





## We Put the Delicious into Functional Plant Proteins

HarvestEdge<sup>®</sup> wheat glutens from ADM are highly versatile, do-it-all ingredients that offer on-trend plant protein with minimal flavor impact, to deliver the right balance of taste, texture, functionality and consumer appeal.

#### WE HELP MAKE IT CRAVE-WORTHY

Our non-GMO wheat proteins offer the on-trend appeal of plant protein with great texture and a neutral flavor that delivers a taste consumers love. Plus, the functionality you need—from improving strength in baked goods to use as an alternative to egg, dairy and meat ingredients. And, we've got the technical ingenuity and deep understanding of ingredients to help select the ideal wheat protein to solve your challenges and deliver consumer-driven texture and taste enhancement. of US consumers perceive Wheat as healthy and nutritious<sup>1</sup>

# 66%

of global flexitarians are trying to eat more plant-based food and beverages<sup>1</sup>

<sup>1</sup> ADM OutsideVoice<sup>SM</sup> Global Plant Protein Consumer Discovery Report, 2023

## TASTE AND NUTRITION ARE EQUALLY IMPORTANT WHEN PLANT PROTEIN CONSUMERS CONSIDER FOODS & BEVERAGES<sup>1</sup>

#### **PROTEINS THAT REAP BENEFITS**

HarvestEdge<sup>®</sup> wheat gluten products are sourced and milled in North America. Every milled product from ADM comes with unmatched people power—over 100 years of built-in experience, knowledge, performance and reliability, paired with the latest industry know-how and technical advancements, so we can give you the service and speed to market you need to succeed.

## More Applications, More Benefits

Wheat proteins offer something other plant-based proteins can't—neutral, clean taste and texture. Now you can get the versatile functionality you need and please consumers at the same time.

## BREADS AND BAKED GOODS CEREALS BARS PASTA/NOODLES SAUCES/FILLINGS MEAT ANALOGS/ALTERNATIVES

Wheat proteins can help replace egg or dairy in vegan and meat alternative applications, build strength and structure in traditional or vegan baked goods, and improve mouthfeel and texture in desserts, sauces and fillings. When it comes to binding and providing a cohesive texture in reduced sugar applications, our wheat proteins deliver a unique functionality and boost protein content.

Product Name	Key Performance Attributes	Location
WHEAT GLUTEN		
Whetpro <sup>®</sup> 75	Standard vital wheat gluten for a variety of applications. Sourced from higher protein Canadian wheat.	Candiac, Quebec
Whetpro <sup>®</sup> 80	Higher protein vital wheat gluten offers improved binding characteristics in breads with inclusions such as fruits, nuts.	Candiac, Quebec
SuperGluten <sup>®</sup> 80	Premium, high protein vital wheat gluten offers rapid water absorption in applications such as pasta and reduced mixing time in frozen foods.	Candiac, Quebec
Prolite <sup>®</sup> LF	High protein, low flavor vital wheat gluten for use in applications where low cereal flavor and high gluten functionality are desired, such as meat alternatives and cheese analogs.	Candiac, Quebec

## ADM Delivers For You

Sometimes, bigger is better. In addition to our portfolio of specialty milled products, ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What's that mean for you? With our vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, unparalleled infrastructure, and the world's premier crop transportation network, you can trust us to deliver what you need when you need it.

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