



Winning with the Right Solution

In light of the notable consumer inclination towards plant-based solutions and other nutrition-forward plant-based foods, soy is in high demand. It performs in a wide range of products from meat extension to beverages and beyond. Its do-it-all properties let you answer any number of formulation challenges from improving texture to adding protein and fiber. We offer holistic, value added solutions and a reliable and diverse range of soy concentrates.

ADM is investing in what's next to bring trusted product performance, first-in-the-industry innovation and sustainable solutions at scale so you can win in today's dynamic market.

UNLOCK THE POWER OF PLANT PROTEIN

Flexitarians continue to embrace plant-based foods, so ADM's soy portfolio becomes more important for its great taste, texture and functionality. It plays a key role in protein-rich foods and beverages, and based on market trends, its prevalence is destined to grow. Soy protein concentrates are plant protein sources that have essential amino acid levels and a good availability.



68%

of European consumers consider taste and nutrition equally important when searching for plant-based alternatives¹

70%

of UK Flexitarians are aware of soy and 42% already consumed soy¹

75%

of consumers look for protein content when checking labels²

¹ADM Outside Voice™ Global Protein Consumer Discovery, 2023

²FMCG GURUS: Meat & Plant-Based – Global Report 2022



Trade Down on Costs, Not on Functionality

We advanced the category of SPC by creating a portfolio of European grown, sourced and produced FSPCs in the 1990s for cost optimized solutions without compromising on functionality vs. isolate. Our extensive range of quality soy protein concentrates help you formulate the on-trend, high protein products consumers are craving.

TRUSTED PRODUCT PERFORMANCE

Superb Taste and Texture

Consistent, high quality European-grown soy protein, combined with technical and extrusion expertise at our new Serbia Extrusion Production Facility, creates a cleaner tasting, targeted texture product that functionally performs.

Applications Expertise

Our in-depth understanding of the intricacies of powdered and textured proteins helps you deliver the targeted structure, texture, as well as the expected bite and chew that consumers are looking for in plant-based products.

FIRST IN THE INDUSTRY INNOVATION

We're constantly increasing presence and partnerships with a new state-of-the-art texture solution center in the heart of food ecosystem (Wageningen, NL 2025) to build, scale and problem solve the next generation of protein innovation together.

SUSTAINABLE SOLUTIONS AT SCALE

Sustainable Sourcing Options

We're prioritizing local farmer direct sourcing (majority of soy sourced within 100 km of Becej, Serbia facility) and introducing sustainably sourced soy from our regenerative agriculture program. Additional optionality for non-GMO, certified third-party sustainable soy ingredients available.

Reliable Supply

Our longstanding farmer relationships help enable European-grown, sourced and produced soy protein to provide you with a secure supply of locally sourced and produced ADM textured soy proteins.



Come join us at our new Protein Solutions Center in Wageningen, NL to create delicious next-gen products.



CREATE WINNING SOLUTIONS

ADM offers a broad portfolio of soy protein concentrates to help you deliver standout food and beverage products that meet the needs of today's health-conscious consumers. Leverage our vast expertise to help you find creative solutions to your application or functional challenges.

Here are ways our outstanding soy protein concentrates can help:

INCREASE WATER RETENTION AND JUICINESS

IMPROVE TEXTURE AND MOUTHFEEL

PROVIDE EMULSIFICATION PROPERTIES

BOOST NUTRITIONAL VALUES

REDUCE COST

ENHANCE VISCOSITY

More Applications, More Benefits



meat alternatives



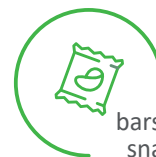
processed meat



dairy alternatives



beverages



bars and snacks



baking



cereal



ice cream novelties



nutritional products



pet food & animal feed



Exactly What You Had in Mind

Every product is different, so we offer formulators many choices to meet their unique product and application goals. With a minimum protein content of 65% on a moisture-free basis — and a fiber content of 20% — our traditional and functional soy protein concentrates deliver cost-effective solutions available as a powder or textured pieces. Our soy protein concentrates are available in organic, expeller-pressed, non-GMO, clean label and conventional formats. We have the technical expertise and flavor craftsmanship to help you put it all together and get to market quickly.

NORTH AMERICAN-SOURCED SOY PROTEIN CONCENTRATES		
Product Lineup	Description	Application
Arcon® Plus 412	Highly functional, adds texture, water binding	Processed meat systems including fermented sausages
Arcon® S	Very low flavor profile, high protein solubility, superior fat emulsification, good dispersibility and water-binding properties	Meat products, surimi analogs, cream-based soups and sauces, bakery products, nutritional powder drinks
Arcon® SM	Very low flavor profile, high protein solubility, superior fat emulsification	Emulsified and injection meat systems
Arcon® SMB	Highly functional, water dispersible, good fat emulsification	Low sodium food systems, nutritional beverages
Arcon® SMP	Fine powder, low flavor profile, high protein solubility	Emulsified/injection poultry, uncured red meat, high-moisture extrusion applications
Arcon® SQ	High solubility, excellent emulsification, very good water binding	Processed meat and other food systems where water binding is required
Arcon® SJ	Soluble, good functionality	Emulsified processed meats, surimi analogs
Arcon® SB	High solubility, good water binding and emulsification properties	Fully-cooked coarse ground and emulsified meat products like gyros and kebabs
Arcon® F	Fine powder, low PDI, bland, free flowing	Protein supplements, meat systems, fermentation
Arcon® VF	Fine powder, low PDI, bland, free flowing	Protein supplements, nutritional bars, meat systems
Arcon® ST	Very low flavor profile, high protein solubility, superior fat emulsification	Emulsified and injection meat systems
Soy Protein Concentrate 441	Good emulsification and water binding Formerly known as Nocra 441	Emulsified meat systems, coarse ground meat, other food products where fat emulsification is required
Soy Protein Concentrate 443	Moderate water binding and fat emulsification Formerly known as Nocra 443	Coarse ground meat systems

Our soy protein concentrates are available as non-GMO (Identity-Preserved program) and regionally sourced products



ADM SOY PROTEIN CONCENTRATES FROM SERBIA

Product	Description	Product Code	Characteristics	Protein /100g	Size	Packaging	Bags per Pallet	Net Weight Pallet
Tradcon	F200	BFC700000201	Light, neutral	68	min 90%<.075mm (#200 mesh US St. Sieve)	20kg	36	720kg
Tradcon	F100	BFC700000301	Light, neutral	68	min 90%<.150mm (#100 US St. Sieve)	20kg	36	720kg
Tradcon SPC	HC200	BFC500000201	Light, neutral	68	min 90%<.075mm (#200 US St. Sieve)	25kg	30	750kg
Tradcon SPC	HC100	BFC500000311	Light, neutral	68	min 90%<.150mm (#100 US St. Sieve)	25kg	21	525kg
Tradcon SPC	HC30	BFC500000402	Light, neutral	68	Coarse	Big Bag / Super Sack	1	900kg

ADM SOY PROTEIN CONCENTRATES FROM EUROPOORT

Product	Product Description	Product Features	Shelf Life	Application
Arcon® F IP (EU)*	Very fine powder	Protein content > 69%, neutral taste and color, lactose free, non-gluten	2 years	Meat & plant-based alternatives, bakery, drinks, protein supplements, fermentation.
Arcon® G IP (EU)*	Grits	Protein content > 69%, neutral taste and color, lactose free, non-gluten	2 years	Meat & plant-based alternatives, bakery, drinks, protein supplements, fermentation.
White Flakes IP (EU)*	Defatted soy grits	Protein content 53-56%, neutral taste and color, lactose free, non-gluten	1 year	Suitable for further processing.
Arcon® T (EU)*	Textured soy protein concentrate, crumbles	Protein content > 69%, great neutral taste and color, lactose-free, non-gluten. The meat-like texture promotes moisture and fat retention while maintaining an excellent mouthfeel.	2 years	Very suitable for texturized ground plant-based alternatives, like plant-based minced.

*Also available as German sourced, non-GMO
For all the products we have different grit and packaging options available.

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines one of the industry's broadest and most versatile portfolio of soy protein concentrates with unmatched technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table – and offer top culinary and technical expertise to give you an edge in developing consumer-preferred plant-based food and beverages. Our high processing standards and partnerships with growers help ensure a safe, sustainable*, premium-quality product from farm to plate.

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*Sustainability and other claims as defined by U.S. standards

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