



PLANT PROTEIN SOLUTIONS FOR GROUND MEATS



Winning Ground Meats

Today's consumers want protein to support their health. They choose plant-based protein, but still **crave the mouthfeel and taste of meat**. Meat prices are growing with inflation and consumers struggle to deal with the high prices of basic staple food.

SOY PROTEIN FOR COST-SAVING

Count on our protein and formulation expertise. We help you make nutritious and delicious burgers, meatballs, taco fillings, pizza toppings and other ground meats that offer quality at an affordable price.



37% of Europeans say the price of meat is too high¹

¹FMCG Gurus, Meat and Plant-Based Protein Survey, 2022

SOY PROTEIN FOR GROUND MEATS

Our plant protein enhances your **ground meats**, gives it great juiciness and visual appearance, while dramatically reducing your formulation costs, boosting yield and improving your performance. The protein also effectively enhances texture by binding fat and water to keep the products moist and tender. You can easily incorporate our soy protein into your existing recipes, regardless of your manufacturing set-up.

- Maintains texture
- Quality protein
- Low cost-in-use
- Non-GMO ingredients



Lower cost for your ground meats

Easy application & quick hydration

Nutritious and affordable by using plant protein

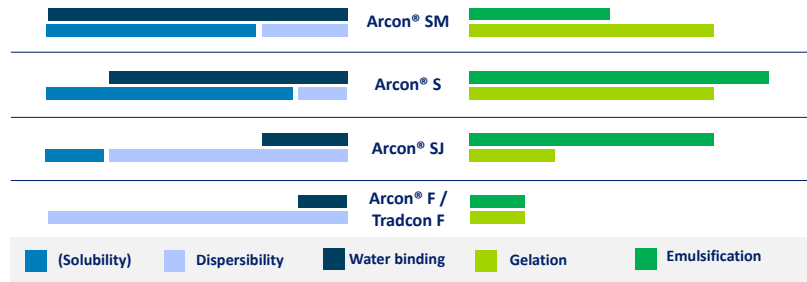


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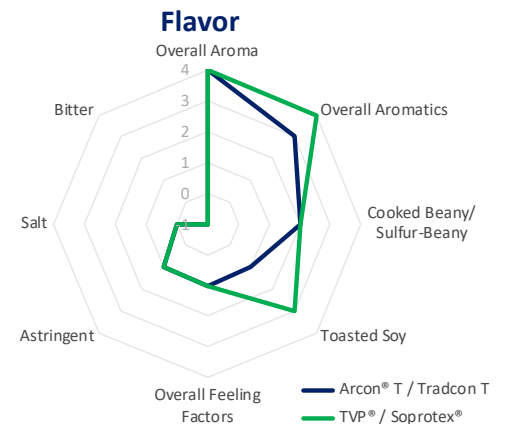
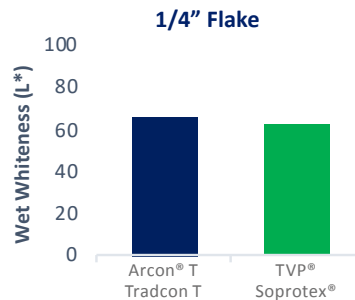
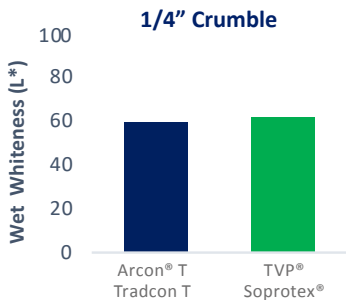
POWDERED SOY PROTEINS

By combining our broad soy protein portfolio with our extensive technical expertise, world class applications support, and our manufacturing support network, we can help you create the ground meat products customized to your needs. It doesn't matter if you need our proteins to deliver bound texture, moisture and fat retention, quick hydration, tolerance to salt, the high protein content or an ideal crumble technology, we can deliver the protein to solve your formulation challenges.



TEXTURED SOY PROTEINS

Similar to our wide selection of powdered soy proteins, ADM provides a diverse range of textured proteins designed for ground meat applications. These options come with the same level of exceptional application support and technical expertise. We offer textured proteins in many shapes and sizes which can be easily integrated in existing recipes, regardless the manufacturing set-up. Whether your requirements involve proteins for delivering characteristics like improved structure, water binding, fat absorption or machinability, our protein solutions are here to address and resolve your specific challenges.





Product	Origin	Description	Applications	Benefits
POWDERED SOY PROTEINS				
Functional Soy Protein Concentrates				
Arcon® SM	NA sourced	Very low flavor profile, good protein solubility, excellent fat emulsification, good water-binding and gelling properties.	Emulsified meats, ground meats, whole muscle & reformed meats, fermented meats	Provides emulsification, improves texture, improves juiciness, reduce cooking losses
Arcon® SJ	NA sourced	Good protein solubility, excellent fat emulsification, good water-binding and gelling properties, salt tolerance.	Emulsified meats, ground meats canned meats	Provides emulsification, improves texture, offers salt tolerance, ideal for pre-emulsions
Arcon® S	NA sourced	Very low flavor profile, high protein solubility, excellent fat emulsification, good water-binding and gelling properties, salt tolerance.	Emulsified meats, ground meats canned meats	Provides emulsification, improves texture, offers salt tolerance, ideal for pre-emulsions
Soy Protein Concentrates				
Arcon® F	European or NA sourced	Fine powder, neutral taste and color, low protein solubility, excellent dispersibility, free flowing.	Ground meats, canned meats	Enhance moisture retention, increase protein content
Tradcon F	European sourced	Fine powder, bland flavor, low protein solubility, excellent dispersibility, free flowing.	Ground meats, canned meats	Enhance moisture retention, increase protein content
TEXTURED SOY PROTEINS				
Textured Soy Protein Concentrates				
Arcon® T	NA sourced	Neutral taste and light color, good water binding and fat absorption. Various formats: minced, flakes, crumbles.	Ground meats, canned meats	Machinability, provide juiciness – water binding, fat absorption, improved structure, great neutral taste & color
Tradcon T	European sourced	Neutral taste and light color, good water binding and fat absorption. Various formats: minced, flakes, small minced chunks, chips, stripes.	Ground meats, canned meats	Machinability, provide juiciness – water binding, fat absorption, improved structure, great neutral taste & color
Textured Soy Protein Flour				
TVP®	NA sourced	Good water binding and fat absorption, maintains structural integrity. Various formats: minced, flakes, chunks.	Ground meats, canned meats	Improved structure, improve moisture retention, proved firmness and juiciness, machinability, cost-effective
Soprotex®	European sourced	Good water binding and fat absorption, maintains structural integrity. Various formats: minced, flakes, chunks, slices, small minced.	Ground meats, canned meats	Improved structure, improve moisture retention, proved firmness and juiciness, machinability, cost-effective

ADM offers both GMO and non-GMO options for many products.

ADM DELIVERS FOR YOU

ADM is investing in what's next to bring trusted product performance, industry known technical expertise for meat extension and cost-effective solutions at scale so you can win in today's dynamic market. We bring over 75 years of experience in alternative protein and flavor design to the table—helping you close the knowledge gap with our expertise in meat processing & meat alternatives. Count on us to meet any formulation challenge head-on and to deliver for your consumer every time.

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TVP® is a trademark registered in the UK and other countries.

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