



Unlock the Power of Plant-Forward Solutions

The popularity of plant protein is continuing to gain global momentum and shows no signs of slowing down. As plant-based eating has gone mainstream, more consumers are looking for plant-based solutions that reinforce their health-focused lifestyle goals, while meeting needs for increased variety to create exciting food and beverage experiences.³

INTRODUCING ADM'S PROTEIN SYSTEMS

To create tailored, innovative and expertly crafted plant-based solutions in a range of trending formats, you need the right partner. ADM's Systems allow you to bring what's next in plant-based solutions to the world – with speed and variety. It's a full-service portfolio that offers on-trend protein-advantaged blends to value-added textural and structural components, complete with a service offering that supports your product development. Regardless of your production and manufacturing setup, ADM can partner to deliver a system designed for you. Count on ADM's AccelFlex™ to provide a quick route to market with on-trend meat alternative development support.

Sources: ¹FMCG Gurus Meat Plant Based Global Report 2022

²ADM Outside Voice™ Global Plant Protein Consumer Discovery, August 2020

³Euromonitor, ADM Introducing MaxFlex™ Slideshow, 2021

75%
of consumers place a high importance that meat alt mimics animal based meat in texture and appearance¹

63%
of plant protein consumers believe taste & nutrition are equally important²

By 2030,
the plant protein market is expected to reach 307\$ B in value³



ADM's AccelFlex™ Textured & Functional Systems Plant-Based Ingredient System Building Blocks

AccelFlex™ – ADM's value-added plant protein ingredient systems are designed to address your texture, structure, functional & nutritional challenges.

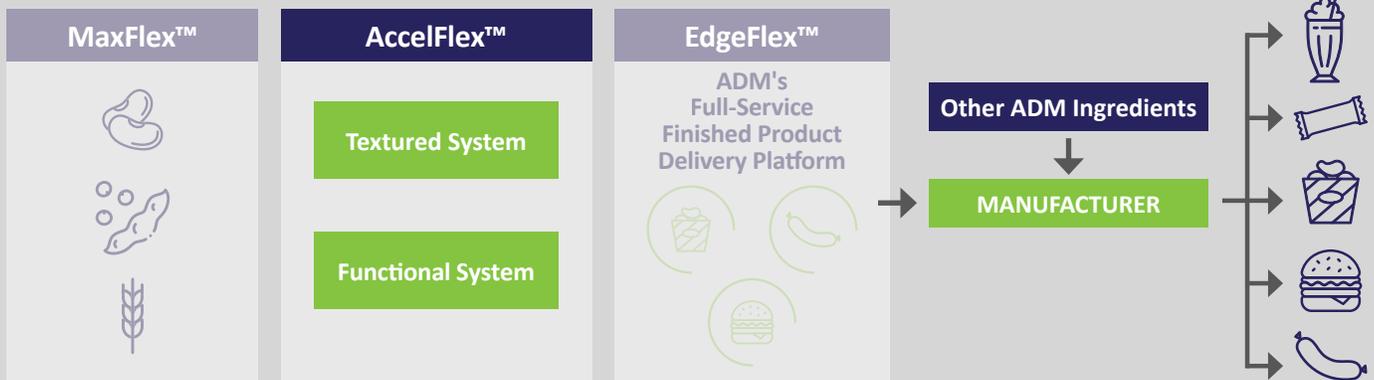
Accelerate launches of on-trend products for your brand.



AccelFlex™ Plant-Forward Systems Designed for You

Create your own unique and customized plant-based products with consumer-informed, customizable plant-based solutions, all designed to get you to market faster.

ADM's Protein Systems Design



Accelerate Launches of On-Trend Products for Your Brand

Build upon the AccelFlex™ plant protein systems and add your own finishing ingredients to create a diversified product while reducing supply chain complexity along the way, to get to market faster. Our plant-forward ingredient building blocks were designed with functionality in mind for a wide variety of on-trend meat alternative applications to allow consumers the familiar taste and texture they desire from animal-based products

ACCEFLEX™ OFFERINGS

Textured Systems: Value-added extruded plant protein products that address textural challenges with wholesome ingredients and plant protein nutritional benefits.

- High-Protein Soy Crisps
- Pea & Chickpea Crumbles
- Pea & Navy Bean Crumbles
- Fibrous Soy

Functional Systems: Plant protein plus complementary ingredient building blocks that provide optimal nutrition and functionality within a finished product.

- Soy-Based Binder System
- Pea-Based Binder System

Solving Your Customer Needs

Meet consumer preferences on texture, structure, functionality & nutrition with ADM's AccelFlex™ Textured and Functional Systems. Choose the plant-forward building blocks you need to create your exiting consumer winning plant-based products.

ACCEFLEX™ TEXTURED SYSTEMS

Product	Product Code	Product Description	Application	Size/Shape	Protein per 100g	Dietary Fiber per 100 g	Fat per 100 g	MOQ	Shelf Life
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ACCEFLEX™ TEXTURED CRISPS

AccelFlex™ TS ST60 Non-GMO IP Soy Crisps	295-064 non-GMO IP	Extruded high protein crisp. <i>Formerly known as Textura™</i>	Nutritional bars, confectionery items, ice cream toppings, cereals and as inclusion for baked goods.	Textured piece	62g	<1g	4g	650lbs	2yrs
AccelFlex™ Soy Crisps	395060 non-GMO	Expeller pressed 60% soy protein crisp. <i>Formerly known as Textura™</i>	Nutritional bars, confectionery items, ice cream toppings, cereals and as inclusion for baked goods.	Textured piece	62g	<1g	4g	10,000lbs.	2yrs
AccelFlex™ TS ST80 Non-GMO IP	295-080 non-GMO IP	Identity Preserved, extruded high protein Crisp. <i>Formerly known as Textura™</i>	Nutritional bars, confectionery items, ice cream toppings and as an inclusion for baked goods.	Round, textured piece	>80g	<1g	4g	650lbs	2yrs

ACCEFLEX™ TEXTURED PROTEINS

AccelFlex™ TS PC70 Textured Pea Protein	066513	A textured blend of Pea 580 and Chickpea Powder. This soy and gluten free product has a structure that approaches the texture of meat.	Wide range of meat and meat alternatives.	1/4" crumble	70% minimum	11% minimum	max. 6.1g	1,000lbs	18 months
AccelFlex™ TS PN65 Textured Pea Protein	066514	A textured blend of Pea 580 and Navy Bean Powder. This soy and gluten free product has a structure that approaches the texture of meat.	Wide range of meat and meat alternatives.	1/4" crumble	65% minimum	13% minimum	max. 7g	1,000lbs	18 months
AccelFlex™ TS Fibrous Soy – S68	295-800	Made from isolated soy protein and corn starch that have been extruded to create unique textured pieces. <i>Formerly known as Textura™</i>	Formed and shredded plant-based meat, applicable to use in a power heater manufacturing. Meat and meat alternatives.	20mm x 10mm irregularly shaped piece	68g	<1g	3g	350lbs	2 yrs

ACCEFLEX™ TEXTURED BEANS & PULSES

Decorticated Red Lentil Crisps	070530 non-GMO	Wholesome ingredient extruded crisp, allergen-friendly.		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	25.51g	4.4g	1.39g	10,000lbs	18 months
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ACCELFLEX™ FUNCTIONAL SYSTEMS

AccelFlex™ Functional Systems	Description	Features
Soy-Based Binder System	Soy protein and complementary ingredients to allow optimal nutrition and functionality within a custom finished product you can quickly incorporate into your production lines and accelerate launches.	Neutral base for optimized flavor perception and excellent taste for your plant-based solutions
Pea-Based Binder System	Pea protein and complementary ingredients to allow optimal nutrition and functionality within a custom finished product you can quickly incorporate into your production lines and accelerate launches.	Base for texturization in plant-based solutions which does not require allergen labeling.

For local availability contact your Sales Manager.





GET AN EDGE WITH TRUE PLANT PROTEIN PERFECTION, THANKS TO PROTEIN SYSTEMS

ADM is a full solutions partner, who understands your formulation challenges, and can help you optimize your product for market - from marketing insights and consumer validation to sensory testing. We continue to invest in new technology and processing methods to bring you what's next in protein nutrition solutions, today. You can count on ADM to keep on delivering, with quality of product and reliability of supply.

OUR ADVANTAGE

ADM understands your consumer needs and formulation-specific challenges. Through science-backed product development, our team paves the way to create consumer-desired solutions. With the ability to leverage our vertically-integrated portfolio in conjunction with expert taste, nutrition, texture, functional benefits, and color considerations we can bring holistic solutions to the next level.

ADM's cross-functional team of experts, global manufacturing and extensive supply chain footprint assist you at any stage of the value chain achieve tailored, innovative and expertly designed plant-based products with technical support of a trusted innovation powerhouse.



READY TO GET TO MARKET FASTER?

Request our Prototype Formulation and a Technical Consultation.

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