



## Our Chefs Create the Craveable

Traditional culinary cooking techniques are time-consuming and expensive to replicate in production, so taste is often lost in the process. Culinary Crafted<sup>SM</sup> Food Bases from ADM's chefs bring the flavor, aroma, mouthfeel and colors derived from nature needed to create the perfect, game-changing foundation. For over 35 years, we have delivered flavorful food base solutions with gold-standard taste, so you can easily incorporate classic culinary cues into foods consumers will

### FLAVOR THAT REALLY STIRS THINGS UP

Today, every consumer is a foodie: including those seeking flavors from traditional favorites and those who want to taste the latest trends in global cuisine. You can feed all their desires—with food bases that make the complex world of flavor simple. Our authentic recipes encompass flavor profiles from classic comfort foods to eclectic ethnic fusions, all sure to please the most passionate of foodies.

**Culinary food bases are a replication of traditional cooking methods in a convenient form. They are chef's shortcuts made with a variety of ingredients including broth, stocks, roasted meats, poultry, seafood, herbs, vegetables, and real dairy cheese and butter, to create a multi-dimensional flavor system perfect for your needs. Available in refrigerated or frozen pastes.**

50%

of US consumers say they would like stores to offer food/drink that comes from different places around the world<sup>1</sup>

33%

of US consumers say that social media inspires them to try new cuisine types<sup>1</sup>

64%

of U.S. Millennials say they ate ethnic/global food for dinner in the past week<sup>2</sup>

<sup>1</sup>Mintel, Food and Drink Flavor Trends 2024

<sup>2</sup>Mintel, Soup, US-2023



## REAL CHEFS, REAL FOOD, REAL RESULTS

At ADM we partner with you chef-to-chef, to deliver world class taste in solutions tailored to meet your needs.

## Culinary Crafted<sup>SM</sup> Creations

Our Culinary Crafted<sup>SM</sup> chef-first development approach is the culinary gold standard from our global team of outstanding certified chefs, product development experts, color scientists and flavorists. Inspired and driven by taste, working together to elevate consumers' experiences, we leverage authentic cooking methods to optimize flavors and create unique profiles.

Our team spends hours—so you don't have to—roasting, caramelizing, and braising fresh quality foods in traditional ovens and open kettles to give you an edge with gold-standard flavor, texture, taste, color and aroma via ADM culinary food bases, flavors and colors. We deliver against your clean label attributes.

ADM's culinary solutions save you time, while delivering world-class taste.





## Global Perspective. Regional Development.

Our global team combines the experiences of our diverse group of chefs, spanning a variety of world cuisines and work experience from around the world. We listen carefully to create 100% customizable, personalized flavor systems for your specific needs, incorporating consumer trends, your customer knowledge, production, cost, and inventory needs. We understand the flexitarian space and have unmatched development expertise in plant-based proteins for meat, poultry, seafood and dairy alternatives.

## GLOBAL CULINARY INNOVATION CENTERS

Ready to serve you across the globe, our culinary innovation centers in the U.S. (Cranbury and Vineland, NJ; Erlanger, KY; Decatur, IL), Germany (Berlin) and Singapore provide local, regional and international insights to support ideation in specific markets. We specialize in driving taste impact in traditional staple products, as well as world flavor inclusion, to create market-winning premium taste across product categories.

### THE RESULT:

## MULTI-DIMENSIONAL FLAVOR SYSTEMS, WITH READY-SET-GO RESULTS

### Authentic Flavor That Shines Through

Created in small batches using traditional culinary methods

Consumer-driven, rich concentrated flavors that save time and inventory

### Customized Solutions with Real Rewards

Tailored to meet your specifications for consumer-preferred products

Ready-to-use, time saving chefs' short-cuts that deliver delicious foods



## More Applications, More Delicious Benefits

Culinary Crafted<sup>SM</sup> food bases enhance flavor, add color and aroma and are perfect for:



soups, broths  
& stocks



ready meals



sauces



marinades



dressings,  
dips &  
condiments



baking

### BENEFITS OF CULINARY CRAFTED<sup>SM</sup> FOOD BASES:

- Delivers a concentrated ready-to-use flavor system
- Enhances flavor, color & aroma with authentic, time-intensive culinary cues
- Cost savings due to low usage rate (1-3%), reduced inventory and labor costs
- Ease of incorporation into existing systems
- Ability to replicate gold-standard taste over and over
- Made from real, whole food ingredients

### FORMATS AVAILABLE:

**100% customizable:**  
for production setting,  
consumer flavor and claim  
targets

**Ready-to-use:**  
dispersible for ease of use

**Concentrated:**  
for even lower usage rate

**Customized formulations:**  
for various cost structures



## CULINARY CRAFTED<sup>SM</sup> FOOD BASES AVAILABLE IN A RANGE OF FORMATS

Traditional Bases  
StockPlus  
Concentrated Bases  
Marinades  
Gravy  
Brown Butter

## CLAIMS & CERTIFICATIONS AVAILABLE\*

### FORMULAS TO SUPPORT

Vegan/Vegetarian  
Clean or Clear Label  
Non-GMO  
Gluten Free  
No Added MSG  
No Preservatives  
No Artificial Ingredients  
Reduced Sodium/No Sodium Added  
No [Named] Allergens  
Anti-biotic Free NAE Chicken

### THIRD-PARTY CERTIFIED

Organic  
Kosher  
FSSC

\*Contact ADM for further information.

## SPECIFICATIONS

### Package Size/Weight:

25 or 50 lb. Pails or 450 lb. Drums

### Shelf Life/Storage:

up to 1 year, refrigerated or frozen  
(see specifications per product)

## Culinary Crafted<sup>SM</sup> Series\*

### POULTRY

- Chicken
- Turkey

### MEAT

- Beef
- Pork (*Bacon*)

### VEGETABLE

- Tomato
- Mirepoix
- Sofrito
- Mushroom

### SEAFOOD

- Clam
- Shrimp
- Fish
- Crab
- Crawfish
- Seafood
- Lobster

### VEGAN

- Sofrito, Mirepoix
- Chili or Ancho Pepper
- Chicken Type
- Beef Type
- Bacon Type

### PEPPER BASED

- Chili Chipotle Pepper
- Ancho Pepper
- Jalapeño Pepper
- Latino
- Korean Gochujang
- Roasted Red Pepper
- Chipotle Adobo

### GLOBAL

- Green Curry
- Red Curry
- Massaman Curry
- Ramen
- Pho
- Miso Soup

### HERBS & SPICES

- Cilantro
- Basil
- Roasted Garlic
- Ginger
- Sofrito

### VEGETARIAN

- Chicken Type
- Beef Type
- Pork Type
- Bacon Type
- Vegetable

### DAIRY

- Brown Butter
- Cheese  
(Cheddar, Smoked Gouda, Parmesan, Asiago, Romano)
- Alfredo

\*Contact ADM for a complete list



## Driven by Taste and Crafted with Care

We craft our small batches with care, using traditional culinary methods, then reduce and purée to deliver delicious blends. For over 35 years, our team of chefs and product developers has been creating food bases to help you contain costs by streamlining production steps and reducing ingredient inventory across food categories.

### ADM DELIVERS FOR YOU

ADM helps you meet the evolving tastes of today's consumers, with an unmatched pantry of diverse ingredients and the top culinary expertise and technical ingenuity to craft them into delicious foods. With over 35 years of experience in culinary solutions, and an integrated business in bases, flavors and colors, we get you to market faster, with premium quality taste solutions. Our breadth of portfolio, sourcing and production resources ensure consistent supply of the highest standards. We also continue to make investments in emerging culinary tastes and trends. We are constantly innovating to keep you ahead of what's coming next.

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