



SOY PROTEIN CONCENTRATES



Winning with the Right Solution

With the exploding popularity of meat alternatives and other nutrition-forward plant-based foods, soy is in high demand. Its do-it-all properties let you answer any number of formulation challenges from improving texture to adding protein and fiber. We offer holistic, value-added solutions with the industry's most reliable and most diverse range of soy concentrates.

UNLOCK THE POWER OF PLANT PROTEIN

Flexitarians continue to embrace plant-based, closer-to-nature foods, so ADM's PurelyNature™ soy portfolio becomes more important for its unmatched taste, texture and functionality. It plays a key role in protein-rich foods and beverages, and based on market trends, its prevalence is destined to grow. Soy protein concentrates and isolates are currently the only plant protein sources that have substantially comparable essential amino acid levels and availability to animal proteins.



42%
of consumers
under 35 years old
consume soy
once a week or
more¹

64%
of US Flexitarians
open to soy say it's
the most nutritious
plant-based
protein²

Plant-based foods
are generating
more than **5X**
the dollar sales growth
of the overall U.S.
retail food market³

¹United Soybean Board, "Consumer Attitudes About Soyfoods and Health" Survey, 2019

²ADM OutsideVoice Protein Consumer Study, August 2019

³Plant Based Foods Association and The Good Food Institute, 52 weeks ending 4/21/19



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Meeting Consumer Demand

ADM is one of the largest soybean processors in the world and we've developed an unrivaled variety of soy protein concentrates. Add that to over 75 years of plant-based protein expertise and an endless commitment to expanding our technical resources, and it's no wonder we're at the forefront of helping manufacturers use soy to create on-trend, high protein products.

BETTER OPTIONS

We unlock value throughout the entire vertically-integrated supply chain. Nobody offers you so many different diverse, premium-quality soy protein concentrates.

APPLICATIONS EXPERTISE

Our technical know-how to replicate traditional meat and dairy products is renowned throughout the industry—and our expertise extends to baking, snacks, beverages and beyond.

PREMIER TASTE

ADM concentrates deliver a pure, clean taste due to the high quality and growing standards of our soy that is more neutral-tasting as is. Add our flavor expertise across an array of alternative food and beverage we're unmatched in the industry.

ENHANCED TEXTURE

With so many varieties to play with, we're able to provide the exact texture your consumer demands every time, to give you an edge.

SPEED TO MARKET

Our global reach and direct partnerships with growers mean a consistent supply of the ingredients you need, when you need them. Our cross-functional team's expertise, innovation and ground-breaking solutions help get your finished product to market quicker.

SUSTAINABLE SOURCING*

We have an unwavering commitment to sustainability and traceability. Our identity-preserved, clear-label sourcing story helps give you an edge, appealing to today's environmentally-focused, health-conscious consumer.

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



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SOLUTIONS FOR ALL YOUR FORMULATION NEEDS

Our vast experience in all categories gives you an edge in crafting delicious, consumer-preferred plant-based foods and beverages. Whatever your application or functional challenge, we'll create an innovative solution that works for you.

Here are ways our outstanding soy protein concentrates can help:

INCREASE WATER RETENTION AND JUICINESS

IMPROVE TEXTURE

PROVIDE EMULSIFICATION

BOOST NUTRITIONAL VALUES

REDUCE COST

ENHANCE VISCOSITY

More Applications, More Benefits



meat alternatives



processed meat



dairy alternatives



beverages



bars and snacks



baking



cereal



ice cream novelties



nutritional products



pet food & animal feed

Exactly What You Had in Mind

Every product is different, so we offer formulators many choices to meet their unique product and application goals. With a minimum protein content of 65% on a moisture-free basis — and a fiber content of 20% — our traditional and functional PurelyNature™ soy protein concentrates deliver cost-effective solutions available as a powder or textured pieces. Our soy protein concentrates are available in organic, expeller-pressed, non-GMO, clean label and conventional formats. We have the technical expertise and flavor craftsmanship to help you put it all together and get to market quickly.

PurelyNature™ Product Lineup	Description	Application
Arcon® Plus 412	Highly functional, adds texture, water binding	Processed meat systems including fermented sausages
Arcon® S	Very low flavor profile, high protein solubility, superior fat emulsification, good dispersibility and water-binding properties	Meat products, surimi analogs, cream-based soups and sauces, bakery products, nutritional powder drinks
Arcon® SP	Fine powder, very low flavor profile, high protein solubility	Emulsified poultry, uncured red meat
Arcon® SM	Very low flavor profile, high protein solubility, superior fat emulsification	Emulsified and injection meat systems
Arcon® SMB	Highly functional, water dispersible, good fat emulsification	Low sodium food systems, nutritional beverages
Arcon® SMP	Fine powder, low flavor profile, high protein solubility	Emulsified/injection poultry, uncured red meat, high-moisture extrusion applications
Arcon® SQ	High solubility, excellent emulsification, very good water binding	Processed meat and other food systems where water binding is required
Arcon® SJ	Soluble, good functionality	Emulsified processed meats, surimi analogs
Arcon® SB	High solubility, good water binding and emulsification properties	Fully-cooked coarse ground and emulsified meat products like gyros and kebabs
Arcon® F	Fine powder, low PDI, bland, free flowing	Protein supplements, meat systems, fermentation
Arcon® VF	Fine powder, low PDI, bland, free flowing	Protein supplements, nutritional bars, meat systems
Arcon® ST	Very low flavor profile, high protein solubility, superior fat emulsification	Emulsified and injection meat systems
Soy Protein Concentrate 441	Good emulsification and water binding <small>Formerly known as Nocra 441</small>	Emulsified meat systems, coarse ground meat, other food products where fat emulsification is required
Soy Protein Concentrate 443	Moderate water binding and fat emulsification <small>Formerly known as Nocra 443</small>	Coarse ground meat systems

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines the industry's biggest and most versatile portfolio of soy protein concentrates 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.

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