





Make Your Meat Go Further

ADM's Plant Protein Solutions for Cost-Effective Meat Extension



37%

of global consumers* say the price of meat is too high.¹

Growing Demand for Affordable Products

As inflation pushes food prices higher, consumers worldwide are reassessing their eating habits. The meat industry in particular is facing significant challenges. What was once a daily dietary staple for many has now transformed into an occasional indulgence.



To attract cost-conscious consumers and entice them back into the market, processed meat manufacturers must innovate to produce affordable meat products without compromising on the quality and nutritional value expected by consumers.

While this may seem like an impossible challenge to overcome, ADM has just the solution: plant proteins.

* Includes global Flexitarians, Vegetarians, Vegans ¹ FMCG Gurus



Plant Protein Solutions for Meat Extensions

ADM's plant protein solutions not only help make your meat more affordable but also improve its nutritional profile without sacrificing taste and juiciness. Our regionally sourced soy protein, characterized by its high functionality, boasts a neutral taste and color. This makes it an effortless solution for enhancing the costeffectiveness of meat.

Soy Multi-Functional Plant-Based Protein



HIGH QUALITY

- US & European sourced
- Clean taste & light color
- Great structure, meat-like texture & juiciness
- Quick hydration & easy application



NUTRITION

- Increases nutritional values
- High in protein**
- PDCAAS=1



TRANSPARENCY

- European & sustainability-sourced options

- IP program US: track of ingredients to farm
- Non-GM ingredients
- Kosher & Halal certification

AFFORDABILITY

- Functionality
- Low cost-in-use
- High water absorption, great emulsification

Plant Protein Solutions for Key Meat Categories

ADM offers a broad portfolio of plantbased proteins for a variety of solutions across key meat extension categories.



** Protein content between 50-90%, depending on the different types of soy.

Soy Protein Solutions for Meat Extension

The cost-effective way to make your meat go further





CONCEPT 1

The Beef Burger to Beat!

We've crafted a burger that provides great texture, mouthfeel and visual appearance, while dramatically reducing formulation costs, boosting yield and improving performance. For consumers who want cost effective meat products, this is the one to beat!

ADM FEATURED INGREDIENTS Tradcon T-Flakes F 0.5-0.6 Tradcon T-Flakes F 0.5-0.9 Arcon[®] SM

BENEFITS

Cost-effective Great texture Great taste & juiciness High in protein Less saturated fats Less salt Less calories Locally sourced soy **NON-GMO Ingredients** Allergens: Soy



CONCEPT 2

Craveable Chicken Nuggets

The emulsification ability of Tradcon aids in creating delicious Chicken Nuggets. Extending weight by increasing water content in meat and fat analogues results in more cost-effective end products.

ADM FEATURED INGREDIENTS

Tradcon T-Flakes 0.5-0.9 Arcon[®] SM

BENEFITS

Cost-effective Great texture Great taste & juiciness High in protein Less saturated fats Less salt Less calories Locally sourced soy NON-GMO Ingredients Allergens: Soy



CONCEPT 3

Ground Beef for the Win!

This ground beef is a versatile kitchen staple that can be used across various applications and has endless inclusion potential. Use this in your protein packed meal solutions like tacos, Bolognese or chili.

ADM FEATURED INGREDIENTS Tradcon T Minced 2.0-5.0

BENEFITS

Cost-effective Great texture Great taste & juiciness High in protein Less saturated fats Less salt Less calories Locally sourced soy NON-GMO Ingredients Allergens: Soy

Expertise at Your Fingertips

We offer state-of-the-art facilities 100% dedicated to meat extension perfection. Our facilities include a meat pilot plants, product development & analytical labs, and culinary & innovation kitchens.







Global Procurement Centers

Our chef-to-chef approach blends food science, technology & passion with a focus on consumer needs to create affordable solutions that appeal to the taste buds. Our experienced team of chefs' passion for flavor and innovation helps bring your ideas to life.

ADM Support

- Trusted technical advisor with leading expertise in meat extension
- Understand different ingredients and formulations
- Technical equipment for lab trials and application development

Our partnership extends from initial ideation through trials and upscaling, acting as an extension of your team.



Meet Chef Nate Schomers

An ADM Executive Research Chef with a deep love for authentic ingredients, Nate creates and develops delicious, category-winning food products.

Learn how Chef Nate draws on his team's diverse culinary background to help deliver customer experience excellence.



Beat Your Competition with ADM

As a leader in the industry, we understand your formulation challenges better than anyone. When you choose ADM, you are choosing a partner who has the technical expertise and capabilities to take your portfolio to the next level. Through our trusted technical advisor approach, we can create the next generation of meat products that will satisfy consumer demand and your bottom line.

ADM is investing in what's next to bring trusted product performance, industry known technical expertise for meat extension and cost-effective solutions at scale so you can win in today's dynamic market.

Together, We Can Win With:



Taste



Texture



Nutrition



Affordability



Sustainability



EXADM^{*} What are you waiting for? Contact us today to get started on your journey towards more affordable meat options. on your journey towards more affordable meat options.

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