



Game-Changing Pea Protein

As consumers continue to seek positive nutrition sourced from plant proteins, cleaner, closer-to-nature food ingredients such as pea protein will continue to grow in popularity. ADM’s pea protein portfolio is a step-above the rest, and created with functionality in mind. ADM’s pea protein lineup features better taste, lighter color, enhanced texture and mouthfeel so you can develop on-trend, allergen-free plant-based applications.

Our 75+ years of alternative protein and pea protein development expertise brings you a winning U.S. grown and produced solution for today’s new plant-forward innovations.

WAKE-UP CALL FOR WELLNESS-MINDED CONSUMERS

Consumers are more conscious about what they eat and drink. Flexitarian consumers want it all in plant-based alternatives—they want a great taste experience without sacrificing on nutrition. Some of today’s consumers prefer to avoid soy due to perceived allergen concerns, so now is the time for pea protein to shine.

Discover how ADM’s expanding pea protein portfolio helps your nutrient-dense, wholesome 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.

Taste is the **#1** barrier when consumers consider plant-based foods & beverages¹

The majority of global plant protein consumers consider taste and nutrition equally important when searching for plant-based products²

33% of US plant-based consumers perceive Pea Protein as healthy and nutritious²

¹ADM Outside VoiceSM Consumer Study, May 2019
²ADM Outside VoiceSM Global Plant Protein Consumer Discovery Report, August 2020

PARTNERS IN SUSTAINABILITY, FROM FARM TO PLATE*

Awareness of peas as a high-quality, closer-to-nature plant-based protein continues to grow, while the importance of sustainability and traceability remains high. ADM's partnership with domestic, U.S. growers ensures the highest-quality ingredients and consistency from farm to plate. We use all parts of the pea, adding value via byproducts with U.S. origins and non-GMO sourcing.

28% of global plant-based consumers perceive pea protein as eco-friendly.²

Peas require less water, are drought tolerant, and reduce the need for fertilizers, making them an ideal candidate for crop rotation.⁵

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 range of non-allergen, sustainable alternative applications.

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

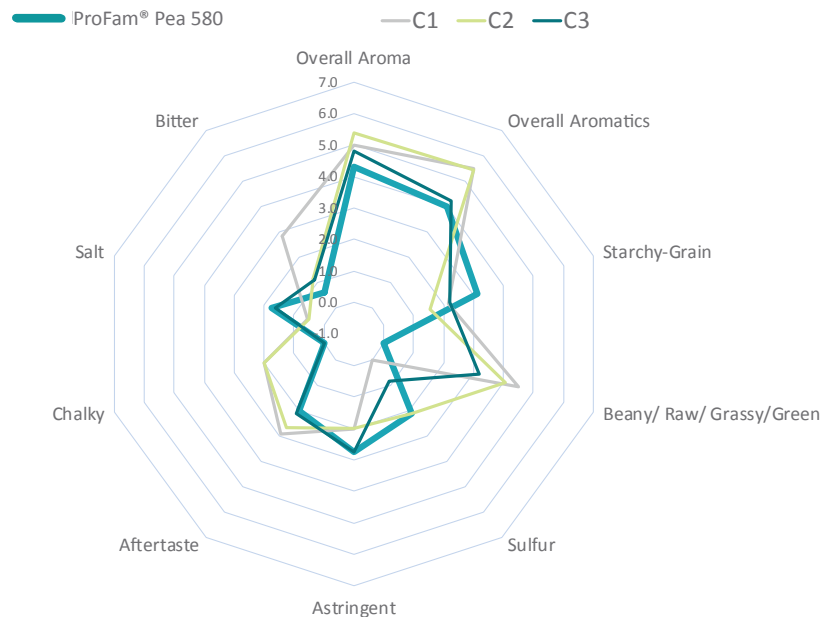


We've Done the Research to Ensure Superior Clean Taste

THE RESULT:

ProFam® Pea 580 is the cleanest-tasting pea protein in the industry.

Your consumers get a better overall taste experience, without earthy off notes.



Evaluated by a trained panel. Scale 1-15. protein in water solutions at room temperature.

ADM Pea Protein TAP Sensory Panel, December 2019

¹ADM OutsideVoice(SM), Perceptions of Pea Protein, June 2020

²ADM Outside VoiceSM Global Plant Protein Consumer Discovery Report, August 2020

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

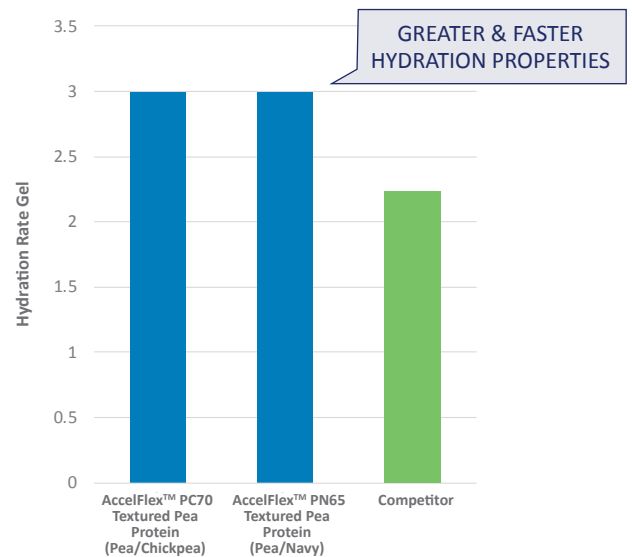
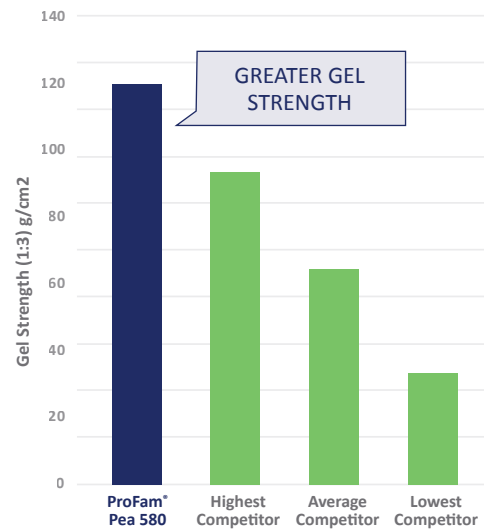
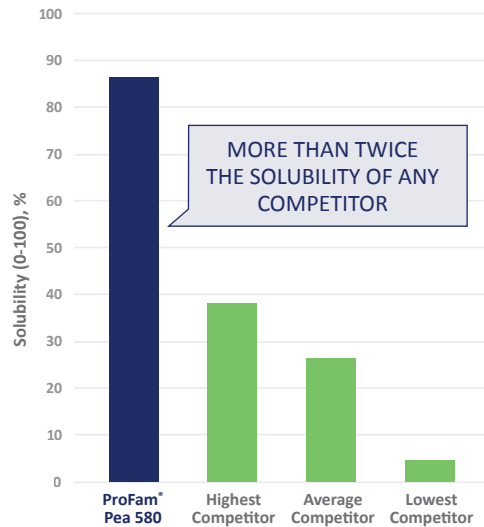
ADM HAS DONE EXTENSIVE RESEARCH & DEVELOPMENT TO ENSURE EXCEPTIONAL SOLUBILITY, GELLING, HYDRATION, NUTRITION, TASTE & COLOR.

The result: pea proteins suit consumer needs better.



Better Functionality

ProFam® Pea 580 has very good solubility and gelling properties and AccelFlex™ PC 70 & PN 65 have greater and faster hydration properties compared to major competitors which results in a positive impact in final product.







**ProFam®
Pea 580**



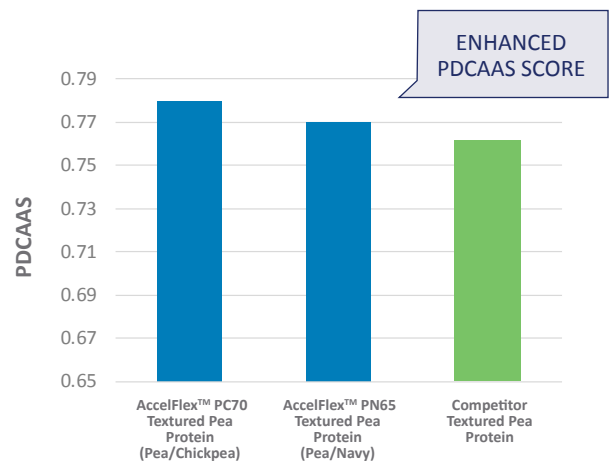
**AccelFlex™
Textured Pea**



Competitors

Enhanced Nutritional Quality

Enhanced nutrition quality featuring a higher protein content and a blend of high quality, on-trend, non-allergen proteins: pea + chickpea, pea + navy bean.



Great Taste

ProFam® Pea 580 has less total aromatics, less green, beany, grassy, earthy off-notes and has less bitter and sulfuric notes than major competitors.



Ideal Color

THE RESULT - Food and beverages are more appealing to consumers with our neutral white color.



Pea Protein Powders (ProFam® 580, ProFam® 570)



More Applications, More Benefits

ADM's pea protein portfolio has already proven to be superior in plant-based performance. This growing portfolio and versatility of solutions makes it ideal for a range of innovative products and applications to help give you an edge, to stand out in the crowd.

PERFORMANCE IN MIND

Differentiators include:



Meat Alternatives

- Improves overall texture with high gel strength
- Enhances function
- Provides a cleaner flavor, ideal for application
- Provides a cleaner color ideal for pork or chicken applications



Beverages (RTD meal replacement and powdered protein beverages)

- Delivers high solubility for RTD beverages and those treated with UHT and other pasteurization processes
- Enhances function
- Provides a clean flavor, diminishing the need for masking and top notes
- Ensures light color with our white color compared to competitors' yellow product
- Improves viscosity and emulsification properties



Dairy Alternatives (cheese, creamers, yogurts, frozen novelties)

- Provides a clean flavor, diminishing the need for masking and top notes
- Ensures light color, ideal for application
- Enhances function
- Improves mouthfeel



Nut Butters

- Provides clean flavor, ideal for application, diminishing the need for masking
- Improves mouthfeel and viscosity
- Delivers functionality in enhanced spreadability
- Enhances function



Snacks, Bars & Baked Goods

- Provides a clean flavor, diminishing the need for masking
- Ensures light color, ideal for application
- Functions as a versatile ingredient, ideal for extruded snack applications



Beyond Pea Protein

ADM's expansive portfolio of on-trend ingredients, combined with our leadership in plant-based proteins and flavor craftsmanship help you meet consumer preferences with the cleanest tasting, best color, high-functionality, nutrient-dense and sustainable pea protein solutions in the industry. This all blends together smoothly for our customers' use in product development.

Our V.I.Pea Ingredients



PEA STARCH

5% MINIMUM protein content, **Fineness:** 066590 – Native Course Pea Starch (Coarse), 070150 – D95 Pea Starch (Fine), 070151 – D100 Pea Starch (Fine), 070238 – Pre-Gel Pea Starch; Non-GMO **Packaging Options:** 2,200lb Supersack, bulk **MOQ:** 1 pallet **Lead Time:** 15 days **Shelf-Life:** 12 months



PROFAM® PEA 580 (PRODUCT CODE: 066580)

80% MINIMUM protein content, powder standard grind (100 mesh); Validated kill step, Non-GMO **Packaging Options:** 20kg bag, Supersack **MOQ:** 1 pallet **Lead Time:** 15 days **Shelf-Life:** 18 months



PROFAM® PEA 570 (PRODUCT CODE: 066570)

80% MINIMUM protein content, low viscosity powder, standard grind (100 mesh); Validated kill step, Non-GMO **Packaging Options:** 20kg bag, Supersack **MOQ:** 1 pallet **Lead Time:** 15 days **Shelf-Life:** 18 months



PROFAM® PEA 560 (PRODUCT CODE: 066560)

80% MINIMUM protein content, dispersible powder, standard grind (90/100); Validated kill step, Non-GMO **Packaging Options:** 20kg bag, Supersack **MOQ:** 1 pallet **Lead Time:** 15 days **Shelf-Life:** 18 months



ACCEFLEX™ PC 70 TEXTURED PEA PROTEIN (blend of pea and chickpea) (PRODUCT CODE: 066513)

70% MINIMUM protein content Fiber: 11% MINIMUM Fat: 7% (/100g); **Product Description:** ¼" crumble (blend of pea and chickpea) Validated kill step, Non-GMO **Packaging Options:** 500lb tote, 20lb bag **MOQ:** 10K lbs. **Lead Time:** 13 weeks **Shelf-Life:** 18 months



ACCEFLEX™ PN 65 TEXTURED PEA PROTEIN (blend of pea and navy bean) (PRODUCT CODE: 066514)

65% MINIMUM protein content Fiber: 13% MINIMUM Fat: 5.5% (/100g); **Product Description:** ¼" crumble (blend of pea and navy bean) Validated kill step, Non-GMO **Packaging Options:** 500lb tote, 20lb bag **MOQ:** 10K lbs. **Lead Time:** 13 weeks **Shelf-Life:** 18 months



MAXFLEX™ PW 002 (blend of pea and wheat protein) (PRODUCT CODE: 067002)

80% MINIMUM protein content, protein-advantaged powdered blend to optimize protein diversity and maximize protein quality (PDCAAS Score = 0.89); **Claims:** Non-GMO, Vegan suitable/plant-based **Packaging Options:** 50 lb bags **MOQ:** 1 pallet (2000 lbs- 40 bags) **Lead Time:** 15 days – 13 weeks **Shelf-Life:** 18 months



MAXFLEX™ PR 003 (blend of pea and rice protein) (PRODUCT CODE: 067003)

80% MINIMUM protein content, protein-advantaged powdered blend to optimize protein diversity and maximize protein quality (PDCAAS Score = 0.95) **Claims:** Does not contain gluten Non-GMO, Vegan suitable/plant-based **Packaging Options:** 50 lb bags **MOQ:** 1 pallet (2000 lbs- 40 bags) **Lead Time:** 15 days – 13 weeks **Shelf-Life:** 18 months

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a clean-tasting, nutritious pea protein ingredient with unmatched technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table—and our extensive culinary and R&D expertise gives you an edge in developing consumer-preferred, plant-based food and beverages. Our high processing standards and partnerships with growers ensure a safe, sustainable, premium-quality product from farm to plate. Count on us to meet any formulation challenge, from helping craft new products to writing a cleaner label, and to deliver for you every time.

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