



## Complements All Around

With consumer's love for plant-fueled protein at an all-time high, formulators need ingredients they can trust to get the job done. Soy flours and grits are an essential component to enhancing the nutritional, protein and textural qualities of consumer-pleasing food products. Count on us for the expertise to help you get the most out of these handy complementary ingredients in any application.

### SEEING THE WHOLE PICTURE

Consumers are reading labels and taking a more proactive approach to health and wellness. ADM's soy flours and grits are minimally processed, nutritious and can be used in a wide variety of applications that run the gamut from ground meat systems all the way to donuts and sweet goods, with specialty breads, gluten-free baked goods, and cookies and crackers in between.



**48%**  
of European  
consumers perceive  
soy as healthy and  
nutritious<sup>1</sup>

In the last  
five years  
**57%**  
of new product  
launches in plant-  
based solutions  
contained soy<sup>2</sup>

**78%**  
of European  
Flexitarians are  
aware of soy  
and 43% already  
consume soy<sup>3</sup>

<sup>1-3</sup>ADM Outside Voice<sup>SM</sup> "Global Plant Protein Consumer Discovery" Report, August 2020, based on UK and German Flexitarians

<sup>2</sup>Mintel GNPD, 2020



# SOY FLOURS & GRITS



## The Complete Solution

We bring over 75 years in plant-based protein expertise and we are one of the world's largest soybean processing operations. We know how to use soy flours and grits to help your product's attributes shine. It takes more than just supplying ingredients. We use our cross-functional experts to look at your product holistically and offer well-rounded, vertically integrated solutions that balance taste, texture, functionality and more.

### TECHNICAL EXPERTISE

Our expertise with soy is industry-renowned and we're proactively researching industry leading ways to enhance our soy portfolio offerings and invest in new sources of plant-based proteins to help you get to the market.

### RELIABLE SUPPLY

Our global reach and integrated partnerships with growers and identity-preserved supply chain mean great quality and a reliable supply of the ingredients you need, when you need them.

### SUPERB FUNCTIONALITY

Top quality plus the right knowhow equals better functionality. Our soy flours and grits provide timely protein delivery in fermentation processes, play a vital role in enhancing freshness and extending shelf life and ultimately create a consumer-pleasing texture. We'll listen to your product goals and provide a custom solution with all the end attributes you're looking for.

### PREFERRED NUTRITION

We can help you use our soy ingredients to boost protein, meet regulatory claims and deliver a nutritional label that's easy on the eyes.

### SUSTAINABLE SOURCING\*

We have a sustainable, traceable sourcing story that further ups your appeal to today's environmentally focused, health-conscious consumer.

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

# SOY FLOURS & GRITS



## BRINGING IT ALL TOGETHER

Our flours and grits offer diverse attributes that can be hugely beneficial in the right hands. Soy flour, for example, plays the perfect foil to wheat flour in bakery applications and soy grits add essential protein to the fermentation process. With our support and expertise, the possibilities are as numerous as they are delicious.

ADM's broad soy flours and grits portfolio offers:

**ENHANCED NUTRITION**

**PROTEIN DELIVERY TO AID FERMENTATION**

**IMPROVED TEXTURE**

**ENHANCED MOISTURE AND MOUTHFEEL**

**EXTENDED SHELF LIFE**

## More Applications, More Benefits



cookies & crackers



specialty breads



ground meat systems



gluten-free baking



donuts & sweets



fermentation





# SOY FLOURS & GRITS



## Solutions that Complete You

To complete your irresistible, nutritious products, we offer quality soy ingredients. We also bring you a broad range of options—all minimally processed to preserve their original character. Our soy flours and grits feature minimum protein levels of 50% on a moisture-free basis and are available in a variety of granulations, as well as in organic and non-GMO (Identity-Preserved program) quality.

### NORTH AMERICAN-SOURCED SOY FLOURS & GRITS

Product Lineup	% Moisture Maximum	Characteristics	Applications
<b>DEFATTED SOY FLOURS AND GRITS</b>			
Toasted Grits	10	Coarse, medium, fine, extra-fine granulation; heat-treated	Cookies, crackers, bagels, cereals, muffins, specialty breads, ground meat systems, soy sauce and other fermentation processes
7B Flour	9	Enzyme active flour for bleaching wheat flour pigments, minimally heat processed	White bread
Baker's Flour	9	Light, heat-treated flour	Breads, cakes, donuts, sweet doughs, cookies, macaroni, dry mixes, pizza crusts, tortillas, pancake and waffle mixes
Toasted Flour	9	Heat-treated flour	Cookies, crackers, cereals and fermentation processes
<b>REFATTED SOY FLOURS</b>			
220T Flour	8	Pre-mixed product of lecithin, refined soybean oil and toasted flour	Partial or complete egg, milk, and/or shortening replacer, pie crusts, bakery mixes, donuts, sweet goods, cakes, pastries
220B Flour	8	Pre-mixed product of lecithin and baker's flour <small>Formally known as Soylec® 220T Flour</small>	
<b>NON-GMO &amp; ORGANIC SOY FLOURS &amp; GRITS</b>			
Low Fat Soy Grits	9%	organic or non-gmo, expeller pressed	Breads, cakes, donuts, sweet doughs, noodles, cookies, crackers, cereals, dry mixes, pizza crusts, tortillas, yogurt, milk, pancakes and waffle mixes
Low Fat Soy Powder	9%	organic or non-gmo, expeller pressed, fine granulation	
Low Fat Soy Flour	9%	organic or non-gmo, expeller pressed	
Specialty HI 63 Soy Flour	9%	High Protein, organic or non-gmo, expeller pressed <small>Formally known as Hisolate® 63 Soy Flour</small>	



# SOY FLOURS & GRITS



## NON-GMO EUROPEAN-SOURCED SOY FLOURS & GRITS

SOY FLOURS & GRITS								
Product	Description	Product Code	Characteristics	Protein /100g	Size	Packaging	Bags per Pallet	Net Weight Pallet
SOPRO® PTB	Full Fat Toasted Soybean Flour	BFL120000018	Yellow to Tan, pleasant, resembling nuts, neutral, 429 kcal	39	min 90%<.15 mm (#100 mesh US St. Sieve)	25 kg	30	750 kg
SOPRO® MTB	Semi Fat Toasted Soybean Flour	BFL210000001	Yellow to Tan, pleasant, overly sweet, neutral, 364 kcal	47	min 90%<.15 mm (#100 mesh US St. Sieve)	25 kg	30	750 kg
SOPRO® UTB	Defatted Lightly Toasted Soybean Flour	BFL410000020	Yellow, specific, 347 kcal	50	min 90%<.15 mm (#100 mesh US St. Sieve)	25 kg	30	750 kg
SOPRO® TB	Defatted Toasted Soybean Flour	BFL410000109	Yellow to Tan, pleasant, overly sweet, neutral, 345 kcal	50	min 90%<.075 mm (#200 mesh US St. Sieve)	25 kg	30	750 kg
SOPRO® TG	Defatted Toasted Soybean Grits	BFL410000006	Yellow to Tan, pleasant, sweet, neutral, 345 kcal	50	.2-.84 mm min 90%	30 kg	30	900 kg
SOPRO® TG	Defatted Toasted Soybean Grits	BFL410000072	Yellow to Tan, pleasant, sweet, neutral, 345 kcal	50	.84-1.68 mm min 90%	25 kg	30	750 kg

### ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a thorough understanding of soy ingredients 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 R&D 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. Count on us to help you meet any formulation challenge head on, and to deliver for your consumer every time.

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