



TEXTURED SOY PROTEIN INGREDIENTS



Clean Taste with a Mouthfeel-Good Factor

Today's mindful consumers are consciously bringing more plant-based alternatives into their health focused lifestyles. Stay ahead of consumer needs and partner with ADM - we bring you one of the most expansive portfolios of textured soy protein ingredients in the industry. ADM provides ideal texture, technical support and precise application expertise, so you can harvest advantages with faster speed-to-market.

TECH SAVVY AND MORE THAN A TREND

Soy protein ingredients are in high demand as they are a key ingredient for the influx of meat alternatives entering the marketplace. ADM helps give you an edge by showcasing positive nutrition, high functionality, desired texture and clean taste behind our top-quality textured protein ingredients. We support our customers in using all of our high performing textured proteins. We're an extension of your resources - our strong technical support and expertise in extrusion are key advantages as competitors are cutting back in this department.

69%

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

For over **50%** of European consumers the similarity to animal proteins is very important²

51%

of European consumers say they perceive protein from plant sources as healthy³

¹ADM Outside VoiceSM "Global Plant Protein Consumer Discovery" Report, August 2020, based on UK and German Flexitarians

^{2,3}ADM Outside VoiceSM, Consumer Study June 2020, based on German Consumer.



TEXTURED SOY PROTEIN INGREDIENTS



Standout in a Crowded Field

ADM is one of the largest soybean processors in the world, and has continued to advance our broader portfolio of plant-based proteins for over 75 years. This has led us to develop a wide variety and depth of textured soy ingredients. In fact, ADM offers one of the most diverse and robust portfolios of textured protein ingredients. Leverage ADM's broad portfolio and technical expertise to deliver the "bite" and "chew" modern consumers expect in elevated food experiences.

When hydrated, textured soy protein delivers a fibrous meat-like texture with outstanding moisture retention and excellent mouthfeel, making it perfect for meat and meat alternative applications. In dry form, it provides unique textures that characterize many of the most popular bars and snacks in the world.

Expert Options

ADM offers you many great-quality textured proteins to meet your customer's needs

Applications Expertise

Our ability to replicate traditional meat products and expertise in extrusion helps you create great-tasting, on-trend products

Desired Texture

With ADM textured ingredients, we're able to provide the texture your customers desire every time

Reliable Supply

Our global reach and direct partnerships with growers mean a consistent supply of the ingredients you need, when you need them

Preferred Taste

ADM textured protein ingredients begin as quality ingredients and deliver a clean taste which eliminates many flavor challenges

Sustainable Sourcing

We're vertically integrated with a sustainable, and traceable (identity preserved) sourcing story that ups your appeal to today's environmentally-focused consumer

Sustainability and other claims based on U.S. standards



BENEFITS OF TEXTURED SOY

- Clean flavor
- Improved texture and moisture management
 - *Enhances texture to achieve perfect bite*
 - *Increases water binding*
- Versatile and highly functional
- Meet vegan and vegetarian requirements, plus flexitarian consumer demand
- Reliable and secure supply – identity preserved (IP)
- Conventional, non-GMO, or organic options
- Perfect for adding texture and the density and bite consumers expect
- Uniform product: consistency, reliability, quality

More Applications, More Benefits

With an overwhelming demand and limits to the supply of textured soy protein ingredients, ADM streamlines your path to the right partnership for growth in this field. ADM is a one-stop partner for development with innovative, value-added consumer-preferred solutions. We will combine our diverse plant-based proteins with our expert flavor and color capabilities, to craft quality textured protein applications, so you can bring industry-disrupting innovation to the market faster. ADM's textured soy protein ingredients can enhance a wide range of alternative solutions including:



plant-based
alternatives



processed
meat



bars &
snacks



cereal



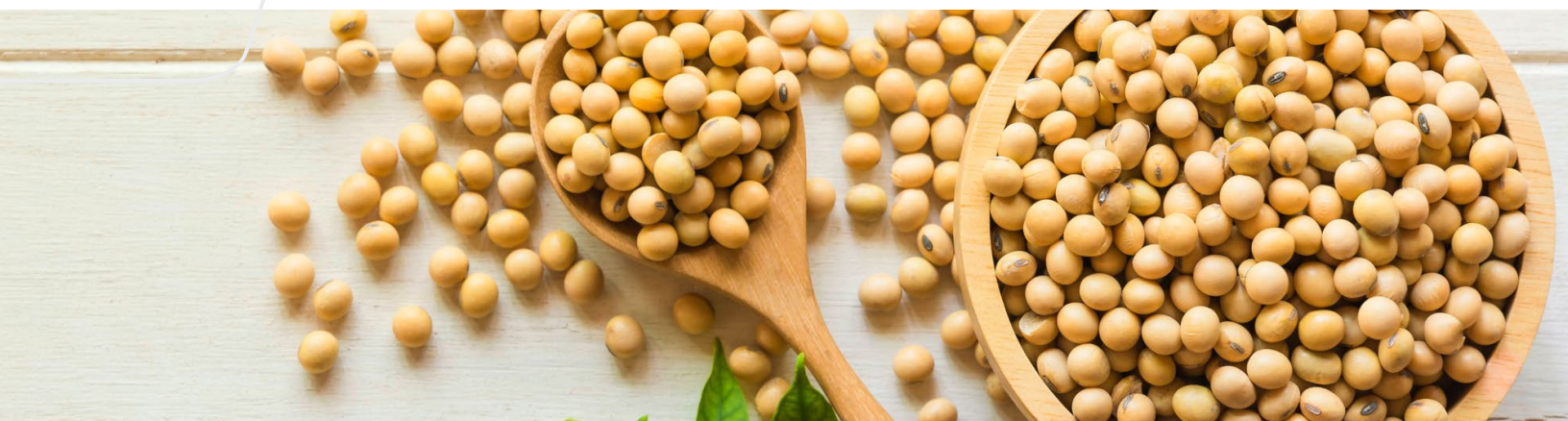
baking



nutritional
products



TEXTURED SOY PROTEIN INGREDIENTS



Quality Products from Farm to Finished Solution

Looking for high functionality, desirable texture and clean tasting soy ingredients to use in flexitarian food and beverage solutions? ADM's vast textured plant protein portfolio meets challenges head-on, as a strategic one-stop solution partner from farm to finished solution. We have the technical expertise to help you put it all together and get to market sooner.

ADM TEXTURED PROTEIN INGREDIENTS CLAIMS AVAILABLE

Identity Preserved	Halal, Kosher
Non-GMO	Gluten-Free
Organic	European-sourced

ADM'S TEXTURED SOY PRODUCT OFFERINGS

TEXTURED SOY

- Flakes
- Flours
- Crumbles
- Crisps
- Strips
- Available in a variety of sizes and shapes and protein levels

NORTH AMERICAN-SOURCED TVP® TEXTURED SOY FLOUR

Product Codes GM & IP options available	Product Description	Size	Shape
165-118	Minced 180, uncolored	3 mm	irregular granule
165-173	F250, uncolored	6 mm	flake
165-124	Minced 240, uncolored	6 mm	irregular granule
165-624	Minced 240, uncolored ACH	6 mm	irregular granule
165-203	Chunk 3, caramel uncolored	8 mm	cubed chunk
165-607	Chunk 5, uncolored ACH	8 mm	irregular chunk
165-114	Chunk 12, uncolored	12 mm	cubed chunk



NON-GMO EUROPEAN-SOURCED TVP® TEXTURED SOY FLOUR

Product	Description	Product Code	Characteristics	Protein /100g	Size	Packaging	Bags per Pallet	Net Weight Pallet
Soprotex®	N minced	BFL420000002	Light, neutral	50	2-7 mm min 85%	12 kg	21	252 kg
Soprotex®	N minced	BFL420000003	Light, neutral	50	1-4 mm min 85%	15 kg	21	315 kg
Soprotex®	N minced	BFL420000006	Light, neutral	50	1.5-3.5 mm min 85%	15 kg	21	315 kg
Soprotex®	N minced	BFL420000007	Light, neutral	50	.5-2 mm min 85%	15 kg	21	315 kg
Soprotex®	N minced	BFL420000008	Light, neutral	50	1-4 mm min 85%	15 kg	33	495 kg
Soprotex®	N flakes	BFL420000011	Light, neutral	50	1-6 mm min. 85%	12 kg	21	252 kg
Soprotex®	N minced	BFL420000015	Light, neutral	50	.5-2 mm min 85%	15 kg	21	315 kg
Soprotex®	Ham colored minced	BFL420000023	Redish, ham color	50	1-4 mm min. 85%	15 kg	21	315 kg
Soprotex®	Ham colored minced	BFL420000024	Intense redish, ham color	50	1-4 mm min 85%	15 kg	21	315 kg
Soprotex®	Beef colored minced	BFL420000030	Brown, beef color	50	1-4 mm min 85%	15 kg	21	315 kg
Soprotex®	Beef colored minced	BFL420000036	Intense brown, beef color	50	1-4 mm min 85%	15 kg	21	315 kg
Soprotex®	N chunks	BFL420000046	Light, neutral	50	5-20 mm min 85%	12 kg	21	252 kg
Soprotex®	N crunch	BFL420000057	Light, neutral	50	5-15 mm min 85%	12 kg	21	252 kg
Soprotex®	N slices	BFL420000071	Light, neutral	50	40-80 mm min 85%	12 kg	18	216 kg
Soprotex®	N small minced	BFL420000084	Light, neutral	48	.75-1 mm min 85%	20 kg	21	420 kg
Soprotex®	N minced	BFL420000213	Light, neutral	50	1-4 mm min 85%	15 kg	30	450 kg

NORTH AMERICAN & LATIN AMERICAN-SOURCED ARCON® T TEXTURED SOY PROTEIN CONCENTRATES

Product Code <i>GM& IP options available</i>	Product Description	Size	Shape
158-118	Minced 180, uncolored	3 mm	irregular granule
158-125	Minced 300, uncolored	6 mm	irregular granule
158-421	Minced 300, caramel colored <i>Brazilian Sourced</i>	6 mm	irregular granule
158-130	Minced 300, uncolored	6 mm	irregular granule
158-171	F125, uncolored	3 mm	flake
158-411	F125, uncolored <i>Brazilian Sourced</i>	3 mm	flake
158-072	F250, white colored	6 mm	flake
158-172	F250, uncolored	6 mm	flake
158-412	F250, uncolored <i>Brazilian Sourced</i>	6 mm	flake
158-272	F250, caramel colored	6 mm	flake
158-830	Minced 300, light caramel colored	6 mm	irregular granule
158-480	Minced 300, light caramel colored <i>Brazilian Sourced</i>	6 mm	irregular granule
158-101	Minced, uncolored, for whole muscle solutions	6 mm	irregular granule
158-917	Uncolored, two-year shelf life <i>Formerly known as TVC®</i>	6-10 mm	irregular granule
157-272	Carmel colored, fortified	6 mm	flake
157-271	Carmel colored, fortified	3 mm	flake
157-172	Uncolored, fortified	6 mm	flake

NON-GMO EUROPEAN-SOURCED TEXTURED SOY PROTEIN CONCENTRATES

Product	Description	Product Code	Characteristics	Protein /100g	Size	Packaging	Bags per Pallet	Net Weight Pallet
Tradcon T	Minced	BFL470000001	Light, neutral	68	.5-5 mm min 85%	15 kg	21	315 kg
Tradcon T	Minced	BFL470000002	Light, neutral	68	.5-5 mm min. 85%	15 kg	33	495 kg
Tradcon T	Minced	BFL470000003	Light, neutral	68	2-5 mm min. 85%	15 kg	21	315 kg
Tradcon T	Small minced	BFL470000007	Light, neutral	68	.5-2 mm min 85%	15 kg	21	315 kg
Tradcon T	Flakes	BFL470000013	Light, neutral	68	.5-6 mm min 85%	12 kg	21	252 kg
Tradcon T	Flakes	BFL470000014	Light, neutral	68	.5-9 mm min 85%	10 kg	33	330 kg
Tradcon T	Flakes	BFL470000020	Light, neutral	68	2-5 mm min. 85%	10 kg	21	210 kg
Tradcon T	Minced B	BFL470000030	Brown, beef color	68	2-5 mm min. 85%	15 kg	21	315 kg
Tradcon T	Strips	BFL470000051	Light, neutral	68	5-30 mm min 85%	10 kg	21	210 kg
Tradcon T	Mini crunch	BFL470000055	Light, neutral	68	2-6 mm min 85%	12 kg	21	252 kg
Tradcon T	Midi crunch	BFL470000056	Light, neutral	68	2-8 mm min. 85%	12 kg	21	252 kg
Tradcon T	Crunch	BFL470000057	Light, neutral	68	5-10 mm min 85%	12 kg	21	252 kg
Tradcon T	R-chunks	BFL470000060	Light, neutral	68	5-25 mm min 85%	10 kg	21	210 kg
Tradcon T	Chips	BFL470000070	Light, neutral	68	25-35 mm min 85%	12 kg	21	252 kg
Tradcon T	Stroganoff	BFL470000165	Light, neutral	68	10-15 x 40-55 mm min. 85%	12 kg	21	252 kg

NORTH AMERICAN-SOURCED CLEAN LABEL EXPELLER-PRESSED TEXTURED SOY

Product Code	Product Description	Size	Shape
071070 non-GMO 071275 organic	Flakes P100 18-month shelf life Formerly known as TexSoy®	Thru 1/4" (6.3 mm)	screen 90% min
071276 organic 071071 non-GMO	P100S 18-month shelf life Formerly known as TexSoy®	Thru 1/4" (6.3 mm) On U.S. #12 (1.7mm)	screen 90% min screen 90% min
071278 organic 071074 non-GMO	P300S8 18-month shelf life Formerly known as TexSoy®	On U.S. #4 (4.76mm) On U.S. #8 (2.63mm)	screen min 40% screen, min 85%
071075 organic 071279 non-GMO	Chunks P450 18-month shelf life Formerly known as TexSoy®	Thru U.S. #1 (25.4 mm) Thru U.S. 3/8" (11.1 mm)	screen 100%
072321 organic 072037 non-GMO	Crumbles PH100 Meat and vegetarian applications, 18-month shelf life Formerly known as TexSoy®	Thru U.S. # 1/4" (6.3 mm)	screen 90% min
072649 non-GMO	40% Soy Crisp Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions, 18-month shelf life Formerly known as Textura™	2.5-4 mm x 3-6 mm	oval

NORTH AMERICAN-SOURCED ACCELFLEX™ TEXTURED SOY PROTEIN PIECES & CRISPS

Product Code	Product Description	Shape
295-800	AccelFlex™ TS Fibrous Soy - S68 Meat and vegetarian applications, two-year shelf life Formerly known as Textura™	irregular shape 20 mm x 10 mm
395-060	AccelFlex™ TS ST60-E 60% Soy Protein Crisp Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formerly known as Textura™	Round, textured piece
295-064 non-GMO IP	AccelFlex™ TS ST60 60% Soy Protein Crisp Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formerly known as Textura™	
295-080 non-GMO IP	AccelFlex™ TS ST80 80% Soy Protein Crisp Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formerly known as Textura™	Round, textured piece

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a world-class portfolio of clean-tasting, textured protein ingredients 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 consumer-preferred, plant-based food and beverages. Our high processing standards and partnerships with growers ensure a safe, sustainable*, premium-quality product from farm to plate. Count on us to meet any formulation challenge, from helping craft new products to writing a cleaner label, and to deliver for your consumer every time.

*Sustainability and other claims based on U.S. standards

ARCHER DANIELS MIDLAND COMPANY DISCLAIMS ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIMS THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. OUR RESPONSIBILITY FOR ANY CLAIM IS LIMITED TO THE PURCHASE PRICE OF MATERIAL PURCHASED FROM US. CUSTOMERS ARE RESPONSIBLE FOR OBTAINING ANY LICENSES OR OTHER RIGHTS THAT MAY BE NECESSARY TO MAKE, USE, OR SELL PRODUCTS CONTAINING OUR INGREDIENTS. ANY CLAIMS MADE BY CUSTOMERS REGARDING INGREDIENT TRAITS MUST BE BASED ON THE SCIENTIFIC STANDARD AND REGULATORY/LEGISLATIVE REQUIREMENTS OF THE COUNTRY IN WHICH THE FINAL PRODUCTS ARE OFFERED FOR SALE.

©2022 Archer Daniels Midland Company



+31 20 219 5353 | wfsi_emea@adm.com | adm.com/food