



SOY PROTEIN CONCENTRATES



Winning with the Right Solution

With the exploding popularity of plant-based solutions and other nutrition-forward plant-based foods, soy is in high demand. Its do-it-all properties let you answer 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.

UNLOCK THE POWER OF PLANT PROTEIN

Flexitarians continue to embrace plant-based foods, so ADM's soy portfolio becomes more important for its great taste, texture and functionality. It plays a key role in protein-rich foods and beverages, and, based on market trends, its prevalence is destined to grow. Soy protein concentrates and isolates are plant protein sources that have essential amino acid levels and a good availability.



60%

of US plant protein consumers say type of protein used in products is important when choosing what to purchase¹

69%

of US plant-based consumers say protein quality is important and/or very important in purchasing decisions of plant-based products.¹

75%

of consumers look for protein content when checking a label.²

¹ADM OutsideVoice™ US Plant Based Blends Study, January 2022

²FMCG GURUS: Meat & Plant-Based – Global Report 2022



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Meeting Consumer Demand

ADM is one of the largest soybean processors in the world and we've developed an unrivaled variety of soy protein concentrates. Add that to over 75 years of plant-based protein expertise and an endless commitment to expanding our technical resources and protein portfolio, it's no wonder we're at the forefront of helping manufacturers use soy to create on-trend, high protein products.

BETTER OPTIONS

We unlock value throughout the entire vertically-integrated supply chain. Nobody offers you so many diverse, premium-quality soy protein concentrates.

APPLICATIONS EXPERTISE

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

PREMIER TASTE

ADM protein concentrates deliver a pure, clean taste due to the high-quality growing standards of our soy that results in a more neutral-tasting final product. Add our flavor expertise across an array of alternative food and beverage products, and we're unmatched in the industry.

ENHANCED TEXTURE

With so many varieties with which to play, we're able to provide the exact texture and desired mouthfeel your consumer demands every time, to give you an edge.

SPEED TO MARKET

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

SUSTAINABLE SOURCING*

We have an unwavering commitment to sustainability and traceability. Our identity-preserved, clear-label sourcing story helps gives you an edge, appealing to today's environmentally-focused, mindful consumer.

*Sustainability and other claims as defined by U.S. standards



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SOLUTIONS FOR ALL YOUR FORMULATION NEEDS

Our vast experience in all categories gives you an edge in crafting delicious, consumer-preferred plant-based foods and beverages. Whatever your application or functional challenge, we'll create an innovative solution that works for you.

Here are ways our outstanding soy protein concentrates can help:

INCREASE WATER RETENTION AND JUICINESS

IMPROVE TEXTURE AND MOUTHFEEL

PROVIDE EMULSIFICATION PROPERTIES

BOOST NUTRITIONAL VALUES

REDUCE COST

ENHANCE VISCOSITY

More Applications, More Benefits



meat alternatives



processed meat



dairy alternatives



beverages



bars & snacks



baking



cereal



ice cream novelties



nutritional products



pet food & animal feed

Exactly What You Had in Mind

Every product is different, so we offer formulators many choices to meet their unique product and application goals. With a minimum protein content of 65% on a moisture-free basis — and a dietary fiber content of 20% — our traditional and functional soy protein concentrates deliver cost-effective solutions available as a powder or textured pieces. Our soy protein concentrates are available in organic, expeller-pressed, non-GMO, clean label and conventional formats. We have the technical expertise and flavor craftsmanship to help you put it all together and get to market quickly.

Product Lineup	Description	Application
Arcon® Plus 412	Highly functional, adds texture, water binding	Processed meat systems including fermented sausages
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 and sauces, bakery products, nutritional powder drinks
Arcon® SP	Fine powder, very low flavor profile, high protein solubility	Emulsified poultry, uncured red meat
Arcon® SM	Very low flavor profile, high protein solubility, superior fat emulsification	Emulsified and injection meat systems
Arcon® SMB	Highly functional, water dispersible, good fat emulsification	Low sodium food systems, nutritional beverages
Arcon® SMP	Fine powder, low flavor profile, high protein solubility	Emulsified/injection poultry, uncured red meat, high-moisture extrusion applications
Arcon® SHI	Exhibits good water binding and fat emulsification properties	Can be used in a wide variety of meat products, including emulsified and coarse ground systems
Arcon® SQ	High solubility, excellent emulsification, very good water binding	Processed meat and other food systems where water binding is required
Arcon® SJ	Soluble, good functionality	Emulsified processed meats, surimi analogs
Arcon® SB	High solubility, good water binding and emulsification properties	Fully-cooked coarse ground and emulsified meat products like gyros and kebabs
Arcon® F	Fine powder, low PDI, bland, free flowing	Protein supplements, meat systems, fermentation
Arcon® VF	Fine powder, low PDI, bland, free flowing	Protein supplements, nutritional bars, meat systems
Arcon® ST	Very low flavor profile, high protein solubility, superior fat emulsification	Emulsified and injection meat systems
Soy Protein Concentrate 441	Good emulsification and water binding <small>Formerly known as Nocra 441</small>	Emulsified meat systems, coarse ground meat, other food products where fat emulsification is required
Soy Protein Concentrate 443	Moderate water binding and fat emulsification <small>Formerly known as Nocra 443</small>	Coarse ground meat systems

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines one of the industry's broadest and most versatile portfolio of soy protein concentrates with unmatched technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table – and offer top culinary and technical expertise to give you an edge in developing consumer-preferred plant-based food and beverages. Our high processing standards and partnerships with growers help ensure a safe, sustainable*, premium-quality product from farm to plate.

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*Sustainability and other claims as defined by U.S. standards