



Nutritious and Delicious

Get to know the cleanest-tasting bean and pulse portfolio in the business. Our NutriStem™ bean and pulse ingredients give products a wholesome nutritional boost without compromising flavor. We'll help you use them in a wide variety of exciting protein solutions that satisfy in every way.

BEANS HAVE NEVER BEEN SO HOT

Today, consumers are more conscious about the things they eat and are looking for something different. They want foods that taste great—and fit their modern definition of health. Known for being high in both protein and fiber, beans and pulses are more than just tasty. They carry a bona fide health halo as a nutrition forward whole-food ingredient. Bean and pulse ingredients are a smart way for formulators to meet evolving consumer demand for innovative meat and dairy alternatives, snacks, baked goods, and meal solutions.

Consumers are rewarding brands that incorporate traceability and sustainability*. ADM is the largest vertically integrated supplier of beans and bean ingredients and can help meet your company's supply chain goals.

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

Positive Nutrition is the #1 consumer needstate for protein occasions. Consumers first want 'High Protein', followed by 'High Fiber'¹

Taste is the #1 barrier when consumers consider plant-based foods²

With **75%** awareness, beans are the second most recognized plant protein, according to our survey³

¹ Hartman Group, "Protein Occasions Report", May 2019

^{2,3}ADM OutsideVoiceSM Consumer Study, May 2019



Making Beans & Pulses Thrive as Nice

When developing consumer-preferred products, it helps to know the right people. Our bean ingredients feature USDA #1 grade beans from a vertically integrated, trusted supply chain, and we have options for every formulation need—including clean label. Just as importantly, ADM bean and pulse ingredients are the cleanest tasting you'll find. That means whatever functional or nutritional goal you have, we're able to deliver the taste your consumers want too.

TASTE THAT BLOWS AWAY THE COMPETITION

To help you avoid off-notes associated with certain legumes we source the purest, cleanest tasting ingredients around. Our world-famous processing expertise has created the cleanest-tasting bean and pulse ingredient portfolio in the industry.

WHOLESOME, MODERN NUTRITION

We have myriad ways to add protein and fiber to your label. Minimal processing means our ingredients are nutritionally comparable to whole, cooked beans and pulses.

QUALITY FROM THE START

Our traceable, vertically integrated North America supply chain and close partnership with sustainable** growers ensures the highest quality ingredients and unrivaled consistency.

MORE OPTIONS THAN YOU CAN SHAKE A BEAN STALK AT

We have options to suit all consumer preferences and desired packaging claims: clean label, sustainably** sourced, non-GMO*, organic, gluten free, halal, kosher, non-allergen and more.

*All beans are non-GMO.

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



Superior in Taste - We Proved It

NutriStem™ Chickpeas and Black Beans are great examples of bean and pulse ingredient with superior taste attributes. ADM’s sensory analysis shows these far outshine competitive products.



CHICKPEA POWDER WAS PREFERRED BY ALL 12 PANELISTS.
Here’s what they told us:

“This is the only one that actually tasted decent.”

“It has a clean finish. No off-notes.”

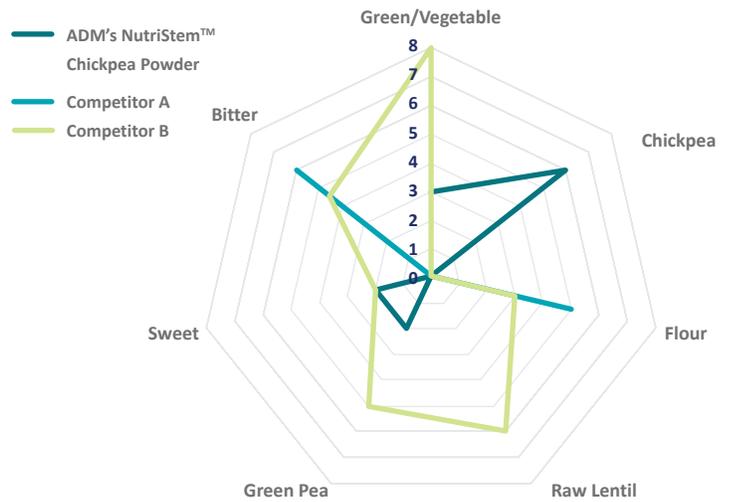
“I liked the taste and smell of this sample better than the other two.”

“Good consistency, flavor and aroma.”

Surprisingly, it is the only product to convey chickpea flavor without significant off-notes.

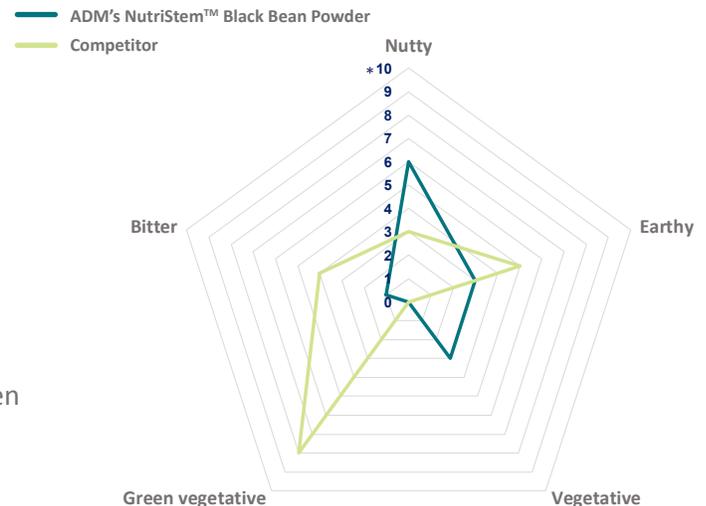
NutriStem™ Black Bean Powder was higher in nutty, and lower in earthy, without bitter notes compared to the competitor’s product. It was also high in a green vegetative note (resembling a raw green bean).

FEATURED INGREDIENT: Chickpea Powder



Source: ADM Sensory Analysis, Chickpea Powder Preference Tests Report, June 2019

FEATURED INGREDIENT: Black Bean Powder



Source: ADM Inside Voice™, January 2021

*Based on a 15-pt. scale



A NUTRITION- PACKED WORLD OF POSSIBILITIES

With the right ingredients and a world of formulation resources at your disposal, you'll be amazed at what you can do. Our product development know-how extends across categories.

More Applications, More Benefits

Great-tasting, reliable, consumer-winning plant protein products start here:



Meat Alternatives

- Deliver nutrition and function with a neutral taste palate
- High water binding
- Add a range of desirable color and texture attributes
- Powders can function as emulsifiers and stabilizers
- Grits, meals and powders support any processing method



Dairy Alternatives

- Deliver nutrition and function with a neutral taste palate
- Add a range of desirable color attributes
- Create a smoother, more appealing texture
- Improve viscosity and emulsification



Snacks & Bars

- Deliver nutrition and function with a neutral taste palate
- Add a range of desirable color and texture attributes
- Powders can function as emulsifiers and stabilizers
- Grits, meals and powders support any processing method



Meal Solutions, Pasta & Side Dishes

- Deliver wholesome protein nutrition while reducing costs
- High water binding capacity
- Add a range of desirable color and texture attributes
- Improve viscosity and emulsification
- Formulate pastas with high nutrition, low cooking loss and al dente texture



Bakery & Cereal

- Deliver nutrition and function with a neutral taste palate
- Add a range of desirable color and texture attributes
- Powders can function as emulsifiers and stabilizers
- Grits, meals and powders support any processing method

A Portfolio That's Simply The Best

With ADM, you get the largest selection of bean and pulse ingredients around. Our NutriStem™ line consists of cooked, dehydrated, pre-gelled and raw bean ingredients, and is known for the best quality, consistency and functionality in the industry. We have numerous non-GMO* and organic offerings.

Choose from a variety of options, forms and claims to meet all of your application needs.

VALUE-ADDED BEAN INGREDIENTS

NutriStem™ Product	Product Number	Size	Protein	Total Fiber	Fat	RTE
BLACK BEANS						
Organic Pre-Gelled Black Bean Flour	070642	90-95% through #100	21g	10g	1g	X
Non-GMO Black Bean Flour	070618	90-95% through #100	21g	10g	1g	
Non-GMO Pre-Gelled Black Bean Grits	282001	99% through #6	20g	23g	3g	X
Non-GMO Pre-Gelled Black Bean Meal	282008	75% through #16				X
Non-GMO Pre-Gelled Black Bean Powder	292001	95% through #80				X
Non-GMO Quick-Prep Whole Black Beans	262001	10x7mm				X
CHICKPEAS						
Organic Pre-Gelled Chickpea Flour	070624	90-95% through #100	22g	16g	7g	X
Non-GMO Chickpea Flour	070598	90-95% through #100	22g	16g	7g	
Non-GMO Pre-Gelled Chickpea Grits	882001	99% through #6	23g	22g	7g	X
Non-GMO Pre-Gelled Chickpea Powder	892001	95% through #80				X
Non-GMO Whole Chickpeas	842001	8x8mm				X
NAVY BEANS						
Non-GMO Pre-Gelled Navy Bean Flour	070615	90-95% through #100	22g	15g	3g	X
Non-GMO Navy Bean Flour	070616	90-95% through #100	22g	10g	2g	
Non-GMO Pre-Gelled Navy Beans Grits	482001	99% through #6	22g	23g	3.1g	X
Non-GMO Pre-Gelled Navy Beans Meal	482008	75% through #16				X
Non-GMO Pre-Gelled Navy Beans Powder	492001	95% through #80				X
Non-GMO Quick-Prep Whole Pinto Beans	462001	10x7mm				X
PINTO BEANS						
Non-GMO Pre-Gelled Pinto Bean Flour	070613	>95% through #100	22g	18g	3g	X
Non-GMO Pinto Bean Flour	070614	90-95% through #100	22g	18g	2g	
Non-GMO Pre-Gelled Pinto Bean Grits	182001	99% through #6	21g	23g	3g	X
Non-GMO Pre-Gelled Pinto Bean Meal	182008	75% through #16				X
Non-GMO Pre-Gelled Pinto Bean Powder	192001	95% through #80				X
Non-GMO Quick-Prep Whole Pinto Beans	162001	15x9mm				X
SMALL RED BEANS						
Non-GMO Pre-Gelled Small Red Bean Grits	382001	99% through #6	21g	24g	4g	X
Non-GMO Pre-Gelled Small Red Bean Meal	382008	75% through #16				X
Non-GMO Pre-Gelled Small Red Bean Powder	392001	85% through #80				X
Non-GMO Quick-Prep Whole Small Red Beans	362001	10x7mm				X
Non-GMO Whole Small Red Beans	342001	10x7mm				X

*All beans are non-GMO





TRIPLE-CLEANED, WHOLE DRY BEANS

NutriStem™ Product	Product Number	Protein	Total Fiber	Fat	Description
Black Beans (Turtle Beans, Mexican Black Beans, Spanish Black Beans)	213000	20-26	15-29 (3-7 Soluble)	1-3	Oval-shaped, shiny and black with a rich flavor. They have a velvety texture and hold their shape well while cooking.
Chickpeas (Garbanzo Beans)	237001	20-24	16-24	4-8	Beige in color with a nut-like taste and a buttery texture.
Dark Red Kidney Beans (Mexican Red Beans)	206000	20-24	22-32	1-3	Large, elongated, deep reddish-brown beans with a robust, full-bodied taste and soft texture. Kidneys hold their shape while cooking and readily absorb surrounding flavors.
Great Northern Beans (White Bean or Haricot Bean Family)	228000	20-27	19-24 (5-7 Soluble)	1-3	Medium-sized oval beans that are white in color, mild in flavor and have a powdery texture.
Light Red Kidney Beans (Mexican Beans)	207000	20-26	20-27	1-3	Large-sized kidney-shaped beans with a robust flavor and soft texture.
Mayocoba Beans (Mexican Yellow Beans, Canario Beans)	239000	20-27	18-25	1-3	Medium-sized oval beans that are ivory-yellow in color, mild in flavor and have a buttery texture
Navy Beans (Pea Beans)	201000	20-24	20-28 (3-9 Soluble)	1-3	Small, pea-sized beans that are creamy white in color. They are dense, smooth and mild flavored.
Pink Beans (Related to Kidney Beans)	225000	19-24	11-19	1-3	Small, oval, pale pink beans that turn reddish-brown when cooked. They have a rich and meaty flavor with a slight powdery texture.
Pinto Beans (Closely related to Kidney Beans)	208000	20-24	20-27 (3-7 Soluble)	1-3	Medium-sized oval beans that have a beige background matted with reddish-brown splashes of color. When cooked, their colored spots disappear and the bean becomes a pink color. Pintos have a creamy texture and earthy flavor.
Small Red Beans (Mexican Red Beans)	211000	20-24	9-24 (3-7 Soluble)	1-3	Deep red in color with a mild flavor and firm texture. They hold their shape when cooked.
White Kidney Beans (Cannellini Beans, Fasolia Beans)	238000	20-28	20-29	1-3	Large-sized, white, oblong bean with a nutty taste and creamy texture.



VALUE-ADDED PULSE INGREDIENTS

NutriStem™ Product	Product Type	Product Number	% Protein /100g (minimum)	% Dietary Fiber/100g (minimum)	% Fat/100g (maximum)	Standard (Non-GMO)	Organic	RTE
PEAS								
	Quick Prep Whole Yellow Pea	662061	26	16	2	X		X
	Pre-Gelled Whole Yellow Pea Flour	070627-ZA	21	15	2	X	X	X
	Pre-Gelled Yellow Pea Powder	692061	26	16	2	X		X
	Pre-Gelled Yellow Pea Grits	682061	26	16	2	X		X
	Hammer Milled Yellow Pea Flour	070089-ZD	19	14	3	X		
	Hammer Milled Yellow Pea Flour	070282-ZD	19	14	3		X	
	Yellow Pea Flour	070599-ZA	19	14	3	X		
	Yellow Pea Flour	070281-ZA	19	14	3	X	X	
	Green Split Pea Grit	070124-S1	19	24	3	X		
	Pre-Gelled Yellow Split Pea Flour	070090-S1	19	24	3	X		X
	Pre-Gelled Yellow Split Pea Flour	070129-ZA	19	24	3	X	X	X
LENTILS								
	Decorticated Red Lentil Flour	070601-ZA	26	4	1	X		
	Decorticated Red Lentil Flour	070629-ZA	25	4	3	X	X	
	Decorticated Green Lentil Flour	070603-ZA	26	4	1	X		
	Decorticated Green Lentil Flour	070631-ZA	25	4	3	X	X	
	Pre-Gelled Decorticated Red Lentil Flour	070600-ZA	25	4	1	X		X
	Pre-Gelled Decorticated Red Lentil Flour	070628-ZA	25	4	1	X	X	X
	Pre-Gelled Decorticated Green Lentil Flour	070602-ZA	25	5	1	X		X
	Pre-Gelled Decorticated Green Lentil Flour	070287-ZA	25	5	1	X	X	X
GLUTEN-FREE PASTA BLENDS								
	Decorticated Red Lentil Pasta Blend	070453-ZA	26	4	1	X	X	
	Decorticated Green Lentil Pasta Blend	07454-ZA	26	4	1	X	X	
	Chickpea Pasta Blend	070451-ZA	20	16	1		X	

ADM DELIVERS FOR YOU

When you choose ADM, you have a partner who combines the industry's most consistent, cleanest-tasting pulses 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 all manners of consumer-preferred food and beverages. Our high processing standards and partnerships with growers ensure a safe, sustainable, top-quality product from farm to plate*. Count on us to meet any formulation challenge and to deliver for you every time.

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

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