



## Clean Taste with a Mouthfeel-Good Factor

Today's consumers are choosing more meat alternatives, but often cite texture and flavor as less than ideal. ADM Textured Wheat Proteins offer an ideal solution for delivering excellent texture, taste and functionality.

Our 75+ years of alternative protein development expertise brings you a winning North American grown and produced solution for innovation today and tomorrow.

#### TECH SAVVY AND MORE THAN A TREND

ADM helps you excel with strong technical support and expertise in extrusion that are key to developing consumer-preferred meat alternatives. Our plant applications team can show you how to use textured proteins for faster speed-to-market.

Half of today's US consumers choose meat alternatives<sup>1</sup>

55%
of U.S. consumers
agree that meat
alternatives should
closely mimic the
taste of meat<sup>2</sup>

70%
of consumers
say they perceive
protein from
plant sources as
healthy<sup>3</sup>

 $<sup>^{\</sup>rm 1}$  ADM OutsideVoice  $^{\rm SM}$  Consumer Study, September 2019

<sup>&</sup>lt;sup>2</sup> Mintel "Plant-based Proteins" Report, May 2019

<sup>&</sup>lt;sup>3</sup> International Food Information Council 2019





### Standout in a Crowded Field

ADM is a leader in wheat processing, and has been advancing our broader portfolio of plant-based proteins for over 75 years. This has led us to develop not only advanced wheat protein solutions, but an unrivaled variety and depth of soy, bean and pulse protein ingredients. This versatility and utility are ideal for a range of products and applications consumers are demanding today and will be interested in tomorrow.

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. Also in their dry form, they provide unique textures that characterize many of the most popular bars and snacks in the world.

## PurelyNature™ Wheat Protein Solutions

#### **Textured Wheat Protein Portfolio**

<b>Product Code</b>	New Product Name	Description
621201	Textured Wheat Protein 201	Flake
631203	Textured Wheat Protein 203	Large
641205	Textured Wheat Protein 205	Shred
631206	Textured Wheat Protein 206	Extra Large Piece
651207	Textured Wheat Protein 207	Shred
661208	Textured Wheat Protein 208	Fine (granular)



# BENEFITS OF ADM TEXTURED WHEAT PROTEINS

- Clean flavor
- Texture and moisture management
  - Enhances texture and density to achieve the perfect bite
  - Increases water binding for enhanced juiciness
- Versatile and highly functional
- Meet vegan and vegetarian requirements, plus flexitarian consumer demand
- No-solvent extraction
- Non-GMO for clean label appeal
- Uniform product: consistency, reliability, quality

## More Applications, More Benefits

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 wheat, soy, bean and pulse ingredients can enhance a wide range of alternative solutions including:



#### 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.

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<sup>\*</sup>Sustainability and other claims based on U.S. standards