

Arcon®

Soy Protein Concentrates

Winning with the Right Solution

Soy performs in a wide range of products from meat extension to beverages and beyond. Its do-it-all properties let you undertake any number of formulation challenges from improving texture to adding protein and fiber. We offer holistic, value-added solutions and a reliable and diverse range of soy concentrates.

79% **of global plant-forward* consumers associate soy protein with a healthy, active lifestyle**[1]

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

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Soy Protein Concentrates Portfolio

Trade Down On Costs, Not Functionality

SUPERB TASTE AND TEXTURE

Produced with worldclass technical and manufacturing expertise and 65% or higher protein content, our high-quality Europe- and US-grown protein creates a cleaner tasting, targeted texture product that functionally performs. Our broad portfolio enables us to provide the precise texture and desired mouthfeel your consumer demands every time.

APPLICATIONS EXPERTISE

Our technical know-how in replicating traditional meat and dairy products is renowned throughout the industry, and our expertise extends to baking, snacks, beverages and beyond.

RELIABLE SUPPLY

Our global reach, regional sourcing options and direct partnerships with growers means a consistent supply of the ingredients you need, when you need them. Our cross-functional team's expertise, creativity and ground-breaking solutions help you get your finished to market faster.

More Applications, More Benefits

- Meat Alternatives
- Processed Meat
- Bars and Snacks
- Baked Goods & Cereals
- Dairy Alternatives
- Beverages
- Nutritional Products
- Pet Food & Animal Feed

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Arcon® North American Produced Soy Protein Concentrates (SPC)

Product Code	Product Name	Product Description	Product Applications
065301*	Arcon® F (FSPC)	Fine powder, low PDI, bland, free flowing	Processed Meat And Meat Extension, Fermentation, Bars, Nutritional Beverages.
066412*	Arcon® Plus 412	Highly functional, adds texture, water binding	Processed Meat Systems Including Fermented Sausages
066400*	Arcon® S	Very low flavor profile, high protein solubility, superior fat emulsification, good dispersibility and water-binding properties	Meat Products, Surimi Analogs, Cream-based Soups & Sauces, Bakery Products, Nutritional Powder Drinks
066405*	Arcon® SM	Very low flavor profile, high protein solubility, superior fat emulsification	Emulsified And Injection Meat Systems
066425*	Arcon® SMB	Highly functional, water dispersible, good fat emulsification	Low Sodium Food Systems, Nutritional Beverages
066410*	Arcon® SMP	Fine powder, low flavor profile, high protein solubility	Emulsified/Injection Poultry, Uncured Red Meat, High-moisture Extrusion Applications
066401*	Arcon® SQ	High solubility, excellent emulsification, very good water binding	Processed Meat And Other Food Systems Where Water Binding Required
066408*	Arcon® SJ	Soluble, good functionality	Emulsified Processed Meats, Surimi Analogs
066413*	Arcon® SB	High solubility, good water binding and emulsification properties	Fully-cooked Coarse Ground And Emulsified Meat Products Like Gyros And Kebabs
066449*	Arcon® ST	Very low flavor profile, high protein solubility, superior fat emulsification	Emulsified And Injection Meat Systems
066446*	Arcon® IH	Low-brine viscosity, high dispersibility, high-gelling properties	Processed Meat & Meat Extension

Arcon® European Produced Non-GMO Soy Protein Concentrates (SPC)

60300602	Arcon® R 200	Available as 200 mesh, good functionality, exceptional versatility, clean taste, neutral color	High-moisture extrusion (HME), Meat Alternatives, Processed Meat & Meat Extension, Dry Extrusion
60300601	Arcon® R 100	Available as 100 mesh, good functionality, exceptional versatility, clean taste, neutral color	High-moisture extrusion (HME), Meat Alternatives, Processed Meat & Meat Extension, Dry Extrusion
6030060099720	Arcon® R 30	Available as coarse ground size, good functionality, exceptional versatility, clean taste, neutral color	High-moisture extrusion (HME), Meat Alternatives, Processed Meat & Meat Extension, Dry Extrusion

Tradcon™ European Produced Non-GMO Soy Protein Concentrates (SPC)

BFC700000201	Tradcon™ F 200	Available as 100 or 200 mesh, good functionality, exceptional versatility, clean taste, neutral color	High-moisture extrusion (HME), Meat Alternatives, Processed Meat & Meat Extension, Dry Extrusion
BFC700000301	Tradcon™ F 100	Available as 100 or 200 mesh, good functionality, exceptional versatility, clean taste, neutral color	High-moisture extrusion (HME), Meat Alternatives, Processed Meat & Meat Extension, Dry Extrusion
BFC700000221	Tradcon™ SE	Available as 200 mesh, salt stability, heat stability, high-functionality	Processed Meat & Meat Extension

*Non-GMO options available

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

Contact Us Today to Learn How We Can Help!



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