

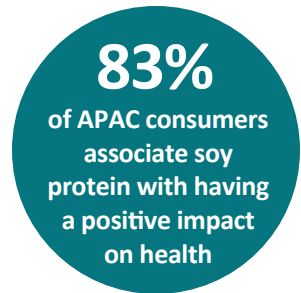
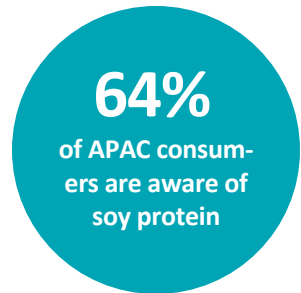
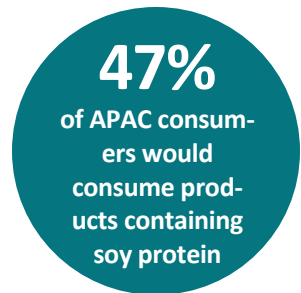


Together We Can Do More

As consumers worldwide seek healthier dietary options, they also increasingly choose sustainable ingredients grown closer to home. With more APAC region consumers adding plant-based protein into their diets, we recognize the need to provide non-GMO, traceable soy. By bringing SojaProtein, one of the largest producers of soy protein in Europe, into the fold, ADM not only expands its global alternative proteins capacity, but also combines research and technical expertise to grow product development capabilities ultimately utilizing synergies to better serve customer needs in the plant protein space.

FROM FARM TO FORK

Packed with protein, soy delivers nutritionally by providing the amino acids we all need without forfeiting taste or texture. Finding the ideal soy-based ingredients for your product ranges may prove challenging. That's where ADM's SojaProtein portfolio comes into play. Grown and processed in Europe under Serbia's strict non-GMO regulations, SojaProtein offers an array of solutions all with the same commitment to quality you have come to know from ADM.

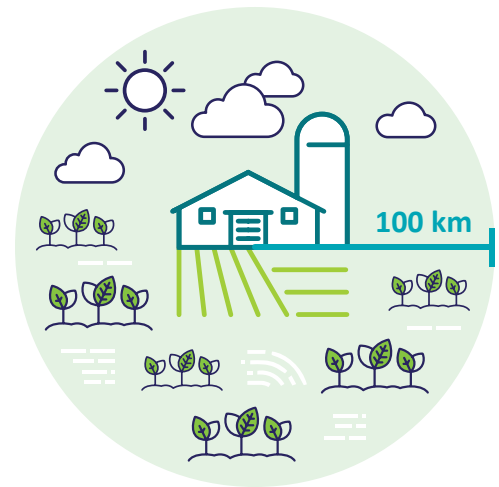


FMCG Gurus Custom Survey:
Global and Regional Country Profiles - (2021, Q2)



European Sourced

The fertile land of Northern Serbia provides a rich environment to not only grow soy, but also other crops including wheat, corn, sunflower and sugar beets. Ideally situated in Southeastern Europe’s agricultural heart, SojaProtein collects the majority of its soy from within just 100 kilometers of its production facility. Through close cooperation with farmers and growers since its inception in 1977, SojaProtein ensures high quality from seed to bean and beyond.



NON-GMO

Serbian law prohibits the use, sale and production of genetically modified organisms. SojaProtein goes a step beyond by adhering to even stricter rules to preserve the quality of its soy from seed production to delivery of final product. By having genetically modified content of less than 0.1 percent, SojaProtein produces in a fully non-GMO factory. Meeting consumer demand for sustainably grown, non-GMO soy provides a clear competitive advantage.



BETTER TOGETHER

With consumer demand for plant-based proteins rising, you need a partner to provide ingredients you can trust. We bring you a broad range of functional soy proteins all with a clean, neutral flavor. Useable in an array of applications, ADM's SojaProtein range enhances your products by improving taste, texture and nutrition.

AVAILABLE PRODUCT CLAIMS

- European Sourced
- Non-GMO
- Sustainable
- Halal, Kosher

More Applications, More Benefits



Meat Alternatives



Processed Meat



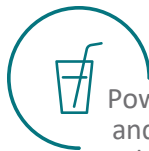
Ready Meals



Baking



Cookies & Crackers



Powdered and Meal Replacement Beverages



Bars & Snacks



Cereal



Dairy / Dairy Alternatives



Confections

Finding the Formula

Available in a variety of granulations and formats, ADM’s SojaProtein products are all non-GMO. In fact, we grow and produce the only non-GMO soy protein concentrate (SPC) in Europe. Our soy flour and textured soy flour contain minimum protein levels of 50%, while soy protein concentrates and textured soy concentrates achieve greater than 65%.

TEXTURED SOY PROTEIN CONCENTRATES (TSPC)

Tradcon T demonstrates SojaProtein’s expertise in extrusion and provides suitable components for whole muscle- like applications. As the lightest in color and most neutral tasting ingredient within the portfolio, Tradcon T meets consumer preferred expectations not only in taste, but also texture. Available in customizable shapes, sizes and colors, Tradcon T meets vegan and vegetarian requirements, plus flexitarian consumer demand.

Meat Extension

Meat Alternatives

Seafood Alternatives

Product	Description	Product Code	Characteristics	Protein /100g	Size	Packaging	Bags per Pallet	Net Weight Pallet
Tradcon T	Minced	BFL470000001	Light color, neutral flavor	Min. 68	0.5-5mm min 85%	15kg	21	315kg
Tradcon T	Minced	BFL470000003	Light color, neutral flavor	Min. 68	2.0-5mm min 85%	15kg	21	315kg
Tradcon T	Small Minced	BFL470000007	Light color, neutral flavor	Min. 68	0.5-2mm min 85%	15kg	21	315kg
Tradcon T	Flake	BFL470000013	Light color, neutral flavor	Min. 68	0.5-6mm min 85%	12kg	21	252kg

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a thorough understanding of soy ingredients with high-level 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 great processing standards and partnerships with growers help ensure a safe, sustainable and high quality product from farm to finished solution. Count on us to meet any formulation challenge head on and to deliver for your consumer every time.

ARCHER DANIELS MIDLAND COMPANY DISCLAIMS ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIMS THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. OUR RESPONSIBILITY FOR ANY CLAIM IS LIMITED TO THE PURCHASE PRICE OF MATERIAL PURCHASED FROM US. CUSTOMERS ARE RESPONSIBLE FOR OBTAINING ANY LICENSES OR OTHER RIGHTS THAT MAY BE NECESSARY TO MAKE, USE, OR SELL PRODUCTS CONTAINING OUR INGREDIENTS. ANY CLAIMS MADE BY CUSTOMERS REGARDING INGREDIENT TRAITS MUST BE BASED ON THE SCIENTIFIC STANDARD AND REGULATORY/ LEGISLATIVE REQUIREMENTS OF THE COUNTRY IN WHICH THE FINAL PRODUCTS ARE OFFERED FOR SALE.

TRADEMARK NOTICE

TVP® is a trademark owned by Archer Daniels Midland Company. SojaProtein®, SOPRO® and SOPROTEX® are trademarks owned by SOJAPROTEIN DOO BEČEJ.

©2022 Archer Daniels Midland Company



FoodDesign.SEA@adm.com | adm.com/food