



Your Path to Innovation

We are the preferred innovation partner for our customers, delivering breakthrough solutions through a uniquely integrated approach. Our strategy is anchored in three pillars that drive market impact:



Market Trends & Consumer Insights

Identify opportunity areas and interpret shifting consumer and category signals



Deep Technical Expertise

Support formulation, reformulation and performance validation in real-world environments



Broad Pantry Access

Enable scalable flexible solutions across formats and business needs

A structured model integrating market insight, technical expertise and portfolio scale to support innovation across the development lifecycle – from emerging opportunities to evolving market demands.

Your Innovation Partner. Insight to Ingredient.



Central
Quality Lab

Tech
Services

Tech
Sales

Milling
R&D Lab

Bake Lab

R&D Lab

Our teams work together to support customers at every stage. Mill-aligned labs help ground development in real production, customer-facing technical teams collaborate directly on formulation and performance, and advanced R&D provides additional expertise to refine and scale ideas as needs evolve.

Connected Capabilities

ADM Central Quality Lab

Composition

Moisture: NIR | Oven
Ash: NIR | Oven (furnace)
Protein: NIR | Dumas
Fat
Fiber

Functionality

Farinograph:

- Absorption
- Peak Time
- Stability
- Mixing tolerance (MTI)

Physiochemical

Falling number
pH
Starch damage
Solvent retention
Capacity (SRC)
Wet gluten
Viscosity

Quality | Safety

Ingredient detection:

- Enrichment
- Enzymes (RVA)

Vomitoxin

Baking

Bread
Cookie
Cake

Experimental Milling

ADM Bake Lab

Yeast-Raised Bread & Rolls

Pan breads
Bagels
Hamburger buns
Dinner & specialty rolls
Brioche & enriched breads
Frozen & refrigerated doughs

Cakes, Muffins & Laminated Doughs

Quick breads Layer and pound cakes
High ratio cakes
Donuts (cake & yeast raised)
Danish pastries
Croissants

Low-Moisture Sweet and Salty Snacks

Sheeted & deposited cookies
Laminated crackers
Pretzels

Flatbreads & Global Breads

Pita breads
Naan breads
Tortillas
Pizza

Fillings & Icings

Bread
Cookie
Cake

Specialty Focused

Plant-protein fortified
Fiber-enriched
Digestive support
Whole grain
Reduced sodium
Keto bread systems
Ancient grains
Bakery mixes & concentrates

ADM Research & Development

Grain and Milling

Grain quality and grading
Milling process

Flour Characteristics

Composition
Physiochemical properties
Functionality

Dough Behavior

Dough rheology
Fermentation
Proofing

Baking performance

Bread, cookie, cracker or other baked goods

