



## Get a Leading Edge

Soy-based foods and beverages continue to dominate in new product launches of alternative categories – which makes quality soy protein isolates a must. So where do savvy formulators turn for industry-leading taste, functionality and nutrition? Try the people who happen to know soy better than anyone else.

### BEHOLD PLANT-MANIA

Soy protein isolates have an equivalent essential amino acid profile (PDCAAS score = 1) to animal proteins. Dairy alternatives, meat alternatives and other protein-powered, plant-based food and beverages continue to become an everyday part of Flexitarian consumers’ lifestyle. As the popularity of these products continues to build, formulators are using soy protein isolates for their unmatched contributions to things like texture, water binding, emulsification and overall nutrition performance.



**61%**  
of US consumers  
are aware of soy  
as a plant-based  
protein source<sup>1</sup>

**Soy**  
is a widely  
recognized plant-  
based protein source  
with a PDCAAS  
score of 1<sup>2</sup>

**75%**  
of consumers look  
for protein content  
when checking a  
label<sup>3</sup>

<sup>1</sup>ADM Outside Voice™ Global Plant Protein Consumer Discovery Report, August 2020

<sup>2</sup>Journal of Agriculture and Food Research, January 2022

<sup>3</sup>FMCG GURUS: Meat & Plant-Based – Global Report 2022



## It's Isolated at the Top

ADM leads the way in helping you use soy protein isolates to create nutritious, consumer-preferred foods and beverages, and it's easy to see why. As a leading global soybean processor, we have a globally recognized portfolio of high performing soy protein isolates. We have over 75 years of plant-based protein expertise. And we have technical resources like no other.

### TRIED AND TRUE EXPERTISE

With more than 75+ years of experience working with a range of soy-based and other plant-based protein ingredients, we've cultivated depth of knowledge that's unsurpassed in the industry.

### MORE COMPLETE SOLUTIONS

We have the wide-ranging capabilities to look at your product holistically and provide plant-based protein solutions beyond simply supplying ingredients. From taste, texture, nutrition, functionality, color and aroma we have trusted, on-trend solutions that will give you an edge.

### UNBEATABLE TECHNICAL SUPPORT

Where others are cutting back, we invest. Our hands-on technical and culinary team including PhD scientists, nutrition scientists and fundamental protein chemists have decades of combined experience and will show you how to capitalize on the latest, most innovative plant-based trends in product formulations. Innovate with us at one of our many centers of excellence.

### SPEED TO MARKET

Integrated partnerships with growers guarantee a consistent supply of the ingredients you need, when you need them. Add in our future-forward market insight capabilities, and our cross-functional team's

expertise in bringing your idea from concept to commercialization quicker. Let us help you bring your ground-breaking solution to the shelf, today.

### BETTER TASTE

ADM soy isolates are some of the cleanest tasting ingredients in our portfolio and eliminate the need to solve for off flavor challenges. Our vertically integrated model with expert growing and processing techniques secure a higher quality, more neutral tasting soy isolate. Pair this taste with our flavor expertise across an array of alternative food and beverages, and we're unmatched in the industry.

### BETTER FUNCTIONALITY

With an incredible range of ultra-functional ingredients, we can deliver on any formulation challenge and desired consumer-preferred attributes. Our soy protein isolates provide high-impact texture, or low-impact texture, all dependent on the formulation desired.

### SUSTAINABLE SOURCING\*

We have an unwavering commitment to sustainability programs and traceability. Our identity preserved and regionally sourced proteins help give you an edge, appealing to today's environmentally-focused, health-conscious consumer.

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



# SOY PROTEIN ISOLATES



## FORMULATION ON TREND

When it comes to formulation expertise, we offer a full solution partnership for most food and beverage challenges. We consider every aspect of your product to bring you the taste, texture and top-notch nutrition consumers desire. We execute with excellence, bringing you the full solution every time.

ADM's broad soy protein isolate portfolio can offer:

**PROTEIN FORTIFICATION**

**IMPROVED TEXTURE AND MOUTHFEEL**

**OPTIMIZE SOLUBILITY**

**BETTER DISPERSIBILITY**

**INCREASE SUCCULENCE AND JUICINESS**

**PROVIDE EMULSIFICATION PROPERTIES**

## More Applications, More Benefits



dairy alternatives



extruded snacks & cereals



baked goods



nutritional bars



nutritional beverages



nutritional supplements



sauces, gravies & soups



meat alternatives



processed meat



pet food & treats

# The Best Ingredients in the Industry

Every innovative solution we offer begins with an impressive array of ingredient options. ADM's clean isolated soy proteins can be used for enhanced nutrition and/or functionality in a variety of applications, with minimum protein levels of 90% on a moisture-free basis.

All of our soy protein isolates are available as powder, and in non-GMO, clean label and conventional formats. We'll help you choose what's best so you can get to market quickly.

Product Lineup	Description	Application
ProFam® 646	Dispersible	Dry powdered mixes, injected meat products
ProFam® 648	Very fine powder, readily dispersible	Injected meat products, fine needle injection and powder beverages
ProFam® 781	Very low viscosity	Nutritional supplements, high-protein drinks and bakery products, extrusion
ProFam® 825	Neutral flavor profile, low viscosity, readily dispersible, highly soluble	Low viscosity beverages, nutritional bars and high-protein bakery products
ProFam® 827	Neutral flavor profile, low viscosity, readily dispersible, highly soluble	Low viscosity beverages, nutritional bars
ProFam® 875	Neutral flavor profile, low viscosity, highly functional, highly soluble	Nutritional beverages, cream soups and sauces
ProFam® 880	Dispersible, soluble, low-medium viscosity	Extruded cereal pieces, beverages, dairy blends and high protein baked snacks
ProFam® 891	Neutral flavor profile, highly soluble, highly functional, readily dispersible	Dairy-free products, emulsified and injected meat systems, nutritional supplements, nutritional bars
ProFam® 930	Neutral flavor profile, highly functional, high density	Nutritional supplements, high-protein beverages
ProFam® 931	High density, very low water binding	Nutritional bars, high-protein foods
ProFam® 936	High density, low water binding	Protein bars, high-protein foods
ProFam® 955	High density, highly dispersible	Protein tablets, nutritional bars, fermented meats, fresh cheese products
ProFam® 974	Highly soluble, highly functional, easily dispersible	Processed meats, emulsified meats, sausage-type meats, extrusion and plant-based meat alternatives
ProFam® 978	Highly soluble, highly functional, easily dispersible	Processed meats, emulsified meats, plant-based meat alternatives
ProFam® 981	Highly soluble, highly functional, easily dispersible	Uncured poultry and red meat products
ProFam® H200	Highly soluble, highly functional, dispersible	Whole-muscle meat products labeled as hydrolyzed soy protein

## ADM DELIVERS FOR YOU

With ADM, you have a partner who combines the industry's most comprehensive and versatile portfolio of soy protein isolates 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 meet any formulation challenge head on, and to deliver for your consumer every time.

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

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844-441-FOOD | [food@adm.com](mailto:food@adm.com) | [adm.com/food](http://adm.com/food)