



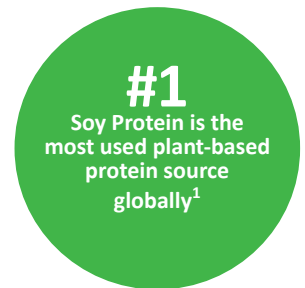
Winning with the Right Solution

In light of the notable consumer inclination towards plant-based solutions and other nutrition-forward plant-based foods, soy is in high demand. It performs in a wide range of products from meat extension to beverages and beyond. 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.

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.

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 are plant protein sources that have essential amino acid levels and a good availability.



¹Frost & Sullivan, 2023

²ADM OutsideVoice™ US Plant Based Blends Study, 2022

³FMCG GURUS: Meat & Plant-Based – Global Report 2022



Trade Down on Costs, Not on Functionality

We advanced the category of SPC by creating a portfolio of US grown, sourced and produced FSPCs in the 1990s for cost optimized solutions without compromising on functionality vs. isolate. Our extensive range of quality soy protein concentrates help you formulate the on-trend, high protein products consumers are craving.

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 in replicating traditional meat and dairy products is renowned throughout the industry and our expertise extends to baking, snacks, beverages and beyond.

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.

Reliable Supply

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



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



CREATE WINNING SOLUTIONS

ADM offers a broad portfolio of soy protein concentrates to help you deliver standout food and beverage products that meet the needs of today's health-conscious consumers. Leverage our vast expertise to help you find creative solutions to your application or functional challenges.

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 and 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 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® 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® 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