredient you’ve put in your cake hasn’t changed the formulation. Ask them to differentiate between your product and the competitors’. From ingredient substitutions and product matching to competitive comparisons and new product refinement, we have sensory services to meet your needs.

**Quality Control**

For us, sensory testing also includes our stringent quality control program. On products from xanthan gum and high fructose corn syrup to organic whole soybean powder and soymilk, we screen our ingredients to ensure we deliver the best possible to you. That means making sure products not only meet analytical specifications, but also internal standards for flavor, texture, and other attributes.

We don’t stop there—our sensory testing program includes intense shelf life testing to monitor flavor and appearance changes over time. We know how our ingredients perform to ensure they perform for you.
ADM’s research-and-development and application team has received numerous honors for its work. Focused on developing innovative products derived from nature, we constantly strive to create ingredients that meet the needs of the customers we serve, from food to industrial businesses.

**Frost & Sullivan Product Leadership Award**

ADM received the prestigious Frost & Sullivan Product Leadership Award for innovation in edible oils and fats, specifically our NovaLipid™ line of zero and low trans-fat oils. These oils are made through enzyme interesterification, a revolutionary, environmentally friendly process.

The award recognizes outstanding industry achievements in regional and global markets. Award winners are companies who demonstrate best practices as well as successful business planning, execution, and excellence in a competitive marketplace.

Frost & Sullivan recognized ADM’s advancements, saying, “A true visionary, ADM is one of the first companies to have recognized that consumers be given an option for a trans fat-free range of products...Frost & Sullivan’s Product Leadership Award recognizes the NovaLipid range of free/low trans-fat products’ potential to revolutionize the edible oils and fats sector and the innovative, market-leading enzyme-catalyzed interesterification technology underpinning its production.”

**Presidential Green Chemistry Award**

The U.S. Environmental Protection Agency bestowed upon ADM two Presidential Green Chemistry Awards for cleaner, smarter chemistry, the first time a single company has earned two awards in one year.

The Presidential Green Chemistry Awards program recognizes outstanding chemical technologies that incorporate the principles of green chemistry into chemical design, manufacture, and use.
**Corporate Achievement Award**

ADM earned recognition for our NovaLipid™ products’ potential impact on public health from the American Oil Chemists Society (AOCS), which honored us with its Corporate Achievement Award.

The award recognizes industry achievement for processes, products, or contributions that have significantly impacted their industry segments.

AOCS called the NovaLipid line an “outstanding accomplishment and highly significant contribution to the fats and oils industry and to consumers around the world.”

**Most Innovative Food Ingredient Award**

Ultralec®, ADM’s revolutionary deoiled lecithin, received the Most Innovative Food Ingredient Award at a Food Ingredients Europe exhibition.

The award recognizes companies that deliver innovation and quality in the manufacturing and development of food ingredients.

To produce this high-performance lecithin, our lipid technologists engineered a proprietary ultrafiltration process that removes triglycerides from conventional lecithin without using acetone. The result is a dry, easy-to-mix, pure, deoiled lecithin that has a clean odor and flavor profile.
The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. WE DISCLAIM ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIM THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. Our responsibility for claims arising from any claim for breach of warranty, negligence, or otherwise shall not include consequential, special, or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any licenses under any patent held by Archer Daniels Midland Company or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use, or sell products containing Archer Daniels Midland Company ingredients. Ultralec® is a registered trademark of Archer Daniels Midland Company.
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™