



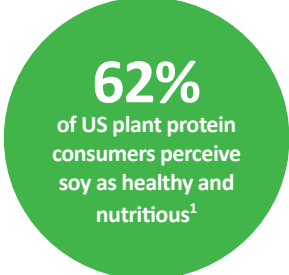
Compliments All Around

Given the significant consumer preference for plant-based protein, formulators need ingredients they can trust to get the job done. Soy flour 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 purposeful ingredients in any application.

ADM is investing in what's next to bring trusted product performance, first-in-the-industry innovation and sustainable solutions at scale so you can win in today's dynamic market.

SEEING THE WHOLE PICTURE

Consumers are reading labels and taking a more proactive approach to health and wellness. ADM's soy flour and grits are 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.



¹ ADM OutsideVoiceSM Global Plant Protein Consumer Discovery Report, 2023

² Frost & Sullivan, 2023



The Complete Solution

Our leading soy flours and grits feature many beneficial properties to enhance the nutritional, functional and textural qualities of your finished products. With protein levels of 50% on a moisture-free basis, they can be used in a broad range of applications, providing timely protein delivery in fermentation processes while also playing a vital role in improving freshness and extending shelf life for consumer-preferred products.

TRUSTED PRODUCT PERFORMANCE

Superb Taste and Texture

Produced with worldclass technical and extrusion expertise, our high-quality US-grown protein creates a cleaner tasting, targeted texture product that functionally performs. Our broad portfolio enables us to provide the precise texture and desired mouthfeel your consumer demands every time.

Applications Expertise

Our technical know-how and understanding of the intricacies of soy proteins helps you deliver the targeted taste and texture and tailored nutrition that consumers are looking for in plant-based products.

FIRST IN THE INDUSTRY INNOVATION

By partnering with our trusted technical advisors at our new, first-of-its-kind 36,000ft Protein Solutions Center we can build, scale and problem-solve the next generation of protein innovation together, to help bring your new products to life.

SUSTAINABLE SOLUTIONS AT SCALE

Sustainable Sourcing Options

Our long-standing farmer relationships help enable US-grown, sourced and produced soy protein. Additional optionality for locally sourced and sustainable sourcing from our reputable and acreage expanded regenerative agriculture program helps advance sustainability goals.

Reliable Supply

Our regional sourcing options and direct partnerships with growers means a consistent supply of the ingredients you need, when you need them.



Come join us at our new Protein Solutions Center in Decatur, Illinois to create delicious next-gen products.



BRINGING IT ALL TOGETHER

Our premium flour and grits ingredients offer diverse properties 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 fermentation processes. With our support and expertise, the possibilities are as numerous as they are delicious.

ADM's broad soy protein isolate portfolio offers:

ENHANCED NUTRITION

PROTEIN DELIVERY TO AID FERMENTATION

IMPROVED TEXTURE

ENHANCED MOISTURE AND MOUTHFEEL

EXTENDED SHELF LIFE

More Applications, More Benefits



cookies & crackers



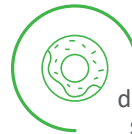
specialty breads



ground meat systems



gluten-free baking



donuts & sweets



fermentation



Solutions that Complete You

To complete your irresistible, nutritious products, we offer the best soy ingredients in the business. We also bring you a broad range of options—all processed to preserve their wholesome nature. Our soy flour and grits feature minimum protein levels of 50% on a moisture-free basis, are available in a variety of granulations, and in organic, non-GMO, clean label and conventional formats.

We'll help you find what's best and get you to the market quickly.

Product Lineup	% Moisture Maximum	Characteristics	Applications
DEFATTED SOY FLOUR AND GRITS			
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
LECITHINATED AND DEFATTED SOY FLOUR			
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 Formally known as Soylec®	
NON-GMO & ORGANIC SOY FLOURS & GRITS			
Low Fat Soy Grits	9%	organic or non-gmo, expeller pressed	Cookies, crackers, bagels, cereals, muffins, bars, ground meat systems, soy sauce
Low Fat Soy Powder	9%	organic or non-gmo, expeller pressed, fine granulation	
Low Fat Soy Flour	9%	organic or non-gmo, expeller pressed	Breads, cakes, donuts, sweet doughs, noodles, cookies, crackers, cereals, dry mixes, pizza crusts, tortillas, pancakes and waffle mixes
Specialty HI 63 Soy Flour	9%	High Protein, organic or non-gmo, expeller pressed Formally known as Hisolate® 63 Soy Flour	
Specialty HI 63 Soy Powder	9%	High Protein, organic or non-gmo, expeller pressed, fine granulation. Formally known as Hisolate® 63 Soy Powder	

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