



Get a Leading Edge with PurelyNature™

Soy-based foods and beverages are emerging everywhere these days – which makes quality soy protein isolates a must. So where do savvy formulators turn for industry-leading taste and functionality? Try the people who happen to know soy better than anyone else.

BEHOLD PLANT-MANIA

Soy protein concentrates and isolates are currently the only plant protein sources that have substantially equivalent/comparable essential amino acid levels and availability to animal proteins. Meat alternatives and other protein-powered, plant-based food and beverages are all the rage. As the popularity of these products continues to build, formulators are using soy protein isolates for their unmatched contributions to things like texture, water binding, emulsification and overall nutrition.



82%
 have tried popular
 soy foods
 and beverages¹

64%
 of U.S. flexitarians
 open to soy say
 it's the most
 nutritious
 plant-based
 protein²

52%
 of U.S. flexitarian
 consumers are
 actively looking
 for foods that are
 protein rich³

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

²⁻³ADM OutsideVoice Protein Consumer Study, August 2019



It's Isolated at the Top

ADM leads the way in helping you use soy protein isolates to create nutritious, consumer-preferred foods and beverages, and it's easy to see why. We're one of the largest soybean processors in the world. We have over 75 years of plant-based protein expertise. And we have technical resources like no other.

TRIED AND TRUE EXPERTISE

Decades of experience working with a range of soy-based and other plant-based protein ingredients has given us a depth of knowledge that's unsurpassed in the industry.

MORE COMPLETE SOLUTIONS

We have the wide-ranging capabilities to look at your product holistically and provide plant-based protein solutions beyond simply supplying ingredients. From taste, texture, nutrition, functionality, color and aroma we have trusted, on-trend solutions that will give you an edge.

UNBEATABLE TECHNICAL SUPPORT

Where others are cutting back, we invest. Our hands-on technical and culinary team will show you how to capitalize on the latest, most innovative soy proteins.

SPEED TO MARKET

Integrated partnerships with growers mean a consistent supply of the ingredients you need, when you need them. Add in our cross-functional team's expertise in ground-breaking solutions to help bring your finished product to the shelf, quicker.

BETTER TASTE

ADM soy isolates are some of the cleanest tasting ingredients in our portfolio and eliminate the need to solve for off flavor challenges. Our vertically integrated model with expert growing and processing techniques secure a higher quality, more neutral tasting soy isolate. Pair this taste with our flavor expertise across an array of alternative food and beverages, and we're unmatched in the industry.

BETTER FUNCTIONALITY

With an incredible range of ultra-functional ingredients, we can deliver on any formulation challenge and consumer-pleasing attributes desired. Our soy protein isolates provide super high-impact texture, or low-impact texture, all dependent on the formulation desired.

SUSTAINABLE SOURCING*

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

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



FORMULATION ON TREND

When it comes to formulation, we offer a full solution partnership for almost any food or beverage challenge. We consider every aspect of your product to bring you the taste, texture, functionality and top-notch nutrition consumers crave. We execute with excellence, bringing you the full solution every time.

Here are ways our outstanding soy protein isolates can help:

BOOST PROTEIN FORTIFICATION

IMPROVE TEXTURE

ENHANCE VISCOSITY

INCREASE WATER RETENTION AND JUICINESS

PROVIDE EMULSIFICATION

More Applications, More Benefits



nutritional beverages



processed meat



nutritional bars



extruded snacks & cereals



meat alternatives



nutritional supplements



dairy alternatives



sauces, gravies & soups



pet food & treats

The Best Ingredients in the Industry

Every innovative solution we offer begins with an impressive array of ingredient options. ADM's PurelyNature™s, isolated soy proteins can be used for enhanced nutrition and/or functionality in a variety of applications, with minimum protein levels of 90% on a moisture-free basis. All of our soy protein isolates are available as powder, and in non-GMO, clean label and conventional formats. We'll help you choose what's best so you can get to market quickly.

PurelyNature™ Product Lineup	Description	Application
ProFam® 646	Dispersible	Dry powdered mixes, injected meat products
ProFam® 648	Very fine powder, readily dispersible	Injected meat products, fine needle injection and powder beverages
ProFam® 781	Very low viscosity	Nutritional supplements, high-protein drinks and bakery products, extrusion
ProFam® 825	Bland, low viscosity, readily dispersible, highly soluble	Low viscosity beverages, nutritional bars
ProFam® 827	Bland, low viscosity, readily dispersible, highly soluble	Low viscosity beverages, nutritional bars
ProFam® 875	Bland, low viscosity, highly functional, highly soluble	Nutritional beverages, cream soups and sauces
ProFam® 880	Dispersible, soluble, low-medium viscosity	Extruded cereal pieces, beverages, dairy blends
ProFam® 891	Bland, highly soluble, highly functional, readily dispersible	Dairy-free products, emulsified and injected meat systems, nutritional supplements, nutritional bars
ProFam® 930	Bland, highly functional, high density	Nutritional supplements, high-protein beverages
ProFam® 931	High density, very low water binding	Nutritional bars, high-protein foods
ProFam® 936	High density, low water binding	Protein bars, high-protein foods
ProFam® 955	High density, highly dispersible	Protein tablets, nutritional bars, fermented meats, fresh cheese products
ProFam® 974	Highly soluble, highly functional, easily dispersible	Processed meats, emulsified meats, sausage-type meats, extrusion
ProFam® 981	Highly soluble, highly functional, easily dispersible	Uncured poultry and red meat products
ProFam® H200	Highly soluble, highly functional, dispersible	Whole-muscle meat products labeled as hydrolyzed soy protein

ADM DELIVERS FOR YOU

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

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

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