



## Texture. Simplified.

ADM's PurelyForm™ texture solutions are ready to aid in the delivery of targeted texture, enhanced flavor release, and on-trend application demands.

As consumer demand continues to increase for transparent labeling, PurelyForm™ texturizing formulas will deliver cleaner labels along with quality and regulatory assurance.

### THE RIGHT TEXTURE SOLUTION

We'll get you to market faster as the global leader in creating texture solutions. ADM offers unmatched technical ingenuity and portfolio breadth. We give you an edge in developing customizable, on-point textures, that align with your consumer's expectations for elevated food and beverage experiences.

PurelyForm™ Texture Solutions Support a Broad Range of Food & Beverage Applications



Ice Cream & Frozen Desserts



Dairy & Dairy Alternatives



Beverages



Meat Alternatives



Pet Food & Pet Treats



Medical Nutrition



Bakery & Snacks

### TEXTURE SOLUTIONS FOR FOOD & BEVERAGE

Derived from renewable resources with reliable supply

43% of global consumers like food and drink products with new and unusual textures <sup>1</sup>

Achieve speed to market with customizable turnkey solutions

<sup>1</sup> Fi Europe, Delivering taste and texture in food and beverages, 2020



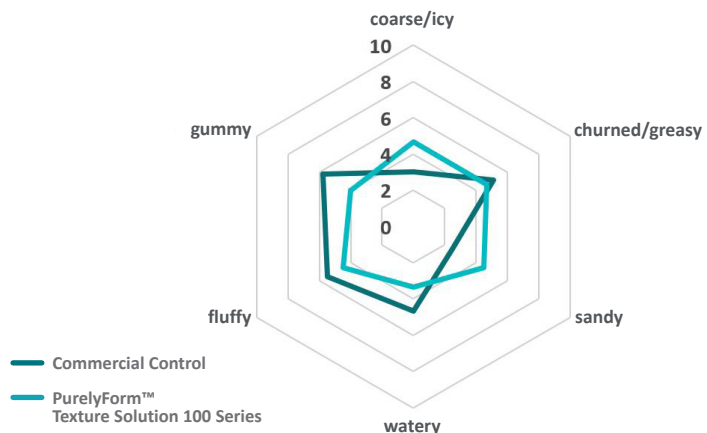
## PurelyForm™ Texture Solution 100 Series

A proven winner within our PurelyForm™ line of texture solutions. These clean label dry blends of highly functional, plant-based ingredients make excellent stabilizers, provide superb heat shock protection, and reduce melting rates in frozen desserts.

ADM's experienced ingredient scientists & formulators offer insights into the texture sensory along with analytical viscosity data which ensures optimal performance of the PurelyForm™ 100 series.

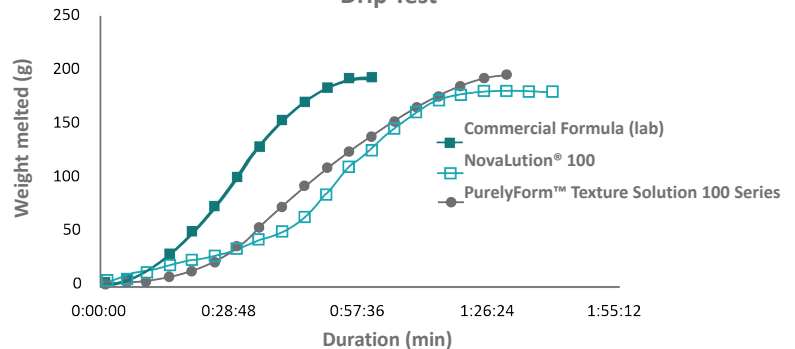
Drip testing shows how the addition of our 100 series texture solution helps frozen novelties melt at a much slower rate than otherwise comparable lab-made commercial formulas. After being kept at room temperature for 30 minutes, the lab-made formula melted 52% of its weight versus only 17% with PurelyForm™ Texture Solution 100 series.

Low Fat Dairy-Base Frozen Novelty Texture Sensory Profile



This texture sensory profile demonstrates how ADM's PurelyForm™ 100 series offers a similar profile in low fat dairy-based frozen novelties, all while improving cost-in-use.

Drip Test



PurelyForm™ 100 series delivers improved performance in typical formulations and performs identically to premium commercial brands.

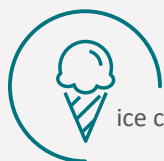
# Don't Get Frozen Out

ADM's texture solutions are an innovative, clean-label solution for dairy and dairy alternative products. They are excellent stabilizers in frozen desserts and beverages, offer superb heat shock protection, reduce melting rate and even improve the taste. With a combination of ready-to-use hydrocolloid ingredients and cutting-edge technical expertise, we can help you get to market faster.

## PURELYFORM™ TEXTURE SOLUTIONS PROVIDE THESE BENEFITS:

- Robust texture
- Improved mouthfeel and flavor release
- Proven melting rate
- Added body and thickness
- Controlled ice crystal growth
- Improved freeze/thaw stability
- An alternative gelatinous texture for frozen desserts
- A clean-label solution

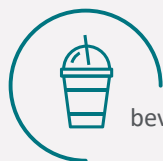
## More Applications, More Benefits DAIRY & DAIRY ALTERNATIVE APPLICATIONS



ice cream



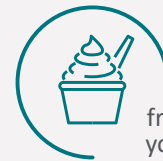
low fat, low calorie  
frozen dessert



beverages



non-dairy  
frozen desserts



frozen  
yogurt

### CLAIM & CERTIFICATION OPTIONS

Gluten-Free | Non-GMO | Non-Allergen | Vegan | Vegetarian | Kosher | Halal

PurelyForm™ Texture Solution 100 Series has a very stable 24 month shelf life when stored under normal dry and cool conditions.

## ADM DELIVERS FOR YOU

When you choose ADM, you have a partner who combines highly functional, clean-label texture solutions with superior technical ingenuity. Our extensive culinary and food science expertise gives you an edge in developing all manners of consumer-preferred food and beverages. Our high processing standards and partnerships with growers ensure a reliable, premium-quality product from farm to plate. Count on us to meet any formulation challenge, including helping write a cleaner label, and to deliver for you every time.



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