



SOY PROTEIN ISOLATES



Get a Leading Edge with our Soy Protein Isolates

Soy-based foods and beverages are emerging everywhere these days – which makes great quality soy protein isolates a must. So where do savvy formulators turn for great taste and functionality? Try the people who happen to know soy very well and have experience on soy applications for more than 75 years.

BEHOLD PLANT-MANIA

Soy protein concentrates and isolates are plant protein sources that have essential amino acid levels and great availability. Plant-based 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 significant contributions to things like texture, water binding, emulsification and overall nutrition.



78%
of European Flexitarians are aware of soy and 43% already consumed soy¹

57%
of global Flexitarians open to soy say it's the most nutritious plant-based protein²

48%
of European consumers perceive soy as healthy and nutritious³

^{1,2,3}ADM Outside VoiceSM "Global Plant Protein Consumer Discovery" Report, August 2020, based on UK and German Flexitarians



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 extensive technical resources.

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 well respected in the industry.

MORE COMPLETE SOLUTIONS

We have 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.

EXTENSIVE 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.

EASE 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 innovative solutions to help bring your finished product to the shelf.

GREAT TASTE

ADM soy isolates are clean tasting ingredients 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'll deliver great tasting products.

GREAT 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 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 sourcing story helps giving 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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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 and functionality nutrition consumers crave.

We execute with excellence, bringing you the full solution every time.

Our 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



plant-based alternatives



nutritional supplements



plant-based drinks



sauces, gravies & soups

The Right Choice for Ingredients in the Industry

Every innovative solution we offer begins with an impressive array of ingredient options. ADM'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 as non-GMO (Identity-Preserved program) products. We'll help you choose what's best so you can enter the market with consumer-preferred options.

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	Neutral flavor profile, low viscosity, readily dispersible, highly soluble	Low viscosity beverages, nutritional bars and high-protein bakery products
ProFam® 827	Neutral flavor profile, low viscosity, readily dispersible, highly soluble	Low viscosity beverages, nutritional bars
ProFam® 875	Neutral flavor profile, 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 and high protein baked snacks
ProFam® 891	Neutral flavor profile, highly soluble, highly functional, readily dispersible	Dairy-free products, emulsified and injected meat systems, nutritional supplements, nutritional bars
ProFam® 930	Neutral flavor profile, 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 and plant-based meat alternatives
ProFam® 978	Highly soluble, highly functional, easily dispersible	Processed meats, emulsified meats, plant-based meat alternatives
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 a complete and versatile portfolio of soy protein isolates with extensive 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 great processing standards and partnerships with growers help ensure a safe, sustainable, great quality product from farm to finished solution*. 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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