



TEXTURED PROTEIN INGREDIENTS



Cleaner Taste with a Mouthfeel-Good Factor

Today's consumers are choosing more meat alternatives and other nutrition-forward, plant-based foods. ADM's PurelyNature™ textured protein ingredient portfolio, consisting of textured soy, pea, wheat, bean and pulse protein, provides ideal texture, technical support and precise application expertise, so you can harvest advantages with faster speed-to-market. We'll help you discover the cleanest-tasting portfolio in the field with ADM as the only partner who offers plant protein products backed by 75 years of experience in alternative protein design and taste expertise.

TECH SAVVY AND MORE THAN A TREND

The industry knows soy, pea and wheat proteins are in high demand since they are used most often for the influx of meat alternatives entering the marketplace. ADM helps you excel by educating you on the positive nutrition, high functionality, desired texture and clean taste behind our top-quality textured protein ingredients. We teach our customers exactly how to use all of our textured proteins. Our strong technical support and expertise in extrusion are key advantages as competitors are cutting back in this department.

82%
of consumers
have tried some of
the most popular
soy foods or
beverages¹

55%
of U.S. consumers
agree that meat
alternatives should
closely mimic the
taste of meat²

70%
of consumers
say they perceive
protein from
plant sources as
healthy³

¹Soy Connection by the United Soybean Board's "Consumer Attitudes About Soy foods and Health" Survey 2019

²Mintel "Plant-based Proteins" Report, May 2019

³International Food Information Council 2019



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Standout in a Crowded Field

ADM is one of the largest soybean processors in the world, and has been advancing our broader portfolio of plant-based proteins for over 75 years. This has led us to develop an unrivaled variety and depth of textured soy, pea, wheat, bean and pulse ingredients. This versatility and utility are ideal for a range of products and applications consumers are demanding today and will be interested in tomorrow.

When hydrated, textured protein delivers a fibrous meat-like texture with outstanding moisture retention and excellent mouthfeel, making them perfect for meat and meat alternative applications. In their dry form, they provide unique textures that characterize many of the most popular bars and snacks in the world.

Expert Options

No one offers you so many top-quality textured proteins—soy, pea, wheat, beans and pulses

Applications Expertise

Our ability to replicate traditional meat products and expertise in extrusion is renowned throughout the industry

Outstanding Texture

With ADM textured ingredients, we're able to provide the texture you desire every time

Speed to Market

Our global reach and direct partnerships with growers mean a consistent supply of the ingredients you need, when you need them

Preferred Taste

ADM textured protein ingredients begin as high-quality ingredients and deliver a pure, clean taste which eliminates many flavor challenges

Sustainable Sourcing

We're vertically integrated with a sustainable, traceable (identity preserved) and clear-label sourcing story that ups your appeal to today's environmentally focused consumer

*Sustainability and other claims based on U.S. standards



BENEFITS OF TEXTURED SOY, PEA, WHEAT, BEANS & PULSES

- Clean flavor
- Improved texture and moisture management
 - *Enhances texture to achieve perfect bite*
 - *Increases water binding*
- Versatile and highly functional
- Meet vegan and vegetarian requirements, plus flexitarian consumer demand
- Reliable and secure supply – identity preserved (IP)*
- Conventional, non-GMO, or organic options
- Perfect for adding texture and the density and bite consumers expect
- Uniform product: consistency, reliability, quality

*Except Textura™

More Applications, More Benefits

With an overwhelming demand and limits to the supply of textured ingredients, ADM streamlines your path to the right partnership for growth in this field. ADM is a one-stop partner for development with innovative, value-added consumer-preferred solutions. We will combine our winning plant-based proteins with our expert flavor and color capabilities, to craft top-quality textured protein applications, so you can bring industry-disrupting innovation to the market faster. ADM's textured protein ingredients can enhance a wide range of alternative solutions including:





Quality Products from Farm to Plate

Formulators are looking for high functionality, desirable texture and clean tasting soy, pea, wheat, bean and pulse ingredients to use in flexitarian food and beverage solutions. ADM's vast textured plant protein portfolio meets developers' challenges head-on, as a strategic one-stop solution partner from farm to plate. We have the technical expertise to help you put it all together and get to market sooner.

ADM TEXTURED PROTEIN INGREDIENTS CLAIMS AVAILABLE

Minimally Processed	Halal, Kosher
Identity Preserved	Clean Label
Non-GMO	Gluten-Free
Organic	Non-Allergen

PURELYNATURE™ TEXTURED PROTEIN PRODUCT OFFERINGS

TEXTURED SOY

- Flakes
- Flours
- Crumbles
- Crisps
- Strips
- Available in a variety of sizes and shapes and protein levels

TEXTURED PEA

- Crumbles
- Available in a variety of protein levels

TEXTURED WHEAT

- Flakes
- Shreds
- Available in a variety of sizes and shapes and protein levels

TEXTURED BEANS & PULSES

- Flakes
- Crisps
- Available in a variety of sizes and shapes and protein levels

PURELYNATURE™ LINEUP TVP® TEXTURED SOY FLOUR

Product Codes GM & IP options available	Product Description	Inches	MM	Format/Shape
165-840	Minced 60, uncolored	1/16"	1.6	irregular granule
165-118	Minced 180, uncolored	1/8"	3.25	irregular granule
165-173	F250, uncolored	1/4"	6.5	flake
165-124	Minced 240, uncolored	1/4"	6.5	irregular granule
165-624	Minced 240, uncolored ACH	1/4"	6.5	irregular granule
165-203	Chunk 3, caramel uncolored	5/16"	7.9	cubed chunk
165-607	Chunk 5, uncolored ACH	5/16"	7.9	irregular chunk
165-114	Chunk 12, uncolored	1/2"	12.7	cubed chunk

PURELYNATURE™ LINEUP TEXTURED SOY PROTEIN CONCENTRATES

Product Code	Product Description	Size/Shape
158-903	Malt Colored, two-year shelf life <small>Formally known as TVC®</small>	1/8" – 1/4" irregular granule
158-907	Malt Colored, two-year shelf life <small>Formally known as TVC®</small>	1/4" – 3/8" irregular granule
158-913	Uncolored, two-year shelf life <small>Formally known as TVC®</small>	1/8" – 1/4" irregular granule
158-917	Uncolored, two-year shelf life <small>Formally known as TVC®</small>	1/4" – 3/8" irregular granule

PURELYNATURE™ LINEUP ARCON® T TEXTURED SOY PROTEIN CONCENTRATES

GM	Product Description	Inches	MM	Format/Shape
158-118	Minced 180, uncolored	1/8"	3.25	irregular granule
158-418	Minced 180, uncolored <small>Brazilian Sourced Product</small>	1/8"	3.25	irregular granule
158-218	Minced 180, caramel colored	1/8"	3.25	irregular granule
158-428	Minced 180, caramel colored <small>Brazilian Sourced</small>	1/8"	3.25	irregular granule
158-125	Minced 300, uncolored	1/4"	6.5	irregular granule
158-225	Minced 300, caramel colored	1/4"	6.5	irregular granule
158-421	Minced 300, caramel colored <small>Brazilian Sourced</small>	1/4"	6.5	irregular granule
158-130	Minced 300, uncolored	1/4"	6.5	irregular granule
158-410	Minced 300, uncolored <small>Brazilian Sourced</small>	1/4"	6.5	irregular granule
158-230	Minced 300, caramel colored	1/4"	6.5	irregular granule
158-420	Minced 300, caramel colored <small>Brazilian Sourced</small>	1/4"	6.5	irregular granule
158-171	F125, uncolored	1/8"	3.25	flake
158-411	F125, uncolored <small>Brazilian Sourced</small>	1/8"	3.25	flake
158-271	F125, caramel colored	1/8"	3.25	flake
158-072	F250, white colored	1/4"	6.5	flake
158-172	F250, uncolored	1/4"	6.5	flake
158-412	F250, uncolored <small>Brazilian Sourced</small>	1/4"	6.5	flake
158-272	F250, caramel colored	1/4"	6.5	flake
158-830	Minced 300, light caramel colored	1/4"	6.5	irregular granule
158-480	Minced 300, light caramel colored <small>Brazilian Sourced</small>	1/4"	6.5	irregular granule
158-872	F250, light caramel colored	1/4"	6.5	flake

PURELYNATURE™ LINEUP CLEAN LABEL EXPELLER-PRESSED TEXTURED SOY

Product	Product Code	Product Description	Fat	Protein	Dietary Fiber	Size/Shape
Flakes P100	071070 non-GMO 071275 organic	18-month shelf life <small>Formally known as TexSoy®</small>	7.91g	51.28g	13.30g	Thru U.S. 1/4" (6.3mm) screen 90% min
P100S	071276 organic 071071 non-GMO	18-month shelf life <small>Formally known as TexSoy®</small>	7.91g	51.28g	13.30g	Thru U.S. #1/4" (6.3mm) screen 90% min On U.S. #12 (1.7mm) screen 90% min
P300S8	071278 organic 071074 non-GMO	18-month shelf life <small>Formally known as TexSoy®</small>	7.91g	51.28g	13.30g	On U.S. #4 (4.76mm) screen min 40% On U.S. #8 (2.63mm) screen, min 85%
Chunks P450	071075 organic 071279 non-GMO	18-month shelf life <small>Formally known as TexSoy®</small>	7.91g	51.28g	13.30g	Thru U.S. #1 (25.4mm) screen 100% Thru U.S. 3/8" (11.1mm) screen 100%
Crumbles PH100	072321 organic 072037 non-GMO	Meat and vegetarian applications, 18-month shelf life <small>Formally known as TexSoy®</small>	8.10g	57.3g	11.7g	Thru U.S. # 1/4" (6.3mm) screen 90% min
40% Soy Crisp	072649 non-GMO	Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions, 18-month shelf life <small>Formally known as Textura™</small>	4.81g	44g	12.4g	2.5 - 4mm x 3 – 6 mm oval

PURELYNATURE™ LINEUP TEXTURED SOY PROTEIN PIECES

Product	Product Code	Product Description	Shelf Life	Fat	Protein	Dietary Fiber	Size/Shape
Fibrous Soy Piece	295-800	Meat and vegetarian applications, two-year shelf life <i>Formally known as Textura™</i>	2yr	3g	68g	<1g	20mm x 10mm irregular shape
60% Soy Protein Crisp	295-064 non-GMO IP	Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions <i>Formally known as Textura™</i>		4g	62g	1g	Textured piece
80% IP Soy Crisp 650#	295-080 non-GMO IP	Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions <i>Formally known as Textura™</i>		4g	>80g	<1g	Round, textured piece
80% Soy Protein Crisp	595-080	Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions <i>Formally known as Textura™</i>	18 months	4g	80g	<1g	Round, textured piece
80% Soy Protein Crisp	595-081	Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions <i>Formally known as Textura™</i>	18 months	4g	80g	<2g	Texturized piece, oval
80% Soy Protein Crisp	295-184 non-GMO IP	Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions <i>Formally known as Textura™</i>		4g	80g	<1g	Texturized piece, round
80% Soy Protein Crisp (rice starch instead of tapioca)	295-183	Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions <i>Formally known as Textura™</i>		3g	84g	<1g	Textured piece

PURELYNATURE™ LINEUP ARCON® T TEXTURED PEA PROTEIN

Product	Product Code	Product Description	Claims	Protein	Fiber	Fat	MOQ	Lead Time	Shelf-Life
Arcon® T 513	066513	1/4" crumble (blend of pea and chickpea)	Soy-Free, Non-GMO, Gluten-Free, Kosher, Halal, Grown & Produced in USA	70% minimum	11% minimum	7g	10K lbs	6 weeks	18 months
Arcon® T 514	066514	1/4" crumble (blend of pea and navy bean)	Soy-Free, Non-GMO, Gluten-Free, Kosher, Halal, Grown & Produced in USA	65% minimum	13% minimum	5.5g	10K lbs	6 weeks	18 months

PURELYNATURE™ LINEUP TEXTURED WHEAT PROTEIN

Product	Product Code	Product Description	Size
Textured Wheat Protein 201	621201	Non-GMO Uncolored Flake	About 10 x 6 mm
Textured Wheat Protein 203	631203	Non-GMO Uncolored Large Piece	About 16 x 8 mm
Textured Wheat Protein 205	641205	Non-GMO Uncolored Shred	About 12 x 3 mm



NUTRISTEM™ LINEUP TEXTURED BEANS & PULSES

Product	Product Code	Product Description	Shelf Life	Fat	Protein	Dietary Fiber	Size/Shape
Decorticated Red Lentil Crisps	070530 non-GMO	Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions, pleasant flavor profile, tan in color	18 months	1.39g	25.51g	4.4g	0% on a 1/4" screen, 35% on a #6 (3.36 MM), and 65% on a #16 (1.19 MM), 0% thru a #16
Textured Pea Protein Crumbles	071102	Meat applications, 18-month shelf life, tan to golden in color	18 months	10g	>60g	6g	Thru U.S. #1/4" (6.3mm) screen 100%
Navy Bean Crisp	595-100	Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions, 18-month shelf life. <i>Formally known as Textura™</i>	18 months	4g	22g	23g	Textured crisp
Black Bean Crisp	595-230	<i>Formally known as Textura™</i>	18 months	3g	24g	23g	Textured crisp

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a world-class portfolio of clean-tasting, textured protein ingredients with unmatched technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table—and our extensive culinary and R&D expertise gives you an edge in developing consumer-preferred, plant-based food and beverages. Our high processing standards and partnerships with growers ensure a safe, sustainable*, premium-quality product from farm to plate. Count on us to meet any formulation challenge, from helping craft new products to writing a cleaner label, and to deliver for your consumer every time.

*Sustainability and other claims based on U.S. standards

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