



Unlock the Power of Plant-Forward Solutions

The popularity of plant protein is continuing to gain global momentum and shows no signs of slowing down. As plant-based eating has gone mainstream, more consumers are looking for plant-based solutions that reinforce their health-focused lifestyle goals, while meeting needs for increased variety to create exciting food and beverage experiences.³

INTRODUCING ADM'S PROTEIN SYSTEMS

To create tailored, innovative and expertly crafted plant-based solutions in a range of trending formats, you need the right partner. ADM's Systems allow you to bring what's next in plant-based solutions to the world – with speed and variety. It's a full-service portfolio that offers on-trend protein-advantaged blends to value-added textural and structural components, complete with a service offering that supports your product development. Regardless of your production and manufacturing setup, ADM can partner to deliver a system designed for you. Count on EdgeFlex™ to provide a quick route to market with on trend meat alternative development support.

Sources: ¹ADM OutsideVoice™ Global Occasion Study, October 2021

²ADM Outside Voice™ Global Plant Protein Consumer Discovery, August 2020

³FMCG Gurus Meat Plant Based Global Report 2022

TEXTURE
is only meeting
global consumers
of plant-based
products' needs in
10% of meat
occasions¹

63%
of plant protein
consumers believe
Taste & Nutrition
are equally
important²

69%
of consumers say
"Lack of range of
products" is the top
barrier to purchasing
meat substitutes³



ADM's EdgeFlex™ Integrated Convenience for your Brand

EdgeFlex™ – Leverage this service platform offering you a solutions focused approach to your product needs that enables speed to market, all with unmatched technical expertise and world-class applications support.

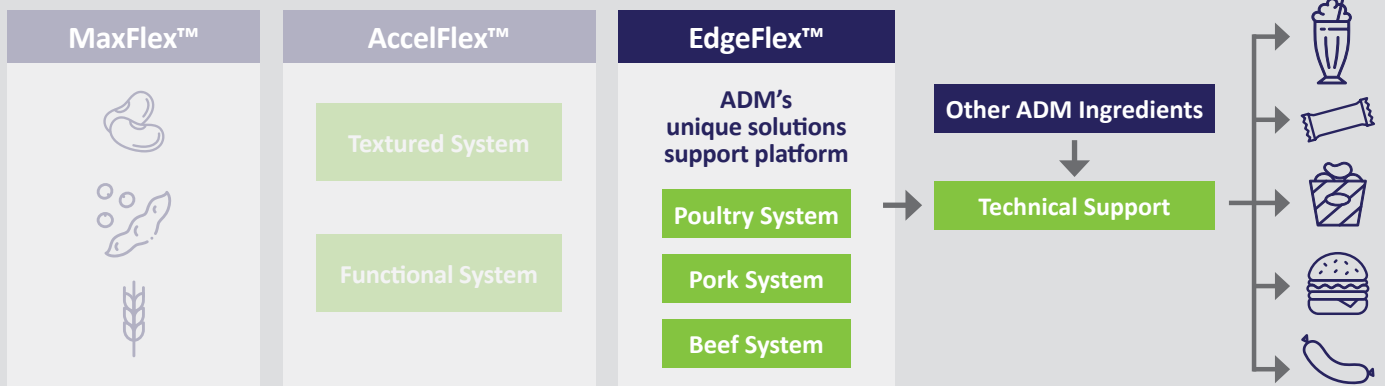
Solutions support offering for meat alternatives in poultry, pork, and beef systems.

ADM develops formulations and works with our customers to support route-to-market options.



Complete Portfolio of Protein-Forward Solutions, For Your Edge

ADM's Protein Systems Design



ADM's Expansive Portfolio (Technical Expertise)

EdgeFlex™

Leverage ADM's expansive solutions and application support service, to create your own custom plant-forward meat alternative products with culinary-inspired and consumer preferred variety you can count on to go to market faster.

EDGEFLEX™ OFFERINGS



EdgeFlex™ Poultry System

- Nuggets
- Chunks
- Patties
- Strips & Shreds
- Inclusions & Toppings
 - Crumbles
 - Chicken Chunks



EdgeFlex™ Pork System

- Patties
- Links
- Grounds
- Inclusions & Toppings
 - Crumbles



EdgeFlex™ Beef System

- Burgers
- Meatballs
- Grounds
- Inclusions & Toppings
 - Crumbles
 - Diced Beef
 - Mini Meat Balls
 - Mini Burger

An Integrated Solutions Approach

Our cross-functional teams have created a full portfolio of proven protein-forward systems delivering flavor, color, texture, nutrition, and functionality – and helps to get you to market faster.

Pork System

A synergistic combination of ADM’s texture, flavor, nutrition and functional solutions comprise this pork alternative product.



EDGEFLEX™ SYSTEM	RECIPE	APPLICATION
Soy-Based	RECIPE: Combine ADM’s broad pantry of ingredients along with water, vegetable oil and coconut oil.	Patties Links Grounds
Pea-Based	RECIPE: Combine ADM’s broad pantry of ingredients along with water, vegetable oil and fat.	Patties Links Grounds

Poultry System

A synergistic combination of ADM’s texture, flavor, nutrition and functional solutions comprise this poultry alternative product.



EDGEFLEX™ SYSTEM	RECIPE	APPLICATION
Soy-Based	RECIPE: Combine ADM’s broad pantry of ingredients along with water, vegetable oil and fat	Nuggets Chunks Patties Strips & Shreds
Pea-Based	RECIPE: Combine ADM’s broad pantry of ingredients along with water, vegetable oil and fat.	Nuggets Chunks Patties Strips & Shreds

Beef System

A synergistic combination of ADM’s texture, flavor, nutrition and functional solutions comprise this beef alternative product.



EDGEFLEX™ SYSTEM	RECIPE	APPLICATION
Soy-Based	RECIPE: Combine ADM’s broad pantry of ingredients along with water, vegetable oil and coconut oil.	Burgers Meatballs Grounds
Pea-Based	RECIPE: Combine ADM’s broad pantry of ingredients along with water, vegetable oil and coconut oil.	Burgers Meatballs Grounds

Possible claims for soy-based systems: Halal, Kosher, Vegan/Vegetarian, Non-GMO, Regionally sourced ingredients.

Possible claims for pea-based systems: Halal, Kosher, Vegan/Vegetarian, Non-GMO, No additional allergen labelling required.

For local availability and information on lead-time contact your sales manager.

CASE-STUDY: DEVELOPMENT OF A QSR PLANT-BASED BURGER

Challenge: Our customer, a top QSR, saw huge potential in the flexitarian market and decided to enter this market by launching a plant-based burger within a very tight deadline.

Solution: Our cross-functional team developed a delicious plant-based burger formulation, similar to a meat burger in taste, structure and nutrition. This soy-based, plant-forward solution was produced by a local co-manufacturer.

Result: The QSR was impressed by the product quality and the elevated eating experience, as the product had the “bite” and “chew” today’s consumers expect. They managed to launch this brand new product within a short period of time, using our plant-forward EdgeFlex™ Burger System Solution.





Why ADM?

GET AN EDGE WITH TRUE PLANT PROTEIN PERFECTION, THANKS TO PROTEIN SYSTEMS

ADM is a full solutions partner, who understands your formulation challenges, and can help you optimize your product for market - from marketing insights and consumer validation to sensory testing. We continue to invest in new technology and processing methods to bring you what's next in protein nutrition solutions, today. You can count on ADM to keep on delivering, with quality of product and reliability of supply.

OUR ADVANTAGE

Through science-backed product development, our team paves the way to create consumer-desired solutions. With the ability to leverage our vertically-integrated portfolio in conjunction with expert taste, nutrition, texture, functional benefits, and color considerations we can bring "One ADM" solutions to the next level.

Partner with our specialists to gain extensive cross-functional team expertise, global manufacturing and supply chain footprint assistance for any stage of the value chain to achieve tailored, innovative and expertly-designed plant-based products.



READY TO GET TO MARKET FASTER?

Request our Prototype Formulation and a Technical Consultation.

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