



Modern, Wholesome Sensibility

These simple, wholesome grains may be ancient but are very much on trend. They're an amazing way to meet new demand for plant-based, whole-food nutrition. Our NutriStem™ portfolio offers all the hard-to-source, high-quality ancient grains you need through our global supply chain. We can help you appeal to today's consumers with an array of high-quality, non-GMO clean label options.

GREAT NUTRITION NEVER GOES OUT OF STYLE

As people continue to seek positive nutrition from plant proteins, minimally processed and nutrient-dense ingredients like ancient grains are on the tip of everyone's tongue. They not only offer an on-trend nutritional profile but open up a new world of tastes and textures for a more enjoyable consumer experience. Their popularity looks set to keep growing.

YOUR SOURCING EXPERT

ADM is your go-to for wholesome ingredients and ancient grains with our sourcing and supply chain expertise.

70%
of Global plant-forward consumers* perceive ancient grains to be healthy/nutritious¹

Ancient grains enjoy more positive perceptions from plant consumers across markets¹

60%
of global consumers are seeking to increase the amount of whole grains in their diet²

¹ADM Outside Voice™ Global Protein Consumer Discovery Report 2025

²ADM Outside Voice™ Global Lifestyle Survey 2025

*ADM research defines plant-forward consumers as flexitarians, vegetarians and vegans



ADM, Your Source for Ancient Grains

ADM NutriStem™ offers the hard-to-source, high-quality and on-trend ancient grains with a trustworthy supply chain to meet your standards. Deliver appealing claims and certifications that capture the essence of what today's consumers want and take your innovation possibilities to a whole new level.

TOP NUTRITION

Consumers see ancient grains as wholesome ingredients harvested from the earth. We know how to use them on their own or in nutrient-rich blends to satisfy a wide variety of protein and fiber-rich label claims.

BETTER TASTE

Ancient grains have unique, versatile taste profiles that offer consumers something new. We have the proven blends, maskers and systems to capture the most desirable flavors.

STRATEGIC SOURCING

Strength in sourcing means superior quality. We use globally trusted suppliers, process under stringent guidelines and offer pathogen mitigation across the entire value chain.

EXCEPTIONAL VARIETY

Our worldwide reach ensures a consistent supply and an exciting range of options. These only increase with our technical capabilities and the many forms available like flakes, crisps and puffs.

SETTING YOU UP FOR SUCCESS

With NutriStem™ top-notch, whole-food ingredients and complete formulation expertise at your disposal, opportunities abound. We are equipped to meet your nutritional, taste, texture and variety formulation needs. Our technical know-how gets you to market faster.

More Applications, More Benefits

Here are some ways our exceptional ancient grains ingredients can help:

**TO HELP TURN THESE
POSSIBILITIES INTO
REALITY, OUR
VALUE-ADDED
OFFERINGS INCLUDE:**

CRISPING

FLAKING

FLOUR MILLING

**PACKAGING FOR YOUR
PRIVATE LABEL NEEDS**

PASTEURIZING

POPPING

ULTRA-CLEAN PROCESSING

BLENDING



Bars and Snacks

- Incorporate label-friendly inclusions that consumers crave
- Add natural and recognizable sources of plant protein
- Add crispiness, intriguing textures, strong piece identity and visual appeal



'Ready Meals and Side Dishes

- Add authenticity to globally inspired dishes
- Bring unique textures and flavor experiences to savory entrees and side dishes
- Add a variety of claims like high protein, high fiber and gluten-free



Baked Goods

- Add intriguing textures and strong visual appeal
- Use trending whole grains for artisanal applications
- Add a variety of claims like gluten-free, non-GMO and organic



Cereals & Granolas

- Increase variety with crunchiness and unique crispy textures
- Use flakes and puffs for effective blending into hot cereals
- Add a variety of health-related claims



Beverages

- Use for highly functional thickening in flour or powdered form
- Use chia seeds to add texture, visual interest and omega-3s to iced teas and other refreshing drinks



Meat and Meat Alternatives

- Give breaded products a boost with quinoa or amaranth
- Add texture and visual appeal to meat alternatives
- Create "power bowls" with great textures and high protein



Dairy and Dairy Alternatives

- Add intriguing textures to yogurts and fermented products by using crisps as toppers
- Use powdered chia for highly functional thickening in yogurts and smoothies

The Best of the Best

From the mountains of Bolivia to the semiarid tropics of Asia and Africa, people have taken nourishment from these grains for millennia. And now, our trusted supply chain means you'll always have access to the world's best. All are available in your choice of conventional or organic. We also offer non-GMO, gluten-free, non-allergen and clear-label options.

NutriStem™ Product	Product Number	Product Type	Organic	Product Applications
AMARANTH				
	AMAR-003	Conventional		44
	AMAR-002	Organic	YES	Ready Meals, Sides and More
	AMAR-004	Popped		Snacks, Ready Meals, Sides and More
	AMAR-009	Puffed, Organic		Snacks, Ready Meals, Sides and More
BARLEY				
	BARL-012	Hulled		Ready Meals, Sides and More
	BARL-001	Whole		Ready Meals, Sides and More
	BARL-002	HHulled, Organic	YES	Ready Meals, Sides and More
	BARL-024	Pearled, 10% through #8		Ready Meals, Sides and More
BUCKWHEAT				
	BUCK-001	Conventional		Ready Meals, Sides and More
	BUCK-006	Groat Flour, Light		Snacks, Baked Goods and More
	BUCK-002	Grits, Fine		Snacks, Baked Goods and More
	BUCK-003	Groat		Snacks, Baked Goods and More
	BUCK-012	Groat, Organic	YES	Snacks, Baked Goods and More
	BUCK-004	Kasha		Snacks, Baked Goods and More
	BUCK-005	Organic	YES	Ready Meals, Sides and More
	BUCK-021	Groat, Course		Ready Meals, Sides and More
MILLET				
	MILL-005	Hulled		Ready Meals, Sides and More
	MILL-005-P	Hulled, Pasteurized		Ready Meals, Sides and More
	MILL-007	Hulled, Organic	YES	Ready Meals, Sides and More
	MILL-007-P	Hulled, Organic, Pasteurized	YES	Ready Meals, Sides and More



NutriStem™ Product	Product Number	Product Type	Organic	Product Applications
MILO/SORGHUM				
	MILO-010	Crisps		Snacks, Baked Goods and More
	MILO-009	Flour		Snacks, Baked Goods and More
	MILO-011	Popped		Snacks, Baked Goods and More
	MILO-012	White, Pearled		Snacks, Baked Goods and More
	MILO-021	White, Whole		Ready Meals, Sides and More
	MILO-006	White, Organic	YES	Ready Meals, Sides and More
	MILO-018	Flakes		Ready Meals, Sides and More
QUINOA				
	QUIN-025	Black		Ready Meals, Sides and More
	QUIN-013	Black, Organic	YES	Ready Meals, Sides and More
	QUIN-039	Crisps		Snacks, Baked Goods and More
	QUIN-021	Crisps, Organic	YES	Snacks, Baked Goods and More
	QUIN-007	Flakes, Organic	YES	Snacks, Baked Goods and More
	QUIN-012	Flour		Snacks, Baked Goods and More
	QUIN-004	Red		Ready Meals, Sides and More
	QUIN-006	Red, Organic	YES	Ready Meals, Sides and More
	QUIN-037	Tri-Color		Ready Meals, Sides and More
	QUIN-002	White		Ready Meals, Sides and More
	QUIN-001	White, Organic	YES	Ready Meals, Sides and More

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 create non-GMO and clean-label products, and to deliver for your consumer every time.

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