
Cleaner Taste with a Mouthfeel-Good Factor

Today’s consumers are choosing more meat alternatives and other nutrition-forward, plant-based foods. ADM’s PurelyNature™ textured protein ingredients, consisting of textured soy, pea, and wheat protein, is the most expansive portfolio of textured protein ingredients in the industry. ADM provides ideal texture, technical support and precise application expertise, so you can harvest advantages with faster speed-to-market.

TECH SAVVY AND MORE THAN A TREND

The industry knows soy, pea and wheat proteins are in high demand since they are used most often for the influx of meat alternatives entering the marketplace. ADM helps you excel by educating you on the positive nutrition, high functionality, desired texture and clean taste behind our top-quality textured protein ingredients. We teach our customers exactly how to use all of our textured proteins. Our strong technical support and expertise in extrusion are key advantages as competitors are cutting back in this department.

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1Soy Connection by the United Soybean Board’s “Consumer Attitudes About Soy foods and Health” Survey 2019
2Mintel “Plant-based Proteins” Report, May 2019
3International Food Information Council 2019
Standout in a Crowded Field

ADM is one of the largest soybean processors in the world, and has been advancing our broader portfolio of plant-based proteins for over 75 years. This has led us to develop an unrivaled variety and depth of textured soy, pea, and wheat ingredients. In fact, ADM offers the most diverse and robust portfolio of textured protein ingredients. Leverage ADM’s broad portfolio and technical expertise to deliver the “bite” and “chew” modern consumers expect in elevated food experiences.

When hydrated, textured protein delivers a fibrous meat-like texture with outstanding moisture retention and excellent mouthfeel, making them perfect for meat and meat alternative applications. In their dry form, they provide unique textures that characterize many of the most popular bars and snacks in the world.

Expert Options
No one offers you so many top-quality textured proteins—soy, pea, and wheat

Outstanding Texture
With ADM textured ingredients, we’re able to provide the texture you desire every time

Preferred Taste
ADM textured protein ingredients begin as high-quality ingredients and deliver a pure, clean taste which eliminates many flavor challenges

Applications Expertise
Our ability to replicate traditional meat products and expertise in extrusion is renowned throughout the industry

Speed to Market
Our global reach and direct partnerships with growers mean a consistent supply of the ingredients you need, when you need them

Sustainable Sourcing
We’re vertically integrated with a sustainable, traceable (identity preserved) and clear-label sourcing story that ups your appeal to today’s environmentally focused consumer

*Sustainability and other claims based on U.S. standards
BENEFITS OF TEXTURED SOY, PEA, AND WHEAT

• Clean flavor
• Improved texture and moisture management
  • Enhances texture to achieve perfect bite
  • Increases water binding
• Versatile and highly functional
• Meet vegan and vegetarian requirements, plus flexitarian consumer demand
• Reliable and secure supply – identity preserved (IP)*
• Conventional, non-GMO, or organic options
• Perfect for adding texture and the density and bite consumers expect
• Uniform product: consistency, reliability, quality

*Except Textura™

More Applications, More Benefits

With an overwhelming demand and limits to the supply of textured ingredients, ADM streamlines your path to the right partnership for growth in this field. ADM is a one-stop partner for development with innovative, value-added consumer-preferred solutions. We will combine our winning plant-based proteins with our expert flavor and color capabilities, to craft top-quality textured protein applications, so you can bring industry-disrupting innovation to the market faster. ADM’s textured protein ingredients can enhance a wide range of alternative solutions including:

- Meat alternatives
- Processed meat
- Bars and snacks
- Cereal
- Baking
- Nutritional products
- Pet food & animal feed
Quality Products from Farm to Plate

Formulators are looking for high functionality, desirable texture and clean tasting soy, pea, and wheat ingredients to use in flexitarian food and beverage solutions. ADM’s vast textured plant protein portfolio meets developers’ challenges head-on, as a strategic one-stop solution partner from farm to plate. We have the technical expertise to help you put it all together and get to market sooner.

ADM TEXTURED PROTEIN INGREDIENTS CLAIMS AVAILABLE

- Minimally Processed
- Identity Preserved
- Non-GMO
- Organic
- Halal, Kosher
- Clean Label
- Gluten-Free
- Non-Allergen

PURELYNATURE™ TEXTURED PROTEIN PRODUCT OFFERINGS

TEXTURED SOY
- Flakes
- Flours
- Crumbles
- Crisps
- Strips
- Available in a variety of sizes and shapes and protein levels

TEXTURED PEA
- Crumbles
- Available in a variety of protein levels

TEXTURED WHEAT
- Flakes
- Shreds
- Available in a variety of sizes and shapes and protein levels

PURELYNATURE™ LINEUP TVP® TEXTURED SOY FLOUR

<table>
<thead>
<tr>
<th>Product Codes</th>
<th>Product Description</th>
<th>Inches</th>
<th>MM</th>
<th>Format/Shape</th>
</tr>
</thead>
<tbody>
<tr>
<td>165-840</td>
<td>Minced 60, uncolored</td>
<td>1/16”</td>
<td>1.6</td>
<td>irregular granule</td>
</tr>
<tr>
<td>165-118</td>
<td>Minced 180, uncolored</td>
<td>1/8”</td>
<td>3.25</td>
<td>irregular granule</td>
</tr>
<tr>
<td>165-173</td>
<td>F250, uncolored</td>
<td>1/4”</td>
<td>6.5</td>
<td>flake</td>
</tr>
<tr>
<td>165-124</td>
<td>Minced 240, uncolored</td>
<td>1/4”</td>
<td>6.5</td>
<td>irregular granule</td>
</tr>
<tr>
<td>165-624</td>
<td>Minced 240, uncolored ACH</td>
<td>1/4”</td>
<td>6.5</td>
<td>irregular granule</td>
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<tr>
<td>165-203</td>
<td>Chunk 3, caramel uncolored</td>
<td>5/16”</td>
<td>7.9</td>
<td>cubed chunk</td>
</tr>
<tr>
<td>165-607</td>
<td>Chunk 5, uncolored ACH</td>
<td>5/16”</td>
<td>7.9</td>
<td>irregular chunk</td>
</tr>
<tr>
<td>165-114</td>
<td>Chunk 12, uncolored</td>
<td>1/2”</td>
<td>12.7</td>
<td>cubed chunk</td>
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**PURELYNATURE™ LINEUP TEXTURED SOY PROTEIN CONCENTRATES**

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Product Description</th>
<th>Size/Shape</th>
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<tbody>
<tr>
<td>158-903</td>
<td>Malt Colored, two-year shelf life, Formally known as TVC®</td>
<td>1/8” – 1/4” irregular granule</td>
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<tr>
<td>158-907</td>
<td>Malt Colored, two-year shelf life, Formally known as TVC®</td>
<td>1/4” – 3/8” irregular granule</td>
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<tr>
<td>158-913</td>
<td>Uncolored, two-year shelf life, Formally known as TVC®</td>
<td>1/8” – 1/4” irregular granule</td>
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<tr>
<td>158-917</td>
<td>Uncolored, two-year shelf life, Formally known as TVC®</td>
<td>1/4” – 3/8” irregular granule</td>
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**PURELYNATURE™ LINEUP ARCON® T TEXTURED SOY PROTEIN CONCENTRATES**

<table>
<thead>
<tr>
<th>GM</th>
<th>Product Description</th>
<th>Inches</th>
<th>MM</th>
<th>Format/Shape</th>
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<tbody>
<tr>
<td>158-118</td>
<td>Minced 180, uncolored</td>
<td>1/8”</td>
<td>3.25</td>
<td>irregular granule</td>
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<tr>
<td>158-418</td>
<td>Minced 180, uncolored, Brazilian Sourced Product</td>
<td>1/8”</td>
<td>3.25</td>
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<tr>
<td>158-218</td>
<td>Minced 180, caramel colored</td>
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<td>irregular granule</td>
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<tr>
<td>158-428</td>
<td>Minced 180, caramel colored, Brazilian Sourced</td>
<td>1/8”</td>
<td>3.25</td>
<td>irregular granule</td>
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<tr>
<td>158-125</td>
<td>Minced 300, uncolored</td>
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<td>irregular granule</td>
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<tr>
<td>158-225</td>
<td>Minced 300, caramel colored</td>
<td>1/4”</td>
<td>6.5</td>
<td>irregular granule</td>
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<tr>
<td>158-421</td>
<td>Minced 300, caramel colored, Brazilian Sourced</td>
<td>1/4”</td>
<td>6.5</td>
<td>irregular granule</td>
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<tr>
<td>158-130</td>
<td>Minced 300, uncolored</td>
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<td>6.5</td>
<td>irregular granule</td>
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<tr>
<td>158-410</td>
<td>Minced 300, uncolored, Brazilian Sourced</td>
<td>1/4”</td>
<td>6.5</td>
<td>irregular granule</td>
</tr>
<tr>
<td>158-230</td>
<td>Minced 300, caramel colored</td>
<td>1/4”</td>
<td>6.5</td>
<td>irregular granule</td>
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<tr>
<td>158-420</td>
<td>Minced 300, caramel colored, Brazilian Sourced</td>
<td>1/4”</td>
<td>6.5</td>
<td>irregular granule</td>
</tr>
<tr>
<td>158-171</td>
<td>F125, uncolored</td>
<td>1/8”</td>
<td>3.25</td>
<td>flake</td>
</tr>
<tr>
<td>158-411</td>
<td>F125, uncolored, Brazilian Sourced</td>
<td>1/8”</td>
<td>3.25</td>
<td>flake</td>
</tr>
<tr>
<td>158-271</td>
<td>F125, caramel colored</td>
<td>1/8”</td>
<td>3.25</td>
<td>flake</td>
</tr>
<tr>
<td>158-072</td>
<td>F250, white colored</td>
<td>1/4”</td>
<td>6.5</td>
<td>flake</td>
</tr>
<tr>
<td>158-172</td>
<td>F250, uncolored</td>
<td>1/4”</td>
<td>6.5</td>
<td>flake</td>
</tr>
<tr>
<td>158-412</td>
<td>F250, uncolored, Brazilian Sourced</td>
<td>1/4”</td>
<td>6.5</td>
<td>flake</td>
</tr>
<tr>
<td>158-272</td>
<td>F250, caramel colored</td>
<td>1/4”</td>
<td>6.5</td>
<td>flake</td>
</tr>
<tr>
<td>158-830</td>
<td>Minced 300, light caramel colored</td>
<td>1/4”</td>
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<td>irregular granule</td>
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<tr>
<td>158-480</td>
<td>Minced 300, light caramel colored, Brazilian Sourced</td>
<td>1/4”</td>
<td>6.5</td>
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</tr>
<tr>
<td>158-872</td>
<td>F250, light caramel colored</td>
<td>1/4”</td>
<td>6.5</td>
<td>flake</td>
</tr>
<tr>
<td>158-101</td>
<td>Minced, uncolored, for whole muscle solutions</td>
<td>1/4”</td>
<td>6.5</td>
<td>irregular granule</td>
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### PURELYNATURE™ LINEUP CLEAN LABEL EXPPELLER-PRESSED TEXTURED SOY

<table>
<thead>
<tr>
<th>Product</th>
<th>Product Code</th>
<th>Product Description</th>
<th>Fat</th>
<th>Protein</th>
<th>Dietary Fiber</th>
<th>Size/Shape</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flakes P100</td>
<td>071070 non-GMO 071275 organic</td>
<td>18-month shelf life Formally known as TexSoy®</td>
<td>7.91g</td>
<td>51.28g</td>
<td>13.30g</td>
<td>Thru U.S. 1/4&quot; (6.3mm) screen 90% min</td>
</tr>
<tr>
<td>P100S</td>
<td>071276 organic 071071 non-GMO</td>
<td>18-month shelf life Formally known as TexSoy®</td>
<td>7.91g</td>
<td>51.28g</td>
<td>13.30g</td>
<td>On U.S. #4 (4.76mm) screen min 40% On U.S. #8 (2.63mm) screen, min 85%</td>
</tr>
<tr>
<td>P300S</td>
<td>071278 organic 071074 non-GMO</td>
<td>18-month shelf life Formally known as TexSoy®</td>
<td>7.91g</td>
<td>51.28g</td>
<td>13.30g</td>
<td>Thru U.S. #1 (25.4mm) screen 100% Thru U.S. 3/8&quot; (11.1mm) screen 100%</td>
</tr>
<tr>
<td>Chunks P450</td>
<td>071075 organic 071279 non-GMO</td>
<td>Meat and vegetarian applications, 18-month shelf life Formally known as TexSoy®</td>
<td>7.91g</td>
<td>51.28g</td>
<td>13.30g</td>
<td>Thru U.S. 1/4&quot; (6.3mm) screen 90% min</td>
</tr>
<tr>
<td>Crumbles PH100</td>
<td>072321 organic 072037 non-GMO</td>
<td>Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions, 18-month shelf life Formally known as Textura™</td>
<td>8.10g</td>
<td>57.3g</td>
<td>11.7g</td>
<td>2.5 - 4mm x 3 – 6 mm oval</td>
</tr>
<tr>
<td>40% Soy Crisp</td>
<td>077649 non-GMO</td>
<td>Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions, 18-month shelf life Formally known as Textura™</td>
<td>4.81g</td>
<td>44g</td>
<td>12.4g</td>
<td>20mm x 10mm irregular shape</td>
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### PURELYNATURE™ LINEUP TEXTURED SOY PROTEIN PIECES

<table>
<thead>
<tr>
<th>Product</th>
<th>Product Code</th>
<th>Product Description</th>
<th>Shelf Life</th>
<th>Fat</th>
<th>Protein</th>
<th>Dietary Fiber</th>
<th>Size/Shape</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fibrous Soy Piece</td>
<td>295-800</td>
<td>Meat and vegetarian applications, two-year shelf life Formally known as Textura™</td>
<td>2yr</td>
<td>3g</td>
<td>68g</td>
<td>&lt;1g</td>
<td>20mm x 10mm irregular shape</td>
</tr>
<tr>
<td>60% Soy Protein Crisp</td>
<td>295-064 non-GMO IP</td>
<td>Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formally known as Textura™</td>
<td>4g</td>
<td>62g</td>
<td>1g</td>
<td>Textured piece</td>
<td></td>
</tr>
<tr>
<td>80% Soy Crisp 650#</td>
<td>295-080 non-GMO IP</td>
<td>Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formally known as Textura™</td>
<td>4g</td>
<td>&gt;80g</td>
<td>&lt;1g</td>
<td>Round, textured piece</td>
<td></td>
</tr>
<tr>
<td>80% Soy Protein Crisp</td>
<td>595-080</td>
<td>Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formally known as Textura™</td>
<td>18 months</td>
<td>4g</td>
<td>80g</td>
<td>&lt;1g</td>
<td>Round, textured piece</td>
</tr>
<tr>
<td>80% Soy Protein Crisp</td>
<td>595-081</td>
<td>Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formally known as Textura™</td>
<td>18 months</td>
<td>4g</td>
<td>80g</td>
<td>&lt;2g</td>
<td>Texturized piece, oval</td>
</tr>
<tr>
<td>80% Soy Protein Crisp</td>
<td>295-184 non-GMO IP</td>
<td>Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formally known as Textura™</td>
<td>4g</td>
<td>80g</td>
<td>&lt;1g</td>
<td>Texturized piece, round</td>
<td></td>
</tr>
<tr>
<td>80% Soy Protein Crisp (rice starch instead of tapioca)</td>
<td>295-183</td>
<td>Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formally known as Textura™</td>
<td>3g</td>
<td>84g</td>
<td>&lt;1g</td>
<td>Textured piece</td>
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</tr>
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### PURELYNATURE™ LINEUP ARCON® TEXTURED PEA PROTEIN

<table>
<thead>
<tr>
<th>Product</th>
<th>Product Code</th>
<th>Product Description</th>
<th>Claims</th>
<th>Protein</th>
<th>Fiber</th>
<th>Fat</th>
<th>MOQ</th>
<th>Lead Time</th>
<th>Shelf-Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arcon® T S13</td>
<td>066513</td>
<td>1/4&quot; crumble (blend of pea and chickpea)</td>
<td>Soy-Free, Non-GMO, Gluten-Free, Kosher, Halal, Grown &amp; Produced in USA</td>
<td>70% minimum</td>
<td>11% minimum</td>
<td>7g</td>
<td>10K lbs</td>
<td>6 weeks</td>
<td>18 months</td>
</tr>
<tr>
<td>Arcon® T S14</td>
<td>066514</td>
<td>1/4&quot; crumble (blend of pea and navy bean)</td>
<td>Soy-Free, Non-GMO, Gluten-Free, Kosher, Halal, Grown &amp; Produced in USA</td>
<td>65% minimum</td>
<td>13% minimum</td>
<td>5.5g</td>
<td>10K lbs</td>
<td>6 weeks</td>
<td>18 months</td>
</tr>
</tbody>
</table>
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ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a world-class portfolio of clean-tasting, textured protein ingredients with unmatched technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table—and our extensive culinary and R&D expertise gives you an edge in developing consumer-preferred, plant-based food and beverages. Our high processing standards and partnerships with growers ensure a safe, sustainable*, premium-quality product from farm to plate. Count on us to meet any formulation challenge, from helping craft new products to writing a cleaner label, and to deliver for your consumer every time.

*Sustainability and other claims based on U.S. standards