

SMARTBIND™ NATURAL WHEAT PROTEINS

DUPLICATE SUGAR, FAT, OR OTHER CARBOHYDRATE FUNCTIONALITIES

For natural, better-for-you foods and snacks, choose SmartBind™ natural wheat proteins. Ideal for products requiring natural ingredients, SmartBind natural wheat proteins provide the unique functionality of sugar or fat in delicate systems that demand desired texture and flavor with added protein.

- Natural
- Whole grains
- Vegetarian
- High protein
- Low Glycemic Index
- Low sugar
- Better for you
- Low fat

SMARTBIND NATURAL WHEAT PROTEINS BENEFITS

- Increase protein
- Structure enhancement
- Egg replacement
- Dairy replacement
- Sugar reduction (binding/coating)
- Fat reduction
- Creamier/smoothier texture
- Crispy texture
- Resilience
- Extend bowl life/reduce breakage
- Reduced bitterness in whole grains
- Clean flavor

SmartBIND™

SmartBind wheat proteins offer incredible functionality for:

- Film formation
- Binding
- Adhesion
- Whipping
- Aeration
- Structure enhancement
- Heat tolerance
- Tenderizing

SmartBind functional wheat proteins can enhance a variety of applications:

- Nutrition bars
- Cereal coating
- High-protein snacks
- Whole-grain bakery
- Bakery mixes
- Whipped fillings
- Microwave bakery
- Granola and clusters
- Vegetarian patties and crumbles
- Cereal bars



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.

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SMARTBIND™ NATURAL WHEAT PROTEINS

IMPROVING RESULTS

These innovative ingredients duplicate the functionality of sugar while increasing the protein content. SmartBind™ natural wheat proteins can be used to replace the sugar binding properties traditionally used in bars, either partially or completely. Calories are shifted away from sugar to protein on the nutritional label without impacting texture or product integrity. Opportunities now exist for savory bars without the added sweetness from traditional syrups used for binding. Additional protein can be infused into these products by removing the sugar, thus boosting protein grams.

SmartBind natural wheat proteins can be used in vegetarian applications to bind ingredients while maintaining the optimum texture and mouthfeel. While a combination of wheat gluten and soy protein is traditionally used, adding SmartBind natural wheat proteins produces a more balanced flavor and texture. At 85-90% protein, they add protein while improving binding, freeze-thaw stability, and texture.

In bakery applications, SmartBind natural wheat proteins can be used to replace egg and dairy proteins by providing structure and aeration. Whether you need texture and taste enhancement, nutritional improvements, or cost savings, SmartBind natural wheat proteins deliver.

In microwave applications, SmartBind natural wheat proteins provide even heat distribution to prevent dryness and brittleness, thus improving softness, flexibility, and flavor. Whether cooking, baking, or reheating, SmartBind natural wheat proteins produce far superior final products.

YOUR PARTNER IN EXCELLENCE

Whatever your application, ADM offers unparalleled technical support to help you incorporate SmartBind natural wheat proteins into your formulations. Our comprehensive global research and development network provides integrated services from pilot processing support and training to culinary assistance and sensory evaluation.

SmartBind natural wheat proteins join ADM's extensive line of protein ingredients—textured vegetable proteins, soy protein isolates, and concentrates—to provide you with even more options for your formulation needs.

Samples of SmartBind natural wheat proteins are available in a variety of sizes from 2-30 lbs.



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