



## Cleaner Taste with a Mouthfeel-Good Factor

Today's mindful consumers are consciously bringing plant-based alternatives into their health focused lifestyles. Stay ahead of consumer needs and partner with ADM - we bring you the most expansive portfolio of textured soy protein ingredients in the industry. ADM provides ideal texture, technical support and precise application expertise, so you can harvest advantages with faster speed-to-market.

*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.*

### TECH SAVVY AND MORE THAN A TREND

Soy protein ingredients are in high demand as they are a key ingredient for the influx of meat alternatives entering the marketplace. ADM helps give you an edge by showcasing positive nutrition, high functionality, desired texture and clean taste behind our top-quality textured protein ingredients. We support our customers in using all of our high performing textured proteins. We're an extension of your resources - our strong technical support and expertise in extrusion are key advantages as competitors are cutting back in this department.

**#1**  
Soy protein is the most used plant-based protein source globally<sup>1</sup>

**78%**  
of US consumers say taste & nutrition are equally important to them<sup>2</sup>

**67%**  
of US consumers eat meat alternatives because of health reasons<sup>2</sup>

<sup>1</sup> Frost & Sullivan, 2023

<sup>2</sup>ADM Outside Voice™ Global Protein Consumer Discovery, 2023



## Lead the Market with Us, The Leader in Textured Protein

ADM pioneered textural advances from the beginning by inventing TVP® in the 1960s and continues building extrusion expertise and capacity with on-going strategic investments (like Kansas Protein Foods and our Protein Solutions Center) to offering the industry's most expansive portfolio of regionally grown and produced textured soy protein ingredients. This enables you to win in the market when you work with ADM, the industry leader in textured protein ingredients.

### TRUSTED PRODUCT PERFORMANCE

#### Superb Taste and Texture

Produced utilizing our unbeatable technical and extrusion expertise to create 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 in-depth understanding of the intricacies of textured proteins helps you deliver the targeted structure, texture, and expected bite and chew 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

Additional optionality for locally sourced and sustainable sourcing from our reputable and acreage-expanding regenerative agriculture program helps you advance your sustainability goals.

#### Reliable Supply

Our longstanding farmer relationships help enable US grown, sourced and produced soy protein to provide you with a secure supply of locally sourced and produced ADM textured soy proteins.



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





## BENEFITS OF TEXTURED SOY

- Clean flavor
- Improved texture and moisture management
  - *Enhances texture to achieve perfect bite*
  - *Increases water binding*
- Versatile and highly functional
- Meet vegan and vegetarian requirements, plus flexitarian consumer demand
- Reliable and secure supply – identity preserved (IP)
- Conventional, non-GMO, or organic options
- Perfect for adding texture and the density and bite consumers expect
- Uniform product: consistency, reliability, quality

## More Applications, More Benefits

With an overwhelming demand and limits to the supply of textured soy protein ingredients, ADM streamlines your path to the right partnership for growth in this field. ADM is a one-stop partner for development with innovative, value-added consumer-preferred solutions. We will combine our winning plant-based proteins with our expert flavor and color capabilities, to craft top-quality textured protein applications, so you can bring industry-disrupting innovation to the market faster. ADM's textured soy protein ingredients can enhance a wide range of alternative solutions including:



meat alternatives



processed meat



bars and snacks



cereal



baking



nutritional products



pet food & animal feed

**When hydrated, textured soy protein delivers a fibrous meat-like texture with outstanding moisture retention and excellent mouthfeel, making it perfect for meat and meat alternative applications. In dry form, it provides unique textures that characterize many of the most popular bars and snacks in the world.**

# Quality Products from Farm to Plate

Looking for high functionality, desirable texture and clean tasting soy ingredients to use in flexitarian food and beverage solutions? ADM's vast textured plant protein portfolio meets challenges head-on, as a strategic one-stop solution partner from farm to plate. We have the technical expertise to help you put it all together and get to market sooner.

## ADM TEXTURED PROTEIN INGREDIENTS CLAIMS AVAILABLE

Minimally Processed	Halal, Kosher
Identity Preserved	Clean Label
Non-GMO	Gluten-Free
Organic	

## ADM'S TEXTURED SOY PRODUCT OFFERINGS

### TEXTURED SOY

- Flakes
- Flours
- Crumbles
- Crisps
- Strips
- Available in a variety of sizes and shapes and protein levels



## NORTH AMERICAN-SOURCED TVP® TEXTURED SOY FLOUR

Product Code GM & IP options available	Product Description	Size	Shape
165-118	Minced 180, uncolored	1/8"	irregular granule
165-173	F250, uncolored	1/4"	flake
165-124	Minced 240, uncolored	1/4"	irregular granule
165-624	Minced 240, uncolored ACH	1/4"	irregular granule
165-203	Chunk 3, caramel uncolored	5/16"	cubed chunk
165-607	Chunk 5, uncolored ACH	5/16"	irregular chunk
165-114	Chunk 12, uncolored	1/2"	cubed chunk

## NON-GMO EUROPEAN-SOURCED TVP® TEXTURED SOY FLOUR

Product Code	Product Description	Size	Shape
Soprotex® BFL420000003	Light, neutral	1.0-4.0mm min 85%	N-Minced (neutral)
Soprotex® BFL420000024	Light pink, ham-colored	1.0-4.0mm min 85%	H-Minced (ham)
Soprotex® BFL420000084	Light, neutral	0.075-1.0mm min 85%	N-Small Minced (neutral)



## NORTH AMERICAN & LATIN AMERICAN-SOURCED ARCON® T TEXTURED SOY PROTEIN CONCENTRATES

Product Code <i>GM&amp; IP options available</i>	Product Description	Size	Shape
158-118	Minced 180, uncolored	1/8"	irregular granule
158-125	Minced 300, uncolored	1/4"	irregular granule
158-421	Minced 300, caramel colored <i>Brazilian Sourced</i>	1/4"	irregular granule
158-130	Minced 300, uncolored	1/4"	irregular granule
158-171	F125, uncolored	1/8"	flake
158-411	F125, uncolored <i>Brazilian Sourced</i>	1/8"	flake
158-072	F250, white colored	1/4"	flake
158-172	F250, uncolored	1/4"	flake
158-412	F250, uncolored <i>Brazilian Sourced</i>	1/4"	flake
158-272	F250, caramel colored	1/4"	flake
158-830	Minced 300, light caramel colored	1/4"	irregular granule
158-480	Minced 300, light caramel colored <i>Brazilian Sourced</i>	1/4"	irregular granule
158-101	Minced, uncolored, for whole muscle solutions	1/4"	irregular granule
158-917	Uncolored, two-year shelf life <i>Formerly known as TVC®</i>	1/4" – 3/8"	irregular granule
157-272	Carmel colored, fortified	1/4"	flake
157-271	Carmel colored, fortified	1/8"	flake
157-172	Uncolored, fortified	1/4"	flake

## NON-GMO EUROPEAN-SOURCED TEXTURED SOY PROTEIN CONCENTRATES

Product Code	Product Description	Size	Shape
Tradcon T BFL470000001	Light, neutral	.5-5mm min 85%	Minced
Tradcon T BFL470000013	Light, neutral	.5-6mm min 85%	Flakes
Tradcon T BFL470000050	Light, neutral	0-25mm min 85%	Chunks
Tradcon T BFL470000051	Light, neutral	5-30mm min 85%	Strips





## NORTH AMERICAN-SOURCED CLEAN LABEL EXPELLER-PRESSED TEXTURED SOY

Product Code	Product Description	Size	Shape
071070 non-GMO 071275 organic	Flakes P100 18-month shelf life Formerly known as TexSoy®	Thru 1/4" (6.3mm)	screen 90% min
071276 organic 071071 non-GMO	P100S 18-month shelf life Formerly known as TexSoy®	Thru 1/4" (6.3mm) On U.S. #12 (1.7mm)	screen 90% min screen 90% min
071278 organic 071074 non-GMO	P300S8 18-month shelf life Formerly known as TexSoy®	On U.S. #4 (4.76mm) On U.S. #8 (2.63mm)	screen min 40% screen, min 85%
071075 organic 071279 non-GMO	Chunks P450 18-month shelf life Formerly known as TexSoy®	Thru U.S. #1 (25.4mm) Thru U.S. 3/8" (11.1mm)	screen 100%
072321 organic 072037 non-GMO	Crumbles PH100 Meat and vegetarian applications, 18-month shelf life Formerly known as TexSoy®	Thru U.S. # 1/4" (6.3mm)	screen 90% min
072649 non-GMO	40% Soy Crisp Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions, 18-month shelf life Formerly known as Textura™	2.5 - 4mm x 3 - 6 mm	oval

## NORTH AMERICAN-SOURCED ACCELFLEX™ TEXTURED SOY PROTEIN PIECES & CRISPS

Product Code	Product Description	Shape
295-800	AccelFlex™ TS Fibrous Soy - S68 Meat and vegetarian applications, two-year shelf life Formerly known as Textura™	irregular shape 20mm x 10mm
395-060	AccelFlex™ TS ST60-E 60% Soy Protein Crisp Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formerly known as Textura™	Round, textured piece
295-064 non-GMO IP	AccelFlex™ TS ST60 60% Soy Protein Crisp Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formerly known as Textura™	
295-080 non-GMO IP	AccelFlex™ TS ST80 80% Soy Protein Crisp Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions Formerly known as Textura™	Round, textured piece



## NORTH AMERICAN-SOURCED CLEAN LABEL EXPELLER-PRESSED TEXTURED SOY

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071278 organic 071074 non-GMO	P300S8 18-month shelf life Formerly known as TexSoy®	On U.S. #4 (4.76mm) On U.S. #8 (2.63mm)	screen min 40% screen, min 85%
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072649 non-GMO	40% Soy Crisp Nutritional bars, confectionery items, ice cream toppings, cereals and baked good inclusions, 18-month shelf life Formerly known as Textura™	2.5 - 4mm x 3 - 6 mm	oval

## ADM'S KANSAS PROTEIN FOODS TVP® (FORMERLY ULTRASOY) TEXTURED SOY PROTEIN - KOSHER® CERTIFIED

Product Code	Product Description	Size	Shape
161101	Bits, uncolored	3/8"	Bits
161118	Minced, uncolored	1/8"	Irregular Granule
161173	Flake, uncolored	1/4"	Flake
161201	Bits, caramel colored	3/8"	Bits
161202	Flake, caramel colored	3/8"-1/2"	Flake
161218	Minced, caramel colored	1/8"	Irregular Granule
161402	Flake, caramel colored, fortified	3/8"-1/2"	Flake
161415	Chunks, caramel colored, special fortified	3/8"	Chunks
161421	Bits, caramel colored, fortified	3/8"	Bits
161425	Minced, caramel colored, special fortified	1/4"	Irregular Granule
161501	Bits, caramel colored, special fortified	3/8"	Bits
261114	Chunk, uncolored, Non-GMO	5/8"	Chunks
261118	Minced, uncolored, Non-GMO	1/8"	Irregular Granule
261125	Minced, uncolored, Non-GMO	1/4"	Irregular Granule

We have a wide range of sizing options available - contact us for more information.



## ADM'S KANSAS PROTEIN FOODS ACCELFLEX™ (FORMERLY IMAGIC) FLAVORED AND TEXTURED SOY PROTEIN

Product Code	Product Description	Shape
595860	Plant Based Bacon Bits: Vegan, Kosher	Bits
595861	Plant Based Bacon Chips: Vegan, Kosher	Chips
595863	Plant Based Bacon Bits: Vegan, Kosher	Bits
595865	Plant Based Beef Chips: Vegan, Kosher	Chips
595866	Plant Based Beef Strips: Vegan, Kosher, Halal	Strips
595867	Plant Based Beef Bits: Vegan, Kosher, Halal	Bits
595868	Plant Based Chicken Bits: Vegan, Kosher, Halal	Bits
595869	Plant Based Chicken Strips: Vegan, Kosher, Halal	Strips
595870	Plant Based Chicken Chunk: Vegan, Kosher, Halal	Chunks
595871	Plant Based Chorizo Bits: Vegan, Kosher, Halal	Bits
595872	Plant Based Ham Bits: Vegan, Kosher	Bits
595873	Plant Based Bacon Crumbles: Vegan, Kosher	Irregular Granule
595874	Plant Based Bacon Crumbles: Vegan, Kosher	Irregular Granule
595875	Plant Based Smoky Breakfast Meat Strips: Vegan, Kosher, Halal	Irregular Granule
595876	Plant Based Bacon Crumbles: Vegan, Kosher	Irregular Granule
595877	Plant Based Sausage Crumbles: Vegan, Kosher	Irregular Granule
595878	Plant Based Pepperoni Chunk: Vegan, Kosher	Chunks
595879	Plant Based Seafood Alternative Bits: Vegan, Kosher	Bits
595880	Plant Based Taco Mix: Vegan, Kosher	Bits

### ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a world-class portfolio of clean-tasting, textured protein ingredients with unmatched technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table—and our extensive culinary and R&D expertise gives you an edge in developing consumer-preferred, plant-based food and beverages. Our high processing standards and partnerships with growers ensure a safe, sustainable\*, premium-quality product from farm to plate. Count on us to meet any formulation challenge, from helping craft new products to writing a cleaner label, and to deliver for your consumer every time.

\*Sustainability and other claims based on U.S. standards

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