

A Taste of Metabolic Health

Functional Foods & supplements featuring *Bifidobacterium animalis* subsp. *lactis* CECT 8145 BPL1[™]

CASE STUDY



go.adm.com/metabolichealth

Our definition of health and what it means to be healthy has evolved significantly over the years. While in the past, the focus may have been on the numbers on a scale, today's consumers are evaluating their overall well-being through a combination of factors that provide a more holistic picture. While maintaining a healthy weight is still a vital part of overall health, we now understand it is only one piece of the wellness puzzle.

Metabolic health, which is comprised of five key health markers, provides a more accurate and comprehensive assessment of an individual's health. By taking proactive steps, we can promote an improved quality of life and better support our health as we age.

Fewer than 8% of US Adults have optimal metabolic health*

While lifestyle factors such as diet and exercise are essential to supporting metabolic health, changing how we live and eat can be challenging. That's why consumers are increasingly looking for simple ways to aid in their overall wellness journey. One of the key ways they can do so is with key ingredients shown to support aspects of metabolic health. One such ingredient is ADM's proprietary, award-winning strain *Bifidobacterium animalis* subsp. *lactis* CECT 8145 BPL1[™].

BPL1[™] is offered as both a probiotic and postbiotic strain, and clinical research on these strains has shown positive results regarding aspects of metabolic health.





60% of consumers surveyed said they plan to improve their general health and wellness over the next twelve months.**

*O'hearn, M; et al, (2022) J AM Coll Cardiol. 80(2): 138-151 **FMCG Gurus Positive Nutrition

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Probiotic BPL1[™]

Emerging *in vitro* evidence suggests probiotic BPL1[™] may help support:

Weight management in combination with diet and exercise

Metabolic health pathways

A healthy BMI in combination with diet and exercise

12 Scientific Papers

& 1 Clinical Study

Postbiotic BPL1[™]

Emerging *in vitro* evidence suggests postbiotic BPL1[™] may help support:

A healthy waist circumference in conjunction with diet and exercise

Metabolic health pathways

8 Scientific Papers

& 1 Clinical Study

ADM is excited to be able to offer these strains in both convenient functional foods as well as innovative dietary supplements. Whatever your consumers' preference, ADM has the form and function to help support their wellness journey.

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Dairy-Free Metabolic Yogurt Alternative

Delicious and nutritious are the two key hallmarks of this plant-based soy yogurt alternative concept. Each container contains 10B CFU of BPL1[™] to support aspects related to metabolic health. In addition, this creamy, smooth yogurt alternative features the same familiar texture and taste your consumers love in traditional dairy yogurt.

CONCEPT HIGHLIGHTS

Pre-Pro-Post:

- 10 B CFU Bifidobacterium animalis subsp. lactis CECT 8145 BPL1™
- Fibersol®-2

Vegan:

- ADM Profam[®] 891 Soy Protein Isolate
- ADM Coconut Oil



CONCEPT 2

Metabolic Yogurt

This yogurt is anything but traditional. With 10B CFU of BPL1[™] per container, this smooth, rich yogurt will bring consumers back to the dairy aisle again and again. Each delicious spoonful boasts the taste and texture consumers crave with the nutritional convenience only a functional food can offer.

CONCEPT HIGHLIGHTS

Pre-Pro-Post:

- 10 B CFU *Bifidobacterium animalis* subsp. *lactis* CECT 8145 BPL1[™] - Fibersol®-2



Australian Finger Lime Mint Tri-biotic Dietary Supplement

Supporting your health doesn't have to be boring. That's why we created our refreshing Australian Finger Lime Mint Tri-biotic. Each gummy delivers a delicious and convenient way to supplement your diet with ingredients that support aspects of body composition and metabolic function.

CONCEPT HIGHLIGHTS

Reduced Sugar:

- SweetRight[™] Allulose
- Fibersol-2L®

Pre-Pro-Post:

- Fibersol-2L®
- Probiotic spore DE111®
- Postbiotic heat-treated $\mathsf{BPL1}^{\scriptscriptstyle{\mathsf{TM}}}$

Flavonoids from Com*Plex* tea extract, a selected blend of high-quality green and black tea leaves

Vegan:

- TEXPERIEN[™] Max Modified Tapioca Starch

Natural Flavors and Colors from Nature:

- Natural Finger Lime Flavor WONF (Australian provenance)
- Natural Spearmint Flavor WONF
- Colors from Nature Blue and Yellow



Make it your own by accessing ADM's extensive pantry of natural flavors and colorings.



ADM Delivers for You

An innovative leader in the microbiome field, ADM delivers future-forward nutrition fueled by science, with a complete range of solutions from prebiotics, to probiotic and postbiotic strains, all clinically documented to deliver health & wellness benefits.

An expansive pantry of health & wellness ingredients, including biotics, botanical extracts, vitamins, minerals, and more, means you can deliver innovative, science-driven supplements and food and beverage formulations to meet consumers' evolving functional nutrition needs. With our vertically integrated supply chain to ensure the reliability and availability of highquality products and our dependable customer service, you get industry-leading quality solutions to ensure your success.

Visit **adm.com/microbiome** for more information.

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