



Authentic Pizza Solutions. Sustainably Sourced.



Grab a Slice of Growth with ADM

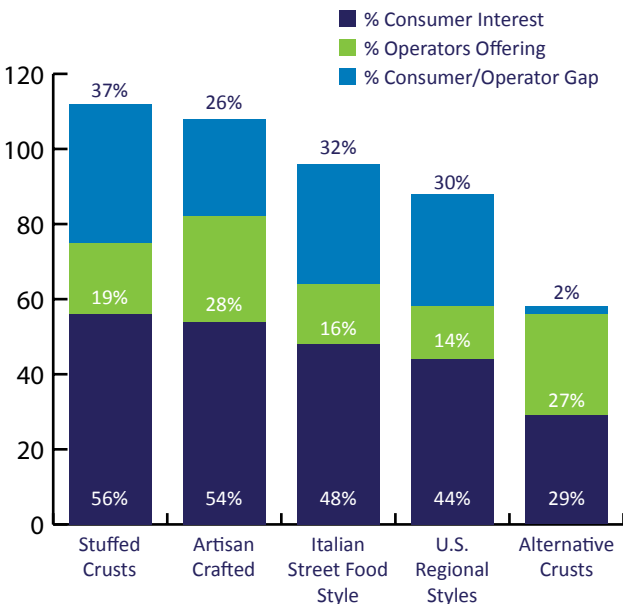
The pizza market continues to expand, presenting exciting opportunities to appeal to the evolving needs of modern consumers. From global foods to conscious consumption, ADM can help you deliver on today's trends with our range of authentic, differentiated offerings that include everything from Neapolitan-style and low-carb flours to sustainably sourced options.



What's Growing in Pizza?

TOP PIZZA MEGA TRENDS (RANKED BY CONSUMER INTEREST)

Stuffed crust, Regional, Italian-influenced, and Artisan-crafted pizzas have wide appeal among consumers but low adoption among operators who offer pizza.¹

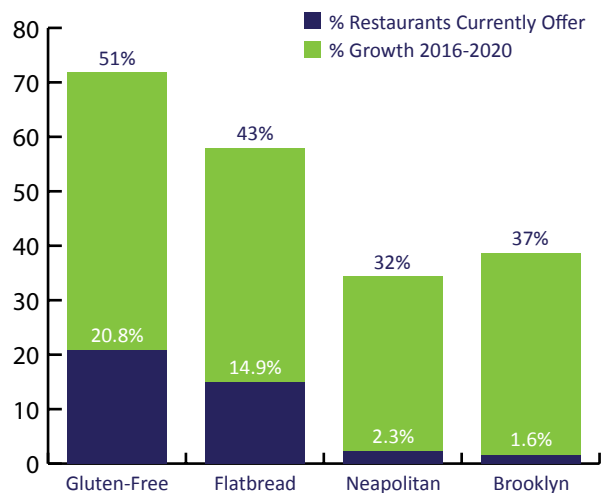


^{1,2} Datassential Pizza Report, 2022

³ Sustainability, The Hartman Group, 2021

FASTEST GROWING CRUSTS

Varieties indicating personal customization and regional and global styles are on the rise; however, appearance on menus is lacking, indicating growth potential.²



SUSTAINABILITY MATTERS TO CONSUMERS

2/3

of consumers say they always/usually base their product choices on sustainability considerations, and over a quarter do so at least sometimes, a nearly 80% increase from 14 years ago.³

HarvestEdge™ Oro Pizza Flours, Mixes, and Specialty Products

Our portfolio has everything you need to develop differentiated crusts that today's consumers are seeking. From authentic Italian style to better-for-you options, HarvestEdge™ Oro range of pizza solutions offers function and performance that can give you an edge in the pizza market.

ADM can also help you address responsible sourcing and environmental impact goals with our industry-leading sustainability programs that link farm to flour. We source wheat from farmers that are implementing regenerative agriculture practices and make it into flour at our carbon-neutral mills for a comprehensive approach that appeals to today's environmentally conscious consumer.



ADM's Pantry

Available in 25 lb bag,** 50 lb bag, and bulk options.

Pizza Flour

- 00-Style Pizza Flour*
- Pizza Flour*
- Certified Sustainable Pizza Flour*

Pizza Mix

- Pizza Mix*

Custom Blending

- Flours
- Mixes

Specialty Flour

- Low Net Carb Flour Replacer

Specialty Products

- Semolina
- Whole Wheat Flour
- Sorghum
- Corn Meal
- Ancient Grains, Pulses

*Sustainably sourced

**Speak to your ADM representative about 25 lb options.

HarvestEdge™ Oro 00-Style Pizza Flour

For authentic Neapolitan-style pizzas with a crisp and chewy crust. Our blend of 100% American-grown wheat is sustainably sourced and milled to exacting '00' standards.

HarvestEdge™ Oro Pizza Mix

Our pizza mix offers consistent quality every time! This mix is made from a custom blend of premium wheat flours, is sustainably sourced, and is ideal for delivering thin and crispy crusts. Just add water.

HarvestEdge™ Specialty Grains

Enhance your pizza menu with a variety of specialty grains that offer variety and functionality.

HarvestEdge™ Oro Pizza Flour

Our versatile pizza flour can be used across a variety of crust applications from thin to thick, and is sustainably sourced.

HarvestEdge™ Oro Low Net Carb Flour Replacer

Keto without compromise! Our low-net carb pizza flour not only delivers great taste and a thin, crispy crust with 4g net carbs but also contains fiber and protein to help you be your best.

HarvestEdge™ Oro Custom Flours & Mixes

ADM has the product development expertise and baking ingredient pantry to formulate the perfect mix or blend tailored for your operation.

Why Choose Sustainably Sourced?

As the world becomes increasingly concerned with climate change, sustainability has become imperative. In addition, consumers want to know where their food comes from and how it is grown. ADM is uniquely positioned to help you address your responsible sourcing and environmental impact goals- through our increased investment in regenerative agriculture and other programs across our value chain aimed at reducing your carbon footprint.

OUR PROCESS

With our deep-rooted relationships in agriculture and an integrated supply chain, ADM has the connections and programs that help us deliver on sustainable sourcing.

DIRECT SUPPLY CHAIN IMPACT

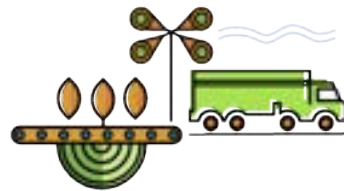
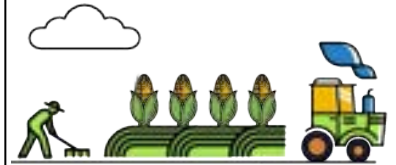
ADM supports wheat farmers in implementing regenerative agriculture practices that build healthy ecosystems and lower carbon emissions, and the wheat is made into flour at a carbon-neutral mill for a comprehensive approach at every step of the value chain. Our integrated approach also connects you to fields and growers, creating transparency and quality connections in your finished products that matter to consumers.



Our process.

With our deep rooted relationships in agriculture and an integrated supply chain, ADM has the connections and programs that help us deliver on sustainable sourcing.

Lower carbon sourcing.
Starting with regenerative agriculture programs that reduce farm level GHG emissions.



Transportation & logistics.

Increasing use of renewable energy across our supply chain.

Carbon neutral mills.
ADM's U.S. flour milling operations are now 100% net carbon neutral.



Sustainably sourced flour.

Enabling meaningful GHG emission reductions in flour sourcing, and a pathway to carbon neutral options.



What is Regenerative Agriculture?

At ADM, we work together with growers to identify and implement regenerative farming practices that reduce GHG emissions, improve soil health, protect water quality, sequester carbon and increase farm resiliency.



PRINCIPLES

ADM adheres to principles of a regenerative agriculture system that are based in indigenous ways of land management and are adaptive to local physical conditions and culture.

- **Maintain living roots in soil**
Cover crops
- **Maximize diversity: crops, soil, pollinators**
Crop rotation
Integrated pest management
- **Minimize soil disturbance**
Conservation tillage or no till
- **Continuously cover bare soil**
Cover crops
No till
- **Responsibly manage inputs**
Fertilizer & pesticides



RECRUITMENT & SUPPORT

With a vast and growing U.S. network of 60,000 growers, 220 originators & 3 climate smart origination managers, ADM hosts annual grower meetings to show appreciation and maintain transparency on overall sustainability trends and your goals.



DATA GATHERING & RESULT ANALYSIS

ADM and Farmers Business Network utilize best-in-class technology and comprehensive industry resources to gather data and calculate results, for a high degree of confidence with credibility and trust from growers.

GROWER CONNECT™

At ADM, cultivating relationships with farmers is an integral part of the sustainable sourcing process. Grower Connect™ represents the long-standing connections we have forged with local producers, offering you a link to farm families and their journey to advance more sustainable and regenerative practices.

Grower Connect™ provides you with greater transparency into the people and places behind our products, enabling stronger connections for your brand.





Enhance Your Pizza Operation with Sustainably Sourced HarvestEdge™ Oro Pizza Solutions

When it comes to giving consumers what they're looking for, we're here to help you deliver. With our range of high-quality, sustainably sourced pizza flours, mixes, and specialty products, HarvestEdge™ Oro pizza solutions offer functional performance and consumer appeal. Contact ADM today for a sample and more information.



Let's Collaborate.

milling@adm.com | adm.com/milling

ADM IS YOUR PARTNER IN SUSTAINABLE SOURCING FOR A BETTER TOMORROW



Climate

protecting the planet through our actions



Integrity

promoting human rights and social responsibility



People & Communities

supporting others at home and around the globe