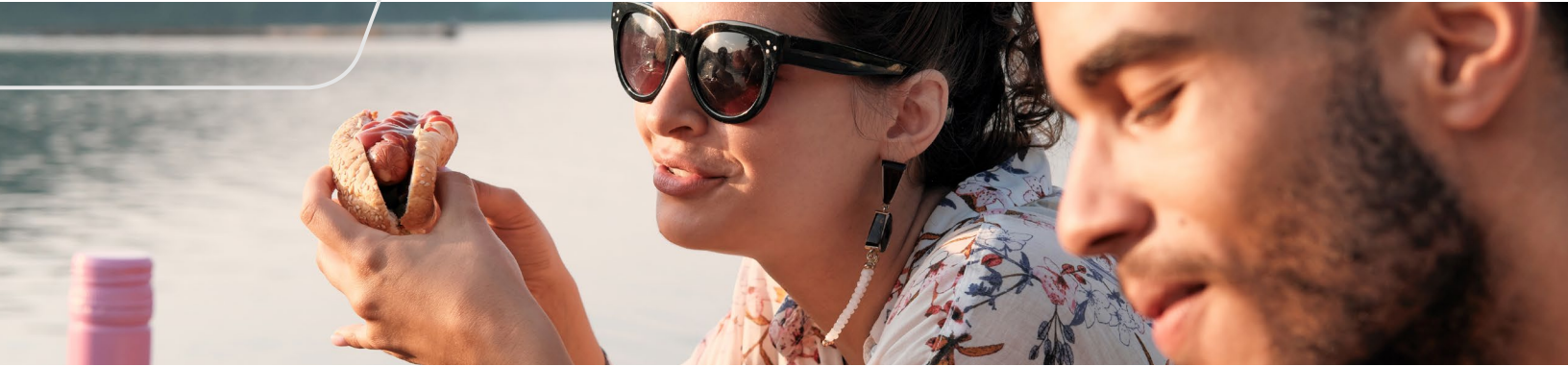




# PLANT PROTEIN SOLUTIONS FOR EMULSIFIED MEATS



## Winning Emulsified Meats

Today's consumers want protein to support their health. They choose plant-based protein, but still **crave the mouthfeel and taste of meat**. Meat prices are growing with inflation and consumers struggle to deal with the high prices of basic staple food.

### SOY PROTEIN FOR COST-SAVING

Count on our protein and formulation expertise. We help you make nutritious and delicious hot dogs, frankfurters, bologna, meat-loaf, and other emulsified meats that offer quality at an affordable price.



**37%** of Europeans say the price of meat is too high<sup>1</sup>

<sup>1</sup>FMCG Gurus, Meat and Plant-Based Protein Survey, 2022

### SOY PROTEIN FOR EMULSIFIED MEATS

Our plant protein enhances your **emulsified meats**, gives it great juiciness and visual appearance, while dramatically reducing your formulation costs, boosting yield and improving your performance. The protein also effectively enhances texture by binding fat and water to keep the products moist and tender. You can easily incorporate our soy proteins into your existing recipes, regardless of your manufacturing set-up.

- Great structure & juiciness
- Quality protein
- Low cost-in-use
- Non-GMO ingredients



Lower cost for your emulsified meats

Easy application & quick hydration

Enhance texture and functionality



## PARTNERS IN DEVELOPING MEAT-BASED PRODUCTS THAT ARE MORE AFFORDABLE, SUCCULENT, DELICIOUS AND NUTRITIOUS

ADM is one of the world’s leading soybean processors. For this reason, we have the expertise to develop competitive and delicious solutions with the best combination of cost-in-use and performance, bringing important advantages to our customers through innovations in the portfolio of concentrated, texturized and isolated proteins.

ADM’s broad portfolio of plant-based proteins offers a **variety of solutions across key meat extension categories.**

### MAKE YOUR MEAT GO FURTHER

By combining our broad soy protein portfolio with our technical expertise, we can help you create cost effective emulsified meat products, customized to your needs. It doesn’t matter if you need our proteins to deliver great gelling, excellent emulsification and pre-emulsions, a robust salt tolerance or good water binding, we can deliver the protein to solve your formulation challenges.



Product	Origin	Description	Applications	Benefits
<b>Functional Soy Protein Concentrates</b>				
Arcon <sup>®</sup> SM	NA sourced	Very low flavor profile, good protein solubility, excellent fat emulsification, good water-binding and gelling properties.	Emulsified meats, ground meats, whole muscle & reformed meats, fermented meats	Provides emulsification, improves texture, improves juiciness, reduce cooking losses
Arcon <sup>®</sup> SJ	NA sourced	Good protein solubility, excellent fat emulsification, good water-binding and gelling properties, salt tolerance.	Emulsified meats, ground meats, canned meats	Provides emulsification, improves texture, offers salt tolerance, ideal for pre-emulsions
Arcon <sup>®</sup> S	NA sourced	Very low flavor profile, high protein solubility, excellent fat emulsification, good water-binding and gelling properties, salt tolerance.	Emulsified meats, ground meats, canned meats	Provides emulsification, improves texture, offers salt tolerance, ideal for pre-emulsions

### ADM DELIVERS FOR YOU

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. We bring over 75 years of experience in alternative protein and flavor design to the table—helping you close the knowledge gap with our expertise in meat processing & meat alternatives. Count on us to meet any formulation challenge head-on and to deliver for your consumer every time.

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