

EXADM

sourced from plant proteins, means well-recognized food ingredients, such as, pea protein are becoming more popular. ADM's pea protein portfolio offers tremendous functionality with great taste, enhanced texture and mouthfeel to help you develop on-trend, label-friendly applications.

Growing consumer demand for nutrition



of global consumers* identify as following a plant-forward lifestyle.1

The flexitarian lifestyle continues to gain momentum, creating a

greater demand for plant-based foods and beverages.

*includes global Flexitarians, Vegetarians, Vegans

What's driving



growth?

Health | Variety | Protein Diversity



bring more variety and protein diversity into their diets with plant proteins.3



Global food and beverage product launches containing

Consumer Approved

Pea protein is a consumer-approved alternative protein. The top

three attributes global plant protein consumers most associate with pea protein are:2

pea protein have increased by 76% in the last five years.4

Healthy/Nutritious Tasty Clean/Natural





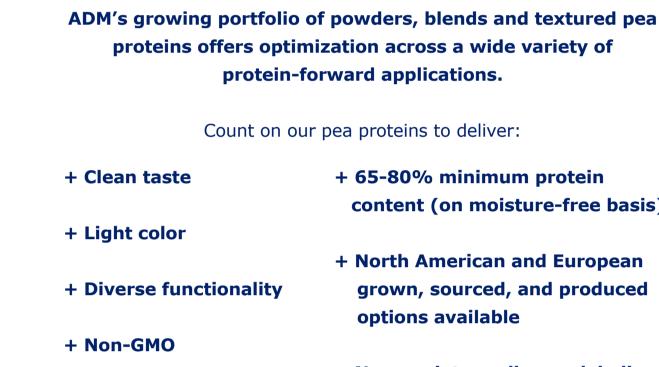


grown, sourced, and produced options available + No mandatory allergen labeling required

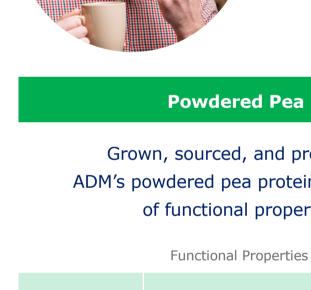
+ 65-80% minimum protein

content (on moisture-free basis)

+ North American and European







ProFam® 580

ProFam® 570

ProFam® 560

ProFam® 572

ProFam® 573

MaxFlex™

PW 002

+ High solubility

+ Emulsification

+ Low water holding

+ High dispersibility

+ High solubility

+ Emulsification

+ Blend of Pea & Wheat

+ Low water holding

Protein

capacity

+ Gelation

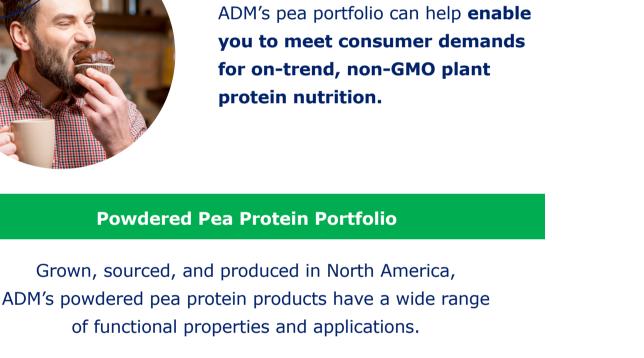
+ Gelation

capacity

+ Low viscosity

performance

in mind.



Applications

+ RTD Beverages

+ Specialized

Nutrition

+ Meat Alternatives

+ Meat Extension

+ Dairy Alternatives

+ Extruded Snacks

+ Dairy Alternatives

+ Specialized Nutrition

+ RTD Beverages

+ Baked Goods

+ Snacks

+ Bars

+ Baked Goods

+ Bars

+ Bars

+ Spreads + Snacks

+ Low sodium + Extruded Snacks + High dispersibility + Baked Goods + Low sodium + Bars

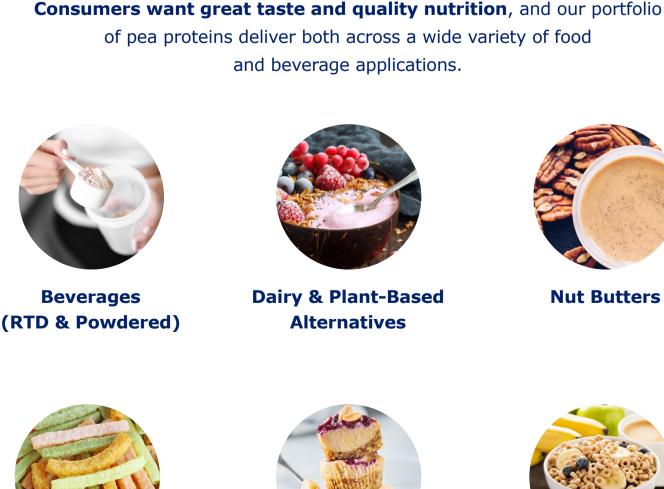
The high functionality and water binding capacity of ADM's textured pea protein products make them ideal for both meat alternatives and meat extensions. Find out in which regions our products are grown, sourced, and produced below.

Textured Pea Protein Portfolio

More applications.

More benefits.

AccelFlex™ AccelFlex™ TS P80 TS P65 AccelFlex™ TS PN65 Blend of Pea & Navy Bean Protein **AccelFlex™ TS PC70** Blend of Pea & Chickpea Protein





ADM's broad portfolio of on-trend plant protein ingredients, combined

with our longstanding expertise, technical ingenuity and full solution

capabilities, can help you bring your world-class innovations to market

Baked Goods

Cereals

Snacks & Bars

faster. Count on us to meet any formulation challenge.

Find out more about ADM pea proteins: www.adm.com/peaproteins Contact us for a technical consultation and samples: food@adm.com or 844-441-FOOD

SOURCES: ¹ ADM OutsideVoiceSM Global Trends Research, May 2023 ² ADM OutsideVoiceSM Global Protein Consumer Discovery Report, January 2023 ³ ADM OutsideVoiceSM Protein Blends Study, January 2022 ⁴ Mintel GNPD, 2023

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