

S NUTRIFLEX

EDGEFLEX™ PLANT-FORWARD PRODUCT SYSTEMS



Unlock the Power of Plant-Forward Solutions

Global consumers are placing a renewed focus on health and wellness, fully embracing plant-based solutions. Demand shows no sign of slowing down and as more consumers continue to adopt plant protein lifestyles they are looking for increased variety that creates exciting food and beverage experiences.³

INTRODUCING ADM'S NUTRIFLEX™ SYSTEMS

To create tailored, innovative and expertly crafted plant-based solutions in a range of trending formats, you need the right partner. ADM's NutriFlex[™] systems allow you to bring what's next in plant-based solutions to the world – with speed and variety – from functional building blocks to fully finished turnkey product solutions. Regardless of your production and manufacturing setup, ADM can partner to deliver a system designed for you. Count on exclusive formulations and technical support from concept to finished product, to help you get to market faster.

Sources: ¹Mintel "Plant-based Proteins" Report, May 2019, ²ADM Outside Voice^{5M} Global Plant Protein Consumer Discovery, August 2020, ³ADM Outside Voice^{5M} Protein Segmentation, May 2019 55% of U.S. consumers agree that meat alternatives should closely mimic the taste of meat¹

63% of plant protein consumers believe Taste & Nutrition are equally important²

"Lack of Variety" is one of the top 5 barriers to trying plant protein alternatives³



ADM's EdgeFlex[™] Innovative Plant-Forward Product Systems

EdgeFlex™ – Leverage this full-service finished product delivery platform, designed for consumer success and the quickest route to market, to create a differentiated competitive edge on consumer-preferred plant-based products.

Turnkey full-service offering for meat alternatives (Poultry, Pork, Beef Systems). ADM develops finished product formulation and works with manufacturing partners to deliver finished products to customers.

Additional offerings in development.



EDGEFLEX™ PLANT-FORWARD PRODUCT SYSTEMS

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Complete Portfolio of Protein-Forward Solutions, For Your Edge

ADM's NutriFlex[™] Protein-Forward Systems Design



Integrated Convenience for Your Brand

EdgeFlex™

Leverage this **full-service finished product delivery platform**, to create your own customized plant-forward meat alternative products with culinary-inspired and consumer-preferred variety you can count on to get to market faster.

EDGEFLEX™ OFFERINGS



An Integrated Solutions Approach

Our cross-functional teams have created a full portfolio of proven EdgeFlex[™] protein-forward systems delivering flavor, color, texture, nutrition, and functionality – and helps to get you to market faster.

EdgeFlex™ Systems	Description & Recipe	Shelf Life	End-Use Applications
Pork System Soy-Based	An AccelFlex™ Textured System and Functional System work synergistically to comprise this soy-based pork alternative product. RECIPE: Combine ADM's broad pantry of ingredients (Arcon® T, Vegan/Vegetarian Pork Flavors) along with water, vegetable oil and coconut oil 1 bag will produce 100 kg of finished product.	12 months	Patties Links Grounds
Pork System Pea-Based	An AccelFlex™ Textured System and Functional System work synergistically to comprise this pea-based pork alternative product. RECIPE: Combine ADM's broad pantry of ingredients (Textured Pea & Chickpea Protein, Vegan/Vegetarian Pork type Flavors) along with water, vegetable oil and fat 1 bag will produce 100 kg of finished product.	12 months	Patties Links Grounds
Poultry System Soy-Based	An AccelFlex™ Textured System and Functional System work synergistically to comprise this soy-based poultry alternative product. RECIPE: Combine ADM's broad pantry of ingredients (Fibrous Soy, ADM Chicken Flavors) along with water, sunflower oil and fat 1 bag will produce 100 kg of finished product.	12 months	Nuggets Burgers Schnitzel
Poultry System Pea-Based	An AccelFlex [™] Textured System and Functional System work synergistically to comprise this pea-based poultry alternative product. RECIPE: Combine ADM's broad pantry of ingredients (Textured Pea-Chickpea Protein, Chicken Flavors) along with water, sunflower oil and fat 1 bag will produce 100 kg of finished product.	12 months	Nuggets Burgers Schnitzel
Beef System Soy-Based	An AccelFlex [™] Textured System and Functional System work synergistically to comprise this soy-based beef alternative product. RECIPE: Combine ADM's broad pantry of ingredients (Arcon [®] T, ADM Beef Flavors) along with water, vegetable oil and coconut oil 1 bag will produce 100 kg of finished product.	12 months	Burgers Meatballs Grounds Inclusions & Toppings
Beef System Pea-Based	An AccelFlex [™] Textured System and Functional System work synergistically to comprise this pea-based beef alternative product. RECIPE: Combine ADM's broad pantry of ingredients (Arcon [®] T, ADM Beef Flavors) along with water, vegetable oil and coconut oil 1 bag will produce 100 kg of finished product.	12 months	Burgers Meatballs Grounds Inclusions & Toppings

Possible Claims: Halal, Kosher, Vegan, Non-GMO. For local availability and information on lead-time contact your Sales Manager. Pea Systems: Allergen friendly.

CASE-STUDY: DEVELOPMENT OF A QSR PLANT-BASED BURGER

Challenge: Our Customer, a top QSR, saw huge market potential in the flexitarian market and decided to enter this market by launching a plant-based burger within a very tight deadline.

Solution: Our cross-functional team developed a delicious plant-based burger, similar to a meat burger in taste & structure. A soy-based, plant-forward solution produced by a local co-manufacturer.

Result: The QSR was impressed by the product quality. They managed to launch this brand new product within a short period of time, using our plant-forward EdgeFlex[™] Burger System.







EDGEFLEX™ PLANT-FORWARD PRODUCT SYSTEMS

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Why ADM?

GET AN EDGE WITH TRUE PLANT PROTEIN PERFECTION, THANKS TO NUTRIFLEX™ SYSTEMS

ADM is a full solutions partner, who understands your formulation challenges, and can help you optimize your product for market - from marketing insights and consumer validation to sensory testing. We continue to invest in new technology and processing methods to bring you what's next in protein nutrition solutions, today. You can count on ADM to keep on delivering, with quality of product and reliability of supply.

OUR ADVANTAGE

ADM understands your consumer needs and formulation-specific challenges better than anyone in the industry. Our science-backed product development prowess paves the path to create consumer-desired solutions. Our unique advantage to leverage our vertically-integrated portfolio in conjunction with expert taste, nutrition, texture, functional benefits, and color considerations brings "One ADM" solutions to the next level.

ADM's extensive cross-functional team expertise, global manufacturing and extensive supply chain footprint assist customers at any stage of the value chain achieve tailored, innovative and expertly crafted plant-based products with end-to-end support of a trusted innovation powerhouse.



READY TO GET TO MARKET FASTER?

Request our Prototype Formulation & a Technical Consultation.

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Unlocking Nature. Enriching Life.