



STARCH CORE PORTFOLIO

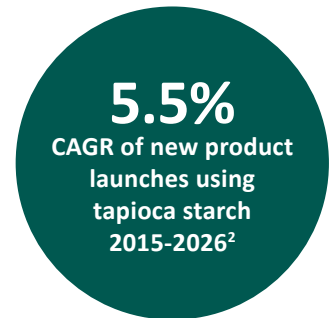


Taste & Texture on Target

Today's consumer seeks food experiences that meet taste and texture expectations—whether luxuriously smooth or addictively crunchy. With ADM, we jump start your formulations with clean tasting starch solutions that improve texture and tenderness. We satisfy growing consumer demand for Non-GMO, gluten-free and clean label offerings, as well. ADM has solved your most challenging taste and texture formulation issues with starches that also deliver on-trend appeal.

GIVING YOU AN EDGE WITH DELICIOUS FUNCTIONALITY & VERSATILITY

Food starch ingredients and expertise from ADM make all the difference. ADM starches are flavor-neutral and designed to improve texture and tenderness in a variety of foods. The three major types of starches are Native (unmodified), Modified and Functional Native.



¹Euromonitor
²MarketWatch, May 2020

More Applications, More Benefits

Our lines of native, modified and pre-gelatinized starches function as thickeners, extenders, emulsion stabilizers and ingredient carriers. Not only do we provide superior food starch ingredients to help your food business succeed, we add the experience, insights and resources that give you an edge.



Bakery & Frozen Baked Goods

- Carbohydrate-based fat replacement
- Provide bulk and impact volume
- Boost quality and performance
- Solutions for gluten-free breads and baked goods



Snacks

- Create a shiny, crisp surface
- Perfect seasoning carrier
- For better pretzels, chips, popcorn, extruded snacks and other sweet/savory snacks



Dairy & Frozen Desserts

- Control melting character
- Increase freezing temperature
- Prevent syneresis
- Provide a smooth texture and mouthfeel
- Replacement of protein and fat solids
- Clean flavor



Sauces, Dressings & Condiments

- Provide texture and mouthfeel
- Prevent syneresis
- Ideal sheen while proving adhesion and perfect cling



Beverages

- Improve mouthfeel
- Superior flavor carrier
- Increase foam retention
- Beneficial in beers, sports drinks, and more



Confectionery

- Provide humectancy and adhesion
- Inhibit sugar crystallization
- Extend shelf life
- For better hard and soft candies

SNAPSHOT OF OTHER APPLICATIONS WHERE STARCHES PLAY A ROLE:

SWEET BISCUITS

PROCESSED MEAT,
POULTRY & SEAFOOD

READY MEALS

SOUPS

PROCESSED VEGETABLES



The Right Products

ADM offers a variety of custom blended oils to meet your application requirements and fulfill consumer desires for foods with great taste and texture.

ADM TAPIOCA STARCHES & MALTODEXTRINS

Tapioca starches from ADM deliver great taste and texture that's also on trend—and satisfies consumer demand for clean label offerings. Non-GMO and gluten-free, our tapioca starches offer all the functionality to deliver superior texture, plus a clean, neutral flavor profile for the ultimate consumer-pleasing taste in your products. Our tapioca maltodextrins also include organic options.

| Product | Product code | Key Performance Aspects | Typical Applications |
|---|----------------------------|---|--|
| ADM Native Tapioca Starch | 261850 | Cost effective, clean label, neutral flavor, thickening and stabilizing | Bakery, blends and pet food |
| ADM Modified Tapioca Starch | 2650xx | Excellent resistance to high heat, mechanical shear, and low pH applications | Fruit based sauces and fillings, bakery, cream fillings, and dairy |
| ADM Modified Tapioca Starch | 2651xx | Improved low temperature stability and water holding capacity. Texturing agents | Processed meats and seafood, processed cheese and cheese analog, and noodles |
| ADM Modified Tapioca Starch | 2660xx | Improved low temperature stability, excellent resistance to high heat, mechanical shear and low pH | Sauces and dressings, fruit pie fillings, baked goods, and frozen foods |
| ADM Modified Tapioca Starch | 2662xx | Improved low temperature stability, excellent resistance to high heat, mechanical shear and low pH | Sauces and dressings, fruit pie fillings, baked goods, and frozen foods |
| ADM Modified Tapioca Starch | 2654xx | Good emulsion stability, with hydrophobic characteristics | Beverages, analog cheeses, spray drying and encapsulation |
| Resistant Tapioca Starch | 267490 | High content of dietary fiber. Superior stability through process with low water holding capacity for enhanced crispiness and ease formulating at higher inclusion levels | Bakery, snacks, bars, noodles and pasta, low carb |
| ADM Organic Tapioca Maltodextrin & Syrup Solids | 267510 267515 267524 | Non-GMO, same functionality as standard maltodextrin, extremely bland flavor compared to corn based maltodextrin | Baking, snacks, beverages, binder, carrier, confections, dairy, dry mixes, fat reduction, frozen desserts, meats, salad, dressings, sauces, spray drying aid |

ADM WHEAT STARCHES

ADM Wheat Starches are non-GMO and perfect for use in a variety of applications. When it comes to delivering the texture and appearance consumers seek, our wheat starches have a white color that is ideal for surimi and baked goods. And our pregel starches make formulation easy across many finished products.

| Type | Product Name | Key Performance Aspects | Typical Applications |
|-----------------------|---|--|---|
| Native Wheat Starch | Aytex® P Whetstar® 4 Whetstar® 3 (low moisture) | Cost effective, clean label, provides thickening and body, white color | Surimi, baking (i.e. angel food cake, tortillas and cookies), icing; dry mixes and anti-caking agent for Whetstar 3 |
| Pregel Wheat Starch | Paygel® 290 Paygel® 300 | Cold water soluble, high viscosity, no cooking required, batter viscosity control | Fillings, oil barrier in breadings, sauces, snacks, and pet food |
| Modified Wheat Starch | Jeltec™ 3 Jeltec™ 8 | Cooks at a lower temperature than native starch, less gel-like properties when cooled, less cloudy appearance, added freeze-thaw stability | Noodles, meats and microwavable muffins |

ADM CORN STARCHES

ADM Corn Food Starches for food applications are cost effective options to develop texture and provide stability. Available in bulk containers and 50lbs bags.

| Product Name | Raw Material | Key Specifications |
|------------------------------------|-------------------|----------------------------|
| ADM 100 Non-GMO Native Food Starch | Non-GMO Dent Corn | 9-13% moisture, pH 5-6.5 |
| ADM 115 Non-GMO Native Food Starch | Non-GMO Dent Corn | 9-10.3% moisture, pH 5-6.5 |
| ADM 184 Native Food Starch | Dent Corn | 9-10.3% moisture, pH 5-6.5 |
| ADM 185 Native Food Starch | Dent Corn | 9-13% moisture, pH 5-6.5 |

ADM MOULDING STARCHES

ADM Moulding Starches have excellent flow properties and are easy to sift and handle, allowing confectionery manufacturers to build high quality beautiful molds.

| Product Name | Raw Material | Key Specifications |
|---------------------------------|-------------------|-------------------------------------|
| ADM 305 Moulding Starch | Dent Corn | +0.05% Mineral Oil |
| ADM 307 Moulding Starch | Dent Corn | +0.75% Mineral Oil |
| ADM 310 Moulding Starch | Dent Corn | +0.10% Mineral Oil |
| ADM 325 Non-GMO Moulding Starch | Non-GMO Dent Corn | +0.05% High Stability Sunflower Oil |
| ADM 327 Non-GMO Moulding Starch | Non-GMO Dent Corn | +0.75% High Stability Sunflower Oil |
| ADM 330 Non-GMO Moulding Starch | Non-GMO Dent Corn | +0.10% High Stability Sunflower Oil |

FULFILLING GREAT EXPECTATIONS WITH GREAT FORMULATIONS

With in-house R&D and application capabilities, plus a reliable supply chain and world-class production facilities, we are ready to help you succeed and get to market faster.

- Broad portfolio
- Robust supply chain and proven network
- R&D and applications expertise
- Speed to market

ADM DELIVERS FOR YOU

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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