



Nutritious and Delicious

Get to know one of the the cleanest-tasting bean and pulse portfolios in the business. Our NutriStem™ bean and pulse ingredients give products a wholesome nutritional boost without compromising flavor. We'll help you use them in a wide variety of exciting protein solutions that satisfy in every way.

BEANS HAVE NEVER BEEN SO HOT

Today, consumers are more conscious about the things they eat and are looking for something different. They want foods that taste great—and fit their modern definition of health. Known for being high in both protein and fiber, beans and pulses are more than just tasty. They carry a bona fide health halo as a nutrition-forward wholefood ingredient. Bean and pulse ingredients are a smart way for formulators to meet evolving consumer demand for innovative meat and dairy alternatives, snacks, baked goods, and meal solutions.

ADM is the largest vertically integrated supplier of beans and bean ingredients in the U.S. and can help you meet your company's supply chain goals.

73%

of global plant-forward consumers perceive beans, pulses and legumes to be healthy/nutritious¹

69%

of U.S. plant-forward consumers are trying to eat more plant-based products for health reasons¹

88%

of global plant-forward consumers eat beans/legumes/pulses weekly¹

¹ADM OutsideVoice™ Global Protein Consumer Discovery Report, 2025



Making Beans & Pulses Thrice as Nice

From seed breeding to bean processing, we work directly with growers to provide a robust portfolio from whole beans to grits and powders, offering a wide range of application options to fit your needs. Our bean ingredients feature USDA #1 grade beans from a vertically integrated, trusted supply chain, and we have options for every formulation need—including clean label. Just as importantly, ADM bean and pulse ingredients are among the cleanest tasting available. That means whatever functional or nutritional goal you have, we're able to deliver the taste your consumers want.

TASTE THAT BLOWS AWAY THE COMPETITION

To help you avoid off-notes associated with certain legumes we source some of the purest, best quality ingredients available. Our world-famous processing expertise has created the cleanest-tasting bean and pulse ingredient portfolio in the industry.

WHOLE SOME, MODERN NUTRITION

We have myriad ways to add protein and fiber to your label. Minimal processing means our ingredients are nutritionally comparable to whole, cooked beans and pulses.

QUALITY FROM THE START

By partnering with growers through our scalable supply chain, we prioritize sourcing high-quality ingredients – from harvest to home. We also offer value-added optionality such as triple-cleansing and a validated kill-step.

MORE OPTIONS THAN YOU CAN SHAKE A BEAN STALK AT

We have options to suit all consumer preferences and desired packaging claims: clean label, non-GMO*, organic, gluten free, halal, kosher, non-allergen and more.

*All beans are non-GMO.



Superior in Taste - We Proved It

NutriStem™ Chickpeas and Black Beans are great examples of bean and pulse ingredient with superior taste attributes. ADM's sensory analysis shows these far outshine competitive products.



CHICKPEA POWDER WAS PREFERRED
BY ALL 12 PANELISTS.
Here's what they told us:

*"This is the only one that actually
tasted decent."*

"It has a clean finish. No off-notes."

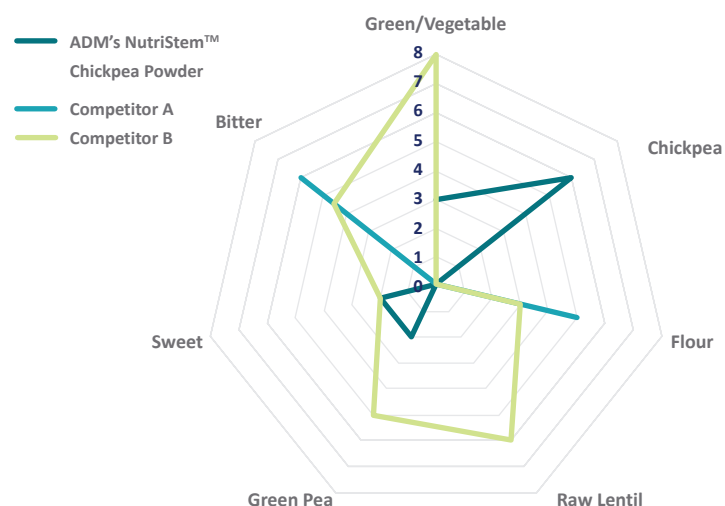
*"I liked the taste and smell of this sample
better than the other two."*

"Good consistency, flavor and aroma."

**Surprisingly, it is the only product
to convey chickpea flavor
without significant off-notes.**

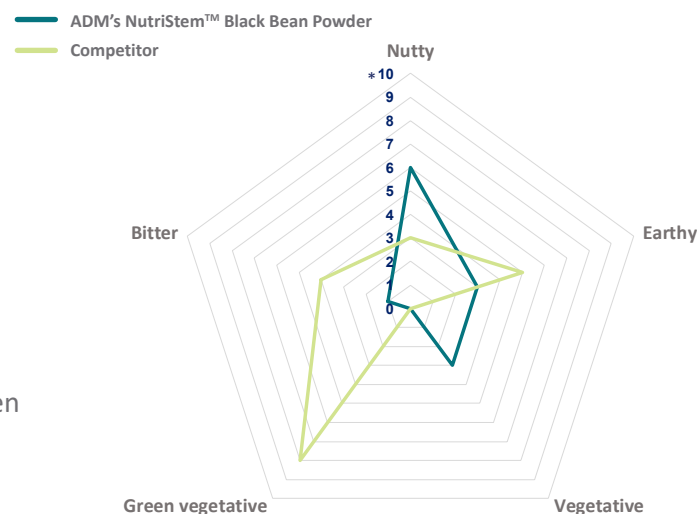
NutriStem™ Black Bean Powder was higher in nutty, and lower in earthy, without bitter notes compared to the competitor's product. It was also high in a green vegetative note (resembling a raw green bean).

FEATURED INGREDIENT: Chickpea Powder



Source: ADM Sensory Analysis, Chickpea Powder Preference Tests Report, June 2019

FEATURED INGREDIENT: Black Bean Powder



Source: ADM Inside VoiceSM, January 2021

*Based on a 15-pt. scale



A NUTRITION- PACKED WORLD OF POSSIBILITIES

With the right ingredients and a world of formulation resources at your disposal, you'll be amazed at what you can do. Our product development know-how extends across categories.

More Applications, More Benefits

Great-tasting, reliable, consumer-winning plant protein products start here:



Meat Alternatives

- Deliver nutrition and function with a neutral taste palate
- High water binding
- Add a range of desirable color and texture attributes
- Powders can function as emulsifiers and stabilizers
- Grits, meals and powders support any processing method



Dairy Alternatives

- Deliver nutrition and function with a neutral taste palate
- Add a range of desirable color attributes
- Create a smoother, more appealing texture
- Improve viscosity and emulsification



Snacks & Bars

- Deliver nutrition and function with a neutral taste palate
- Add a range of desirable color and texture attributes
- Powders can function as emulsifiers and stabilizers
- Grits, meals and powders support any processing method



Meal Solutions, Pasta & Side Dishes

- Deliver wholesome protein nutrition while reducing costs
- High water binding capacity
- Add a range of desirable color and texture attributes
- Improve viscosity and emulsification
- Formulate pastas with high nutrition, low cooking loss and al dente texture



Bakery & Cereal

- Deliver nutrition and function with a neutral taste palate
- Add a range of desirable color and texture attributes
- Powders can function as emulsifiers and stabilizers
- Grits, meals and powders support any processing method

A Portfolio That's Simply The Best

With ADM, you get the largest selection of bean and pulse ingredients around. Our NutriStem™ line consists of cooked, dehydrated and raw bean ingredients, and is known for the best quality, consistency and functionality in the industry. We have numerous non-GMO* and organic offerings. Choose from a variety of options, forms and claims to meet all of your application needs.

NUTRISTEM™ NORTH-AMERICAN PRODUCED NON-GMO WHOLE DRY BEANS

NutriStem™ Product	Product Code	Product Description	Product Applications
Black Beans (Turtle Beans, Mexican Black Beans, Spanish Blackbeans)	213000	Oval shape, black colored, rich flavor, velvety texture, hold their shape when cooked.	Ready Meals, Sides and More
Chickpeas (Garbanzo Beans)	237001	Beige colored, nut-like taste, buttery texture.	Ready Meals, Sides and More
Dark Red Kidney Beans (Mexican Red Beans)	206000	Large, elongated, deep reddish-brown, robust full-bodied taste, hold shape when cooked, readily absorb surrounding flavors.	Ready Meals, Sides and More
Great Northern Beans (White Bean or Haricot Bean Family)	228000	Medium-sized, oval shaped, white colored, mild in flavor, powdery texture.	Ready Meals, Sides and More
Light Red Kidney Beans (Mexican Beans)	207000	Large-sized, kidney shape, robust flavor, rich texture.	Ready Meals, Sides and More
Mayocoba Beans (Mexican Yellow Beans, Canario Beans)	239000	Medium-sized, oval shape, ivory-yellow colored, dense, smooth, mild flavor.	Ready Meals, Sides and More
Navy Beans (Pea Beans)	201000	Small, pea-sized beans, creamy white colored, dense, smooth, mild-flavored.	Ready Meals, Sides and More
Pink Beans (Related to Kidney Beans)	225000	Small, oval, pale pink beans that turn reddish-brown when cooked. They have a rich and meaty flavor with a slight powdery texture.	Ready Meals, Sides and More
Pinto Beans (Related to Kidney Beans)	208000	Medium-sized, oval shape, beige with reddish-brown markings (spots disappear and beans turn pink when cooked), creamy texture, earthy flavor.	Ready Meals, Sides and More
Small Red Beans (Mexican Red Beans)	211000	Deep red colored, mild flavor, firm texture, hold their shape when cooked.	Ready Meals, Sides and More
White Kidney Beans (Cannellini Beans, Fagioli)	238000	Large-sized, white colored, oblong shape, nutty taste, creamy texture.	Ready Meals, Sides and More



*All beans are non-GMO

NUTRISTEM™ NORTH-AMERICAN PRODUCED NON-GMO VALUE-ADDED BEAN INGREDIENTS

NutriStem™ Product	Product Code	Size	Product Applications
Black Bean Grits-Cooked	282001	99% through #6	Snacks, Baked Goods, Ready Meals, Dips and More
Black Bean Meal-Cooked	282008	75% through #16	Snacks, Baked Goods, Ready Meals, Dips and More
Black Bean Powder-Cooked	292001	95% through #80	Snacks, Baked Goods, Ready Meals, Dips and More
Black Beans-Quick-prep	262001	10x7mm	Snacks, Baked Goods, Ready Meals, Dips and More
Navy Bean Grits-Cooked	482001	99% through #6	Snacks, Baked Goods, Ready Meals, Dips and More
Navy Bean Meal-Cooked	482008	75% through #16	Snacks, Baked Goods, Ready Meals, Dips and More
Navy Bean Powder-Cooked	492001	95% through #80	Snacks, Baked Goods, Ready Meals, Dips and More
Navy Beans	462001	10x7mm	Snacks, Baked Goods, Ready Meals, Dips and More
Pinto Bean Grits-Cooked	187001	99% through #6	Snacks, Baked Goods, Ready Meals, Dips and More
Pinto Bean Meal-Cooked	187008	75% through #16	Snacks, Baked Goods, Ready Meals, Dips and More
Pinto Bean Powder-Cooked	192001	95% through #80	Snacks, Baked Goods, Ready Meals, Dips and More
Pinto Beans	162001	15x9mm	Ready Meals, Sides and More
Small Red Bean Grits	382001	99% through #6	Snacks, Baked Goods, Ready Meals, Dips and More
Small Red Bean Meal	382008	75% through #16	Snacks, Baked Goods, Ready Meals, Dips and More
Small Red Bean Powder	392001	85% through #80	Snacks, Baked Goods, Ready Meals, Dips and More
Small Red Beans	362001	N/A	Ready Meals, Sides and More
Small Red Beans	342001	N/A	Ready Meals, Sides and More





NUTRISTEM™ NORTH-AMERICAN PRODUCED NON-GMO VALUE-ADDED PEA INGREDIENTS

NutriStem™ Product	Product Code	Product Applications
Yellow Pea Grits-Cooked	682061	Ready Meals and Sides
Yellow Pea Powder-Cooked	692061	Ready Meals and Sides
Yellow Peas-Quick-prep	662061	Ready Meals and Sides

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a superb portfolio of trending, nutritious ancient grains 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, premium-quality product from harvest to home. Count on us to meet any formulation challenge head on, including helping craft non-GMO and clean-label products, and to deliver for your consumer every time.

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