



Get a Leading Edge with ProFam®

Soy-based foods and beverages continue to dominate in new product launches of alternative categories – which makes quality soy protein isolates a must. So where do savvy formulators turn for great taste, functionality and nutrition? Try the people who happen to know soy very well and have experience on soy applications for more than 75 years.

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.

BEHOLD PLANT-MANIA

Soy protein isolates have an equivalent essential amino acid profile (PDCAAS score = 1) to animal proteins. Dairy alternatives, meat alternatives and other protein-powered, plant-based food and beverages continue to become an everyday part of Flexitarian consumers' lifestyle. As the popularity of these products continues to build, formulators are using soy protein isolates for their unmatched contributions to aspects like texture, water binding, emulsification and overall nutrition performance.



#1

Soy Protein
is the most used
plant-based protein
source globally¹

73%

of German consumers
perceive soy as healthy
and nutritious²

75%

of consumers look for
protein content when
checking a label³

¹ Frost & Sullivan, 2023

² ADM Outside Voice™ Global Protein Consumer Discovery, 2023

³ FMCG GURUS: Meat & Plant-Based – Global Report 2022



Custom Fit Isolates for Best-in-Class Functionality

Soy protein isolates from ADM are best-in-class leaders in taste and function and can deliver protein-packed nutrition across a variety of applications. Meet taste expectations with an extremely clean tasting and high-quality isolate portfolio, custom fit for achieving targeted taste and texture as well as tailored nutrition.

TRUSTED PRODUCT PERFORMANCE

Superb Taste and Texture

Produced with worldclass technical and extrusion expertise, our high-quality protein isolates creates one of the cleanest tasting soy isolates in the industry, eliminating the need to solve for off-flavor challenges. They can provide high-impact texture or low-impact texture to suit the formulation desired.

Applications Expertise

Our technical know-how and understanding of the intricacies of soy proteins helps you deliver the targeted taste and texture and tailored nutrition 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 solutions 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 have an unwavering commitment to sustainability and traceability. Our identity-preserved sourcing story helps give you an edge, appealing to today's environmentally-focused, health-conscious consumer.

Reliable Supply

Integrated partnerships with growers guarantee a consistent supply of the ingredients you need, when you need them. Add in our future-forward market insight capabilities, and our cross-functional team's.



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



FORMULATION ON TREND

When it comes to formulation expertise, we offer a full solution partnership for most food and beverage challenges. We consider every aspect of your product to bring you the taste, texture and top-notch nutrition consumers desire. We execute with excellence, bringing you the full solution every time.

ADM's broad soy protein isolate portfolio can offer:

PROTEIN FORTIFICATION

IMPROVED TEXTURE AND MOUTHFEEL

OPTIMIZE SOLUBILITY

BETTER DISPERSIBILITY

INCREASE SUCCULENCE AND JUICINESS

PROVIDE EMULSIFICATION PROPERTIES

More Applications, More Benefits



dairy alternatives



extruded snacks & cereals



baked goods



nutritional bars



nutritional beverages



nutritional supplements



sauces, gravies & soups



meat alternatives



processed meat



pet food & treats

The Best Ingredients in the Industry

Every innovative solution we offer begins with an impressive array of ingredient options. ADM's clean isolated soy proteins can be used for enhanced nutrition and/or functionality in a variety of applications, with minimum protein levels of 90% on a moisture-free basis. All of our soy protein isolates are available as powder, and as non-GMO (Identity-Preserved program) products. We'll help you choose what's best so you can get to market quickly.

Product Lineup	Description	Application
ProFam® 646	Dispersible	Dry powdered mixes, injected meat products
ProFam® 648	Very fine powder, readily dispersible	Injected meat products, fine needle injection and powder beverages
ProFam® 781	Very low viscosity	Nutritional supplements, high-protein drinks and bakery products, extrusion
ProFam® 825	Neutral flavor profile, low viscosity, readily dispersible, highly soluble	Low viscosity beverages, nutritional bars and high-protein bakery products
ProFam® 827	Neutral flavor profile, low viscosity, readily dispersible, highly soluble	Low viscosity beverages, nutritional bars
ProFam® 875	Neutral flavor profile, low viscosity, highly functional, highly soluble	Nutritional beverages, cream soups and sauces
ProFam® 880	Dispersible, soluble, low-medium viscosity	Extruded cereal pieces, beverages, dairy blends and high protein baked snacks
ProFam® 891	Neutral flavor profile, highly soluble, highly functional, readily dispersible	Dairy-free products, emulsified and injected meat systems, nutritional supplements, nutritional bars
ProFam® 930	Neutral flavor profile, highly functional, high density	Nutritional supplements, high-protein beverages
ProFam® 931	High density, very low water binding	Nutritional bars, high-protein foods
ProFam® 936	High density, low water binding	Protein bars, high-protein foods
ProFam® 955	High density, highly dispersible	Protein tablets, nutritional bars, fermented meats, fresh cheese products
ProFam® 974	Highly soluble, highly functional, easily dispersible	Processed meats, emulsified meats, sausage-type meats, extrusion and plant-based meat alternatives
ProFam® 978	Highly soluble, highly functional, easily dispersible	Processed meats, emulsified meats, plant-based meat alternatives
ProFam® 981	Highly soluble, highly functional, easily dispersible	Uncured poultry and red meat products
ProFam® H200	Highly soluble, highly functional, dispersible	Whole-muscle meat products labeled as hydrolyzed soy protein

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines the industry's most comprehensive and versatile portfolio of soy protein isolates 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 R&D 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*. Count on us to meet any formulation challenge head on, and to deliver for your consumer every time.

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

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