



# CULINARY CRAFTED<sup>SM</sup> MARINADES



## Mmm-Marinades Make the Meal Remarkable

Marinades are a tantalizing way to infuse rich, succulent flavor, and provide great texture to your food. They're natural and inspired by global food trends. Overall, marinades help cooked products retain flavor, so they remain tender and juicy longer. Traditional culinary cooking techniques are time-consuming and expensive to replicate in production, so taste is often lost in the process.

ADM's Culinary Crafted<sup>SM</sup> marinades are simple one-step solutions to deliver on-trend, rich flavor profiles. We deliver to meet your clean label needs.

<sup>1</sup> 2019 Food and Health Report, IFIC Foundation

<sup>2</sup> 2018 Mintel International Food Trends

**86%**

of consumers say taste is their top purchase driver<sup>1</sup>

**57%**

of consumers say they are interested in dishes made with authentic cooking techniques<sup>2</sup>

## ADM IS YOUR PARTNER FOR CHEF-INSPIRED CHOICES

ADM Culinary Crafted<sup>SM</sup> marinades provide the answer to consumers' desires for exceptional tasting authentic foods. Consumers are increasingly looking for dishes made with authentic cooking techniques and ingredients they recognize.



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## REAL CHEFS, REAL FOOD, REAL RESULTS

At ADM, we understand your needs to marinate meat, poultry, seafood and plant-based meat alternatives with premium, mouth-watering culinary flavor cues quickly, easily and cost-effectively.

## 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 clean label 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 Crafted<sup>SM</sup> marinades save you time, create the deep, gold-standard in taste and we support you to deliver against your clean label needs.



## BOLD FLAVOR COMES TO LIFE

Our marinades are customized with time and care, to impart bold, rich flavors into proteins. ADM has integrated flavor, color, plant-based protein, and base capabilities, plus we have the culinary creation and technical support expertise to solve any formulation challenge across all product categories. We deliver superior, consistent flavor and multi-layered taste in finished products for premiumization and optimization on any budget.





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## 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), China (Beijing) 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

Created in small batches using traditional culinary methods

Made from real, whole food ingredients  
Deep, rich flavor specifically designed to save time & inventory

Ready-to-use and customized to meet your specifications



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## More Applications, More Benefits

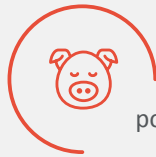
Traditionally, bases were used in soups and sauces, but at ADM we've innovated beyond the ordinary to create delightful, mouth-watering marinades. Designed with acid and oil, for tenderizing and flavor delivery, to impart delicious bold tastes with subtle notes into meat, poultry, seafood, and plant-based protein meat alternatives.



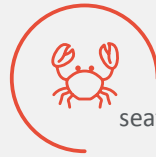
beef



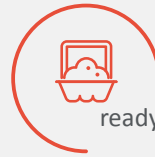
poultry



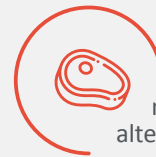
pork



seafood



ready meals



meat  
alternatives

### BENEFITS:

- Ready-to-use, one-step systems
- Perfect for baked, grilled, roasted or deep-fried cooking methods
- Tenderizes
- Authentic ethnic varieties available
- Reduce inventory and labor costs
- Greater yield and flavor consistency by seasoning the entire muscle
- Cooked products retain flavor during holding and stay tender and juicy longer

ADM offers a variety of marinades for you to ideate innovative and authentic food experiences that delight consumers. Our marinades work across processed meats and poultry, seafood, plant-based meat alternatives and ready meals. ADM chefs, scientists and flavorists create marinades for retail, private label and foodservice customers.

# CUSTOM MARINADES DELIVER THE PERFECT CULINARY TASTE

ADM's portfolio of marinades cover a full range of applications and cost parameters to delight today's consumers. Our culinary team of chefs, food scientists and flavorists creates amazing depth of flavor and robust cooking cues that heighten the delectable taste of meat, poultry and seafood and plant-based proteins. We deliver against your clean label attributes.

## CLAIMS AND CERTIFICATIONS\* AVAILABLE

### FORMULAS TO SUPPORT

Vegan/Vegetarian

Non-GMO

Gluten Free

No Added MSG

No Added Preservatives

No Artificial Ingredients

Reduced Sodium/No Sodium Added

No [Named] Allergens

### THIRD-PARTY CERTIFIED

Kosher

\*Contact ADM for further information. We can work with you to develop against your clean label needs.

## SPECIFICATIONS

### Package Size/Weight:

5, 25 or 50 lb. Pails or 450 lb. Drums

### Shelf Life/Storage:

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

## Marinade Portfolio Offerings

- African Harissa
- Roasted Garlic Herb
- Lime Cilantro
- Honey BBQ
- Asian Teriyaki
- Peruvian Pollo a la Brasa



## 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 creating 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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