



Texture. Simplified.

ADM's hydrocolloid 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, texturizing formulas will deliver cleaner labels along with quality and regulatory assurance.

THE RIGHT HYDROCOLLOID SOLUTION

We'll get you to market faster as the global leader in creating hydrocolloid 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.

ADM's Hydrocolloid 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

HYDROCOLLOID 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 ¹

Achieve speed to market with customizable turnkey solutions

¹ Fi Europe, Delivering taste and texture in food and beverages, 2020



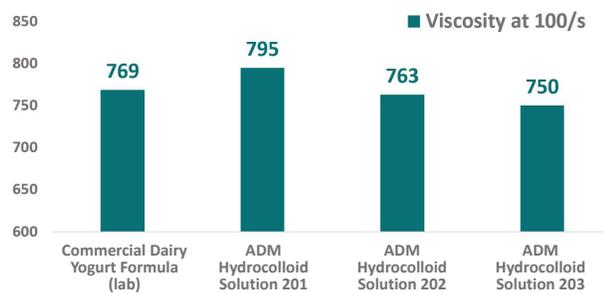
ADM's Hydrocolloid Solution 200 Series

A proven winner within our line of hydrocolloid solutions these dry blends of highly functional, plant-based ingredients make excellent stabilizers. They provide superb clean label options, all while delivering the essential mouthfeel consumers have come to enjoy.

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

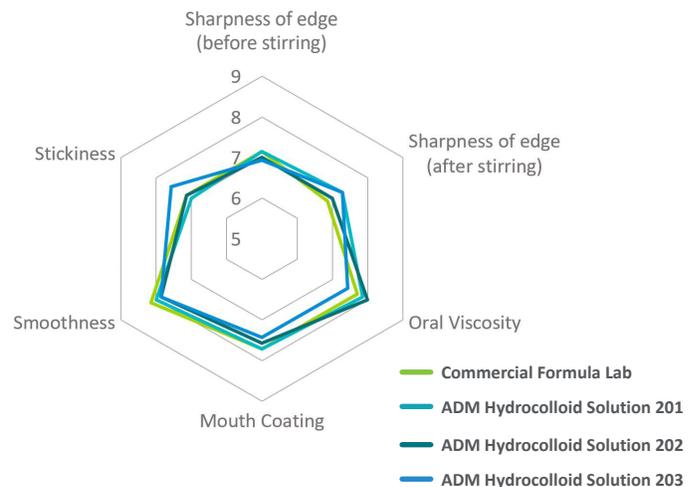
These high quality formulas add enhanced texture in a multitude of yogurt applications. ADM's 200 series are formulated to achieve the targeted sensory while contributing to the success of the final product.

Dairy Yogurt Viscosity



Texture analysis above shows ADM's solutions offer a range of texture profiles, all while delivering a cleaner label.

Dairy Yogurt Texture Sensory Profile



Above texture profile results show ADM's 200 series delivers a range of sensory attributes comparable to typical commercial formulas, all while offering a cleaner label.

Opt for Smooth Success

ADM's Hydrocolloid solutions are an innovative, clean label solution for dairy and dairy alternative products. They are excellent stabilizers across a variety of yogurt applications delivering preferred mouthfeel, unmatched consistency, and improved flavor release. With a combination of ready-to-use hydrocolloids & emulsifiers and cutting-edge technical expertise, we can help you get to market faster.

ADM'S HYDROCOLLOID SOLUTIONS PROVIDE THESE BENEFITS:

- Robust texture
- Improved mouthfeel and flavor release
- Added body and thickness
- Syneresis control
- A clean-label plant-based solution

More Applications, More Benefits

YOGURT APPLICATIONS



Spoonable
Yogurt



Drinkable
Yogurt



On-the-Go
Yogurt

CLAIM & CERTIFICATION OPTIONS

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

ADM's Texture Solution 200 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 hydrocolloid 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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