



## HYDROLYZED WHEAT GLUTEN GBS



### Accelerate Growth in Business and Dough

Hydrolyzed wheat gluten is derived from high quality French wheat and most commonly used as a dough improver and dough relaxing agent in bread and baking applications.

#### BENEFITS OF ADM GBS

- French Origin Guarantee
- Clean, Neutral Taste, & Light Color
- Kosher & Halal
- Vegan & Vegetarian Status

Please contact your ADM representative for technical documentation on GBS.

#### HYDROLYZED WHEAT GLUTEN FOR USE IN BAKERY APPLICATIONS

**Description:** Light Cream-Colored Powder

**Protein:** ≥ 80%

**Packaging:** Big Bags (1000 kg), Bags (20 kg)

#### More Applications, More Benefits



specialty  
breads



pastries



cereals



cereal  
bars



cookies



milling

Hydrolyzed wheat gluten increases the extensibility while decreasing elasticity. The length and volumes can be increased by 5 to 10%. Additionally, development time, breakage and cracking can be reduced by adding ADM's GBS.

### ADM Delivers for You

In addition to our portfolio of specialty milled products, ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What that means for you? With **our vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, and the world's premier crop transportation network**, you can trust us to deliver what you need when you need it.



# ADM NUTRIANCE® WHEAT PROTEIN



## We Put the Delicious into Nutritional Plant Proteins

ADM Nutriance® Wheat Protein is a clean-tasting, versatile and functional plant protein that can address a variety of formulation challenges. Rich in glutamic acid, an amino acid used by the body during post-workout recovery, and easily digestible, Nutriance® is an ideal solution in the rapidly growing specialized nutrition category, offering the right balance of taste, texture and consumer appeal.

### WE HELP MAKE IT CRAVE-WORTHY

Consumers want great taste without sacrificing on nutrition. With a clean, neutral flavor with protein afternotes, and excellent solubility in beverage applications, Nutriance® helps you deliver a taste will consumers love. We've got the technical ingenuity and deep understanding of ingredients that give you an edge when it comes to delivering consumer-driven texture and taste enhancement.

Taste is the  
**#1**  
barrier when  
consumers  
consider plant-based  
foods & beverages<sup>1</sup>

**50%**  
of consumers  
are plant-based  
eaters<sup>2</sup>

<sup>1</sup> 2019 Food and Health Report, foodinsight.org

<sup>2</sup> OutsideVoice<sup>SM</sup> Protein Perception & Awareness Study

## CONSUMERS WANT PLANT PROTEIN THAT TASTES GOOD

**More than 70% rate protein from plant sources as healthy<sup>3</sup>**

<sup>3</sup> 2019 Food and Health Report, foodinsight.org

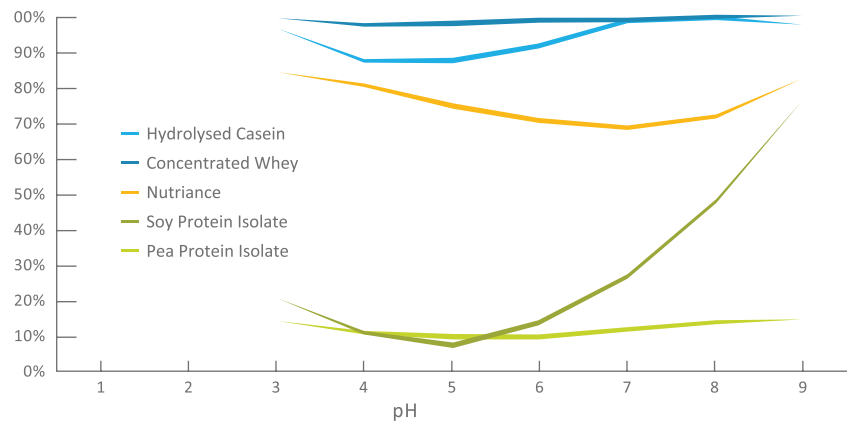


**ADM has done extensive research & development to ensure exceptional solubility and neutral flavor. The result: ADM Nutriance® Wheat Protein suits these consumer needs better.**

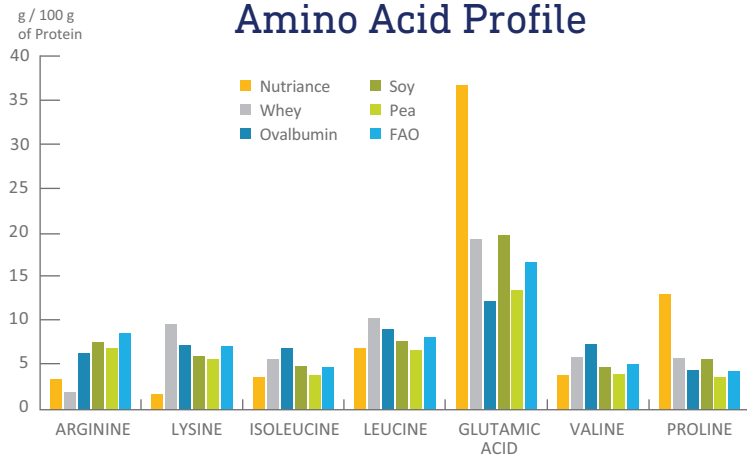
## Better Functionality

ADM Nutriance® Wheat Protein has excellent solubility across a range of pH compared to alternative proteins which results in a positive impact on final product.

### Solubility Graph



### Amino Acid Profile



## Better Nutrition

ADM Nutriance® Wheat Protein is a source of protein that is rich in Glutamic Acid. Important for the immune system and for the recovery after intense physical effort.



## PROTEINS THAT REAP BENEFITS

ADM Nutriance® Wheat Protein is sourced and produced in the Champagne region of France - it holds the 'Protein of the Future' distinction from Food Ingredients Europe 2015. Backed by ADM's unmatched people power - over 100 years of built-in experience, knowledge, performance and reliability, paired with the latest industry know-how and technical advancements, so we can give you the service and speed to market you need to succeed.



### Benefits of ADM Nutriance® Wheat Protein

- Clean, neutral taste & light in color
- Highly soluble
- Excellent digestibility
- High in glutamic acid
- Suitable for vegetarians and vegans
- Non-GMO & lactose free
- Contains BCAA's
- Versatile and highly functional
- With further processing, can be used alone or combined with other protein sources

### More Applications, More Benefits

ADM is a one-stop partner for development with innovative, value-added consumer-preferred solutions. We will combine our winning plant-based proteins with expert flavor and color capabilities, to craft a wide range of top-quality applications, so you can bring industry-disrupting innovation to the market faster.



nutritional beverages



cereal



nutritional bars



senior nutrition



dairy alternatives



sauces, gravies, & soups



### ADM Delivers For You

Sometimes, bigger is better. In addition to our portfolio of specialty milled products, ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What does that mean for you? With our **vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, unparalleled infrastructure, and the world's premier crop transportation network**, you can trust us to deliver what you need when you need it.

## ADM Nutriance® Wheat Protein

**Hydrolyzed wheat protein for use in food and beverages applications.**

**DESCRIPTION:** LIGHT CREAM COLORED POWDER  
**PROTEIN:** 83%  
**PACKAGING:** 20 KG

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