



## Complements All Around

With consumer love for plant-fueled protein at an all-time high, formulators need ingredients they can trust to get the job done. Soy flour and grits are an essential component to enhancing the nutritional, protein and textural qualities of consumer-pleasing fresh food products. Count on us for the expertise to help you get the most out of these handy complementary ingredients in any application.

### SEEING THE WHOLE PICTURE

Consumers are reading labels and taking a more proactive approach to health and wellness. ADM's PurelyNature<sup>™</sup> soy flour and grits are minimally processed, nutritious and can be used in a wide variety of applications that run the gamut from ground meat systems all the way to donuts and sweet goods, with specialty breads, gluten-free baked goods, and cookies and crackers in between.



**42%**  
of U.S. consumers under 35 years of age consume soy once a week or more<sup>1</sup>

**\$4.5 billion**  
in annual U.S. retail sales of plant-based foods<sup>2</sup>

**52%**  
of U.S. flexitarian consumers are actively looking for foods that are protein rich<sup>3</sup>

<sup>1</sup>United Soybean Board, "Consumer Attitudes About Soyfoods and Health," 2019

<sup>2</sup>Plant Based Foods Association and The Good Food Institute, 52 weeks ending 4/21/19

<sup>3</sup>ADM OutsideVoice<sup>SM</sup> Protein Consumer Study, August 2019



## The Complete Solution

With over 75 years in world-leading plant-based protein expertise and one of the world's largest soybean processing operations, we know how to use PurelyNature™ soy flour and grits to help your product's best attributes shine. It takes more than just supplying ingredients. We use our cross-functional experts to look at your product holistically and offer well-rounded, vertically integrated solutions that balance taste, texture, functionality and more.

### TECHNICAL EXPERTISE

Our expertise with soy is industry-renowned and we're proactively researching industry leading ways to enhance our soy portfolio offerings and invest in new sources of plant-based proteins to help you get to market faster.

### RELIABLE SUPPLY

Our global reach and integrated partnerships with growers and identity-preserved supply chain mean higher quality and a consistent supply of the ingredients you need, when you need them.

### SUPERB FUNCTIONALITY

Top quality plus the right knowhow equals better functionality. Our soy flour and grits provide timely protein delivery in fermentation processes, play a vital role in enhancing freshness and extending shelf life and ultimately create a consumer-pleasing texture. We'll listen to your product goals and provide a custom solution with all the end attributes you're looking for.

### PREFERRED NUTRITION

We can help you use our minimally processed soy ingredients to boost protein, meet regulatory claims and deliver a nutritional label that's easy on the eyes.

### SUSTAINABLE SOURCING\*

We have a sustainable, traceable and clear-label sourcing story that further ups your appeal to today's environmentally focused, health-conscious consumer.

\*Sustainability and other claims as defined by U.S. standards



## BRINGING IT ALL TOGETHER

Our premium flour and grits ingredients offer diverse benefits that can be hugely beneficial in the right hands. Soy flour, for example, plays the perfect foil to wheat flour in bakery applications and soy grits add essential protein to the fermentation process. With our support and expertise, the possibilities are as numerous as they are delicious.

Here are some ways our outstanding PurelyNature™ soy protein concentrates can help:

**ENHANCE NUTRITION**

**DELIVER PROTEIN TO AID FERMENTATION**

**IMPROVE TEXTURE**

**ENHANCE MOISTURE AND MOUTHFEEL**

**EXTEND FRESHNESS AND SHELF LIFE**

## More Applications, More Benefits



cookies & crackers



specialty breads



ground meat systems



gluten-free baking



donuts & sweets



fermentation



# Solutions that Complete You

To complete your irresistible, nutritious products, we offer the best PurelyNature™ soy ingredients in the business. We also bring you a broad range of options—all minimally processed to preserve their wholesome nature. Our soy flour and grits feature minimum protein levels of 50% on a moisture-free basis, are available in a variety of granulations, and in organic, non-GMO, clean label and conventional formats. We'll help you find what's best and get to market quickly.

PurelyNature™ Product Lineup	% Moisture Maximum	Characteristics	Applications
<b>DEFATTED SOY FLOUR AND GRITS</b>			
Toasted Grits	10	Coarse, medium, fine, extra-fine granulation; heat-treated	Cookies, crackers, bagels, cereals, muffins, speciality breads, ground meat systems, soy sauce
7B Flour	9	Enzyme active flour for bleaching wheat flour pigments, minimally heat processed	White bread
Baker's Flour	9	Light, heat-treated flour	Breads, cakes, donuts, sweet doughs, cookies, macaroni, dry mixes, pizza crusts, tortillas, pancake and waffle mixes
Toasted Flour	9	Heat-treated flour	Cookies, crackers, cereals
<b>LECITHINATED AND REFATTED SOY FLOUR</b>			
220T Flour	8	Pre-mixed product of lecithin, refined soybean oil and toasted flour	Partial or complete egg, milk, and/or shortening replacer, pie crusts, bakery mixes, donuts, sweet goods, cakes, pastries
	8	Pre-mixed product of lecithin and baker's flour <i>Formally known as Soylec®</i>	
<b>NON-GMO &amp; ORGANIC SOY FLOURS &amp; GRITS</b>			
Low Fat Soy Grits	9%	organic or non-gmo, expeller pressed, all natural	Cookies, crackers, bagels, cereals, muffins, bars, milk, ground meat systems, soy sauce  Breads, cakes, donuts, sweet doughs, noodles, cookies, crackers, cereals, dry mixes, pizza crusts, tortillas, yogurt, milk, pancakes and waffle mixes
Low Fat Soy Powder	9%	organic or non-gmo, expeller pressed, all natural, fine granulation	
Low Fat Soy Flour	9%	organic or non-gmo, expeller pressed, all natural	
63 Soy Flour	9%	High Protein, organic or non-gmo, expeller pressed, all natural. <i>Formally known as Hisolate® 63 Soy Flour</i>	
63 Soy Powder	9%	High Protein, organic or non-gmo, expeller pressed, fine granulation. <i>Formally known as Hisolate® 63 Soy Powder</i>	

## ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a thorough understanding of soy ingredients with unmatched technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table—and offer top culinary and R&D expertise to give you an edge in developing consumer-preferred plant-based food and beverages. Our high processing standards and partnerships with growers help ensure a safe, sustainable\*, premium-quality product from farm to plate. Count on us to meet any formulation challenge head on, and to deliver for your consumer every time.

ARCHER DANIELS MIDLAND COMPANY DISCLAIMS ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIMS THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. OUR RESPONSIBILITY FOR ANY CLAIM IS LIMITED TO THE PURCHASE PRICE OF MATERIAL PURCHASED FROM US. CUSTOMERS ARE RESPONSIBLE FOR OBTAINING ANY LICENSES OR OTHER RIGHTS THAT MAY BE NECESSARY TO MAKE, USE, OR SELL PRODUCTS CONTAINING OUR INGREDIENTS. ANY CLAIMS MADE BY CUSTOMERS REGARDING INGREDIENT TRAITS MUST BE BASED ON THE SCIENTIFIC STANDARD AND REGULATORY/LEGISLATIVE REQUIREMENTS OF THE COUNTRY IN WHICH THE FINAL PRODUCTS ARE OFFERED FOR SALE.

\*Sustainability and other claims as defined by U.S. standards