

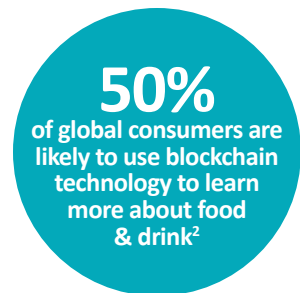


Better Together

Consumers around the world are increasingly seeking out dietary options they can feel good about and that support their healthy living goals. This suggests they are looking for plant-based options, but also, food with ingredients they feel they can trust to have less of an environmental impact. With more consumers adding plant proteins into their lifestyle, ADM recognizes the need to provide locally, non-GMO, traceable and sustainable soy protein. Soy is packed with protein and nutrition, providing essential amino acids and fiber, while also being able to take on a variety of tastes and textures. But finding the ideal soy ingredients to achieve this can sometimes prove challenging, and that's where ADM's SojaProtein comes in.

FROM FARM TO FORK

SojaProtein has been delivering exceptional soy products locally in Europe since 1977, and together, ADM is now the largest grower and producer of high-quality soy ingredients in and originating from Europe. Grown and processed under Serbia's strict non-GMO regulations, ADM's SojaProtein offers an array of versatile and high performing soy protein ingredient solutions, with the same commitment to quality you have come to expect from ADM.

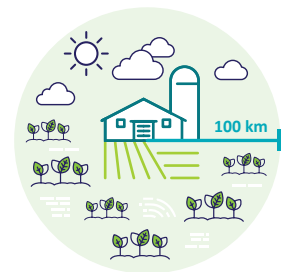


1. ADM Outside Voice™ Global Plant Protein 2020
 2. FMCG Gurus, 2021.
 3. FMCG Gurus, Plant-Based Meat Global Report, 2022.



Extensive Flexibility

ADM's SojaProtein offers a wide range of functional soy protein ingredients, including a considerable amount of tailored textured soy protein concentrates. The extensive variety of shapes, sizes (strips, chunks, crumbles and flakes) and colors of our textured soy protein concentrates will aid in any formulation brief challenge. We're able to offer more options, guaranteeing you have what is needed for your next innovation success.



NON-GMO AND SUSTAINABLE SOY

ADM's SojaProtein collects the majority of its soy from within just 100 kilometers of its production facility. Through close cooperation with farmers and growers since 1977 and third party certification verification, ADM and SojaProtein ensure high quality sustainable soy, from seed to bean and beyond under Serbia's strict non-GMO regulations, which prohibit genetically modified organisms' use, sale, and production. But, ADM's SojaProtein goes a step beyond these laws, adhering to even stricter rules to preserve the quality of its soy from seed production to delivery of the final product. Produced in a non-GMO factory, ADM's SojaProtein soy portfolio has less than 0.1% genetically modified content, giving it a competitive advantage in meeting consumer demands for sustainably grown, non-GMO soy products.

SPEED TO MARKET

With combined know-how and support behind your plant-based meat alternatives, you get the boost of getting to market with new and innovative food products faster. Not only do you get ADM's years of technical experience and vast pantry to aid you in creating on-trend and consumer preferred plant-based foods, but you also can rest assured knowing that ADM's SojaProtein products are reliable, with a European sourced supply ensuring quick transport and accessibility.



R&D KNOW-HOW & CONSUMER INSIGHTS

ADM brings over 75 years of consumer insight and food and flavor design experience to help support our partners in crafting new and on-trend food products. Our culinary research and development experts not only understand what modern consumers are looking for, but they also know how to deliver it to them in exciting, flavorful, and tasty ways. With our deep understanding of future-forward consumer insights, integrated full solution pantry and world class technical soy protein know-how, ADM is here to support you in creating new protein-forward product innovations your customers will love.

POTENTIAL CLAIMS

- European Sourced
- Non-GMO
- Sustainable
- ISCC Certified
- Traceable
- Europe Soya Certified
- Halal, Kosher

More Applications, More Benefits



Meat Alternatives



Processed Meat



Ready Meals



Baking



Cookies & Crackers



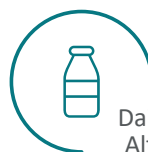
Powdered & Meal Replacement Beverages



Bars & Snacks



Cereal



Dairy & Dairy Alternatives



Confections



Finding the Formula

Available in a variety of granulations and formats, ADM's SojaProtein products are all non-GMO.

In fact, we grow and produce the only non-GMO soy protein concentrate (SPC) in Europe.

Our soy flour and textured soy flour contain minimum protein levels of 50%, while clean tasting and functional soy protein concentrates and textured soy concentrates achieve greater than 65%.

TEXTURED SOY FLOUR (TVP®)

As one of the highest quality products on the global market, Sopotex® not only provides a clean, neutral flavor, but also maintains its structural integrity and provides excellent hydration properties. Produced in a variety of shapes, sizes and colors, it's ideal for multiple applications.

Meat Extension

Meat Alternatives

Seafood Alternatives

Product	Description	Product Code	Characteristics	Protein /100g	Size	Packaging	Bags per Pallet	Net Weight Pallet
Sopotex®	N minced	BFL42000002	Light, neutral	50	2-7 mm min 85%	12 kg	21	252 kg
Sopotex®	N minced	BFL42000003	Light, neutral	50	1-4 mm min 85%	15 kg	21	315 kg
Sopotex®	N minced	BFL42000006	Light, neutral	50	1.5-3.5 mm min 85%	15 kg	21	315 kg
Sopotex®	N minced	BFL42000007	Light, neutral	50	.5-2 mm min 85%	15 kg	21	315 kg
Sopotex®	N minced	BFL42000008	Light, neutral	50	1-4 mm min 85%	15 kg	33	495 kg
Sopotex®	N flakes	BFL42000011	Light, neutral	50	1-6 mm min. 85%	12 kg	21	252 kg
Sopotex®	N minced	BFL42000015	Light, neutral	50	.5-2 mm min 85%	15 kg	21	315 kg
Sopotex®	Ham colored minced	BFL42000023	Redish, ham color	50	1-4 mm min. 85%	15 kg	21	315 kg
Sopotex®	Ham colored minced	BFL42000024	Intense redish, ham color	50	1-4 mm min 85%	15 kg	21	315 kg
Sopotex®	Beef colored minced	BFL42000030	Brown, beef color	50	1-4 mm min 85%	15 kg	21	315 kg
Sopotex®	Beef colored minced	BFL42000036	Intense brown, beef color	50	1-4 mm min 85%	15 kg	21	315 kg
Sopotex®	N chunks	BFL42000046	Light, neutral	50	5-20 mm min 85%	12 kg	21	252 kg
Sopotex®	N crunch	BFL42000057	Light, neutral	50	5-15 mm min 85%	12 kg	21	252 kg
Sopotex®	N slices	BFL42000071	Light, neutral	50	40-80 mm min 85%	12 kg	18	216 kg
Sopotex®	N small minced	BFL42000084	Light, neutral	48	.75-1 mm min 85%	20 kg	21	420 kg
Sopotex®	N minced	BFL420000213	Light, neutral	50	1-4 mm min 85%	15 kg	30	450 kg

TEXTURED SOY PROTEIN CONCENTRATES (TSPC)

Tradcon T demonstrates ADM's SojaProtein expertise in extrusion and provides high performing functionality for a range of meat alternatives, including whole muscle-like, applications. As the lightest in color and most neutral tasting ingredient within the portfolio, Tradcon T meets consumer preferred expectations not only in taste, but also texture. Available in customizable shapes, sizes and colors, Tradcon T meets vegan and vegetarian requirements, plus flexitarian consumer demand.

Meat Extension

Meat Alternatives

Seafood Alternatives

Product	Description	Product Code	Characteristics	Protein /100g	Size	Packaging	Bags per Pallet	Net Weight Pallet
Tradcon T	Minced	BFL470000001	Light, neutral	68	.5-5 mm min 85%	15 kg	21	315 kg
Tradcon T	Minced	BFL470000002	Light, neutral	68	.5-5 mm min. 85%	15 kg	33	495 kg
Tradcon T	Minced	BFL470000003	Light, neutral	68	2-5 mm min. 85%	15 kg	21	315 kg
Tradcon T	Small minced	BFL470000007	Light, neutral	68	.5-2 mm min 85%	15 kg	21	315 kg
Tradcon T	Flakes	BFL470000013	Light, neutral	68	.5-6 mm min 85%	12 kg	21	252 kg
Tradcon T	Flakes	BFL470000014	Light, neutral	68	.5-9 mm min 85%	10 kg	33	330 kg
Tradcon T	Flakes	BFL470000020	Light, neutral	68	2-5 mm min. 85%	10 kg	21	210 kg
Tradcon T	Flakes	BFL420000021	light, neutral, irregular shape	68	.5-9 mm min. 85%	12 kg	21	252 kg
Tradcon T	Flakes	BFL420000022	light, neutral, irregular shape	68	.5-7 mm min. 85%	12 kg	21	252 kg
Tradcon T	Minced B	BFL470000030	Brown, beef color	68	2-5 mm min. 85%	15 kg	21	315 kg
Tradcon T	Strips	BFL470000051	Light, neutral	68	5-30 mm min 85%	10 kg	21	210 kg
Tradcon T	Mini crunch	BFL470000055	Light, neutral	68	2-6 mm min 85%	12 kg	21	252 kg
Tradcon T	Midi crunch	BFL470000056	Light, neutral	68	.5-8 mm min. 85%	12 kg	21	252 kg
Tradcon T	Crunch	BFL470000057	Light, neutral	68	5-10 mm min 85%	12 kg	21	252 kg
Tradcon T	R-chunks	BFL470000060	Light, neutral	68	5-25 mm min 85%	10 kg	21	210 kg
Tradcon T	Mini Stroganoff	BFL470000066	Light, neutral, irregular shape	68	-	12 kg	21	252 kg
Tradcon T	Chips	BFL470000070	Light, neutral	68	25-35 mm min 85%	12 kg	21	252 kg
Tradcon T	Stroganoff	BFL470000165	Light, neutral	68	10-15 x 40-55 mm min. 85%	12 kg	21	252 kg

SOY PROTEIN CONCENTRATES (SPC)

Bring high quality nutrition to a wide variety of food and beverage applications. A key ingredient for canned meat and meat alternative applications, Tradcon performs well in a variety of processes, such as HME all while maintaining a clean flavor, neutral color profile and high protein content in final products.

Extruded Snacks

Cereal

Sweet Baked Goods

Meat Extension

Meat Alternatives

Seafood Alternatives

Product	Description	Product Code	Characteristics	Protein /100g	Size	Packaging	Bags per Pallet	Net Weight Pallet
Tradcon	F 200	BFC700000201	Light, neutral	68	min 90%<.075 mm (#200 mesh US St. Sieve)	20 kg	36	720 kg
Tradcon	F 100	BFC700000301	Light, neutral	68	min 90%<.150 mm (#100 mesh US St. Sieve)	20 kg	36	720 kg
Tradkon SPC	HC-200	BFC500000201	Light, neutral	68	min 90%<.075 mm (#200 mesh US St. Sieve)	25 kg	30	750 kg
Tradkon SPC	HC-100	BFC500000311	Light, neutral	68	min 90%<.150 mm (#100 mesh US St. Sieve)	25 kg	21	525 kg
Tradkon SPC	HC-30	BFC500000402	Light, neutral	68	Coarse	Big Bag / Super Sack	1	900 kg

SOY FLOURS & GRITS

SOPRO® flour’s clean, neutral flavor profile combined with its light color and high nutritional value makes it functional for a wide variety of food applications.

Cookies & Crackers
Biscuits & Bars

Confectionery
Specialty Breads

Sweet Baked Goods
Gluten-Free Baking

Product	Description	Product Code	Characteristics	Protein /100g	Size	Packaging	Bags per Pallet	Net Weight Pallet
SOPRO® PTB	Full Fat Toasted Soybean Flour	BFL120000018	Yellow to tan, pleasant, neutral color	39	min 90%<.15 mm (#100 mesh US St. Sieve)	25 kg	30	750 kg
SOPRO® MTB	Semi Fat Toasted Soybean Flour	BFL210000001	Yellow to tan, pleasant, overly sweet, neutral color	47	min 90%<.15 mm (#100 mesh US St. Sieve)	25 kg	30	750 kg
SOPRO® UTB	Defatted Lightly Toasted Soybean Flour	BFL410000020	Yellow, specific	50	min 90%<.15 mm (#100 mesh US St. Sieve)	25 kg	30	750 kg
SOPRO® TB	Defatted Toasted Soybean Flour	BFL410000109	Yellow to tan, pleasant, overly sweet, neutral color	50	min 90%<.075 mm (#200 mesh US St. Sieve)	25 kg	30	750 kg
SOPRO® TG	Defatted Toasted Soybean Grits	BFL410000006	Yellow to tan, pleasant, sweet, neutral color	50	.2-.84 mm min 90%	30 kg	30	900 kg
SOPRO® TG	Defatted Toasted Soybean Grits	BFL410000072	Yellow to tan, pleasant, sweet, neutral color	50	.84-1.68 mm min 90%	25 kg	30	750 kg

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a thorough understanding of soy ingredients with high-level technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table –and offer top culinary and R&D expertise to give you an edge in developing consumer-preferred plant-based food and beverages. Our great processing standards and partnerships with growers help ensure a safe, sustainable and high quality product from farm to finished solution. Count on us to meet any formulation challenge head on and to deliver for your consumer every time.



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