Classification: Internal



Pea Protein

Game-Changing Pea Protein

ADM's pea protein portfolio is a step-above the rest, created with functionality in mind. We offer a lineup featuring better taste, lighter color and enhanced texture and mouthfeel, enabling you to develop on-trend, plant-based applications without the need for additional allergen labeling. Our 75+ years of alternative protein development expertise brings you a winning solution for today's new plant-forward innovations.

73% **of global plant-forward consumers* perceive pea protein as healthy and nutritious[1]**

ADM OutsideVoice™ Global Protein Consumer Discovery Report, 2025
*ADM research defines plant-forward consumers as flexitarians, vegetarians and vegans

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Pea Protein Portfolio

New, Better-Tasting Protein… Yes, Peas!

ADM's pea protein lineup brings remarkable clean taste, neutral color and improved functionality to fit perfectly in a wide range of protein-forward food and beverage applications.

ADM continues to invest in emerging protein ingredients to deliver delicious innovations, with the most options for consumer-pleasing success.

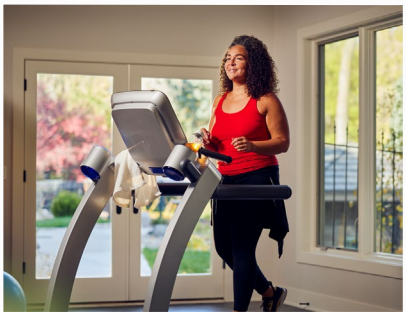
Discover how ADM's expanding pea protein portfolio helps your wholesome, nutrient-dense formulations shine, with the best-tasting, cleanest flavor, highest functionality, and best overall appearance and color in a wide range of food and beverage products.

More Applications, More Benefits

- **Meat Alternatives and Extensions**
- **Bakery**
- **Dairy Alternatives**
  cheese, creamers, yogurts, frozen novelties
- **Beverages**
  RTD and powdered protein beverages
- **Nut Butters**
- **Snacks, Bars and Cereals**

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ADM - Your Partner of Choice for All Your Pea Protein Needs

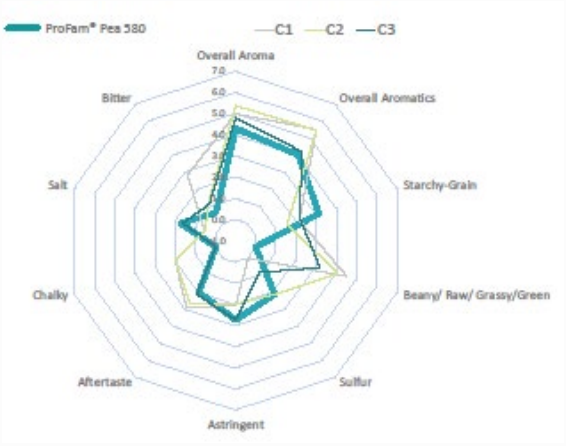
ProFam®





AccelFlex®

ProFam™ 580 is one of the cleanest-tasting pea proteins in the industry





Pea Protein Powders:
ProFam™ Pea 560, ProFam™ Pea 570, ProFam™ Pea 572, ProFam™ Pea 573, ProFam™ Pea 580

We've Done the Research to Ensure Superior Clean Taste and Neutral Color

Better Solubility and Gelling Properties:
yields a positive impact on the finished product.

Great Taste:
with fewer total aromatics, less green/beany/grassy/ earthy off-notes and less bitter/sulfuric notes.

Ideal Color:
our neutral color makes food and beverages more appealing to consumers

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ProFam™

Pea Proteins ≥ 80% Protein

ProFam® EMEA and North American Produced Non-GMO Pea Protein Powders

Product Code	Product Name	Product Description	Product Applications	Other Attributes	Packaging Options
066571	ProFam® Pea Protein 570	Protein content: 80% minimum. Low-viscosity powder standard grind: 90/100 mesh	Confectionery, Baked Goods, Snacks, Bars, Spreads, Powdered Beverages	Validated kill step Non-GMO Project Verified	20kg bag, Supersack
066575	ProFam® Pea Protein 580	Protein content: 80% minimum. Powder standard grind: 90/100 mesh	Confectionery, Baked Goods, Dairy & Dairy Alternatives, Meat & Meat Alternatives, Snacks, Bars, Cereals, Beverages, Powdered Beverages	Validated kill step Non-GMO Project Verified	20kg bag, Supersack
066576	ProFam® Pea Protein 572	Protein content: 80% minimum. Reduced sodium, powder standard grind: 90/100 mesh	Dairy & Dairy Alternatives, Snacks, Bars, Cereals, Beverages, Powdered Beverages	Validated kill step Non-GMO Project Verified	20kg bag, Supersack

Non-GMO Pea Flour

066597	**Pea Flour**	Protein content: 5% minimum. Fiber content: 12% minimum. Neutral color and flavor, good water holding properties	Batters, Breadings, Baked Goods, Cereals Processed Meat and Meat Extension,	No Allergen Labelling Required, Gluten-free	20kg bag

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ADM - Your Partner of Choice for All Your Pea Protein Needs

AccelFlex®





AccelFlex®

Textured Pea Proteins ≥ 65% Protein

AccelFlex® EMEA Produced Non-GMO Textured Pea Proteins

Product Code	Product Name	Product Description	Application	Other Attributes	Packaging Options
960066513107	AccelFlex® TS PC70 Pea + Chickpea Protein Crumbles 3-5mm	Protein content: 70% minimum. Fiber: 11% minimum. Fat: 7% (/100g) Blend of pea and chickpea	Meat & Meat Alternatives, Snacks, Bars, Cereals	Validated kill step	7kg bag
9600665150	AccelFlex® TS PN65 Pea + Navy Bean Crumbles 3-4mm	Protein content: 65% minimum. Standard grind: 3-4mm minced	Meat & Meat Alternatives	Validated kill step	7kg bag

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