



Game-Changing Pea Protein

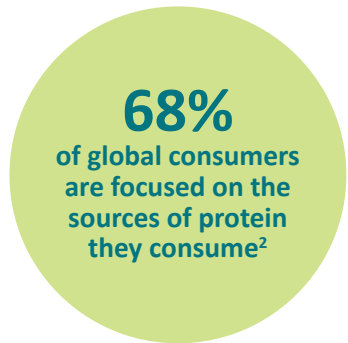
As consumers continue to seek positive nutrition sourced from plant proteins, cleaner, closer-to-nature food ingredients such as pea protein will continue to grow in popularity. ADM’s pea protein portfolio is a step-above the rest, and created with functionality in mind. ADM’s pea protein lineup features better taste, lighter color, enhanced texture and mouthfeel so you can develop on-trend, plant based applications without the need for additional allergen labeling. We also now offer non-GMO project verified options in our portfolio to meet modern consumer demands.

Our 75+ years of alternative protein and pea protein development expertise brings you a winning U.S. grown and produced solution

WAKE-UP CALL FOR WELLNESS-MINDED CONSUMERS

Consumers are more conscious about what they eat and drink. Flexitarian consumers want it all in plant-based alternatives—they want a great taste experience without sacrificing on nutrition. Some of today’s consumers prefer to avoid soy due to perceived allergen concerns, so now is the time for pea protein to shine.

Discover how ADM’s expanding pea protein portfolio helps your nutrient-dense, wholesome formulations shine with the best-tasting, cleanest flavor, highest functionality, and best overall appearance and color, in a wide range of food and beverage products.



¹ ADM OutsideVoice™ Global Protein Consumer Discovery Report, January 2023

² HealthFocus International - Next-Gen Protein the Consumer Connection - 2022

PARTNERS IN SUSTAINABILITY, FROM FARM TO PLATE*

Awareness of peas as a great quality plant-based protein continues to grow, while the importance of sustainability and traceability remains high. ADM's partnerships with sustainable growers ensure great quality ingredients and consistency from farm to finished solution. In fact, we use all parts of the pea, adding value via byproducts with U.S. origins that combined with our pea being non-GMO project verified, makes it the perfect fit for health-conscious consumers seeking products to fit their modern lifestyles.

76% of US consumers are looking for non-GMO claims when checking ingredient lists¹

¹ FMCG Gurus, The Route to Sustainability, 2022

NEW, BETTER-TASTING PROTEIN...YES, PEAS!

ADM's pea protein lineup brings remarkable, clean taste, neutral color and improved functionality to fit perfectly in a wide range of protein-forward food and beverage applications.

ADM continues to invest in emerging protein ingredients to deliver delicious innovations, with the most options for consumer-pleasing success.

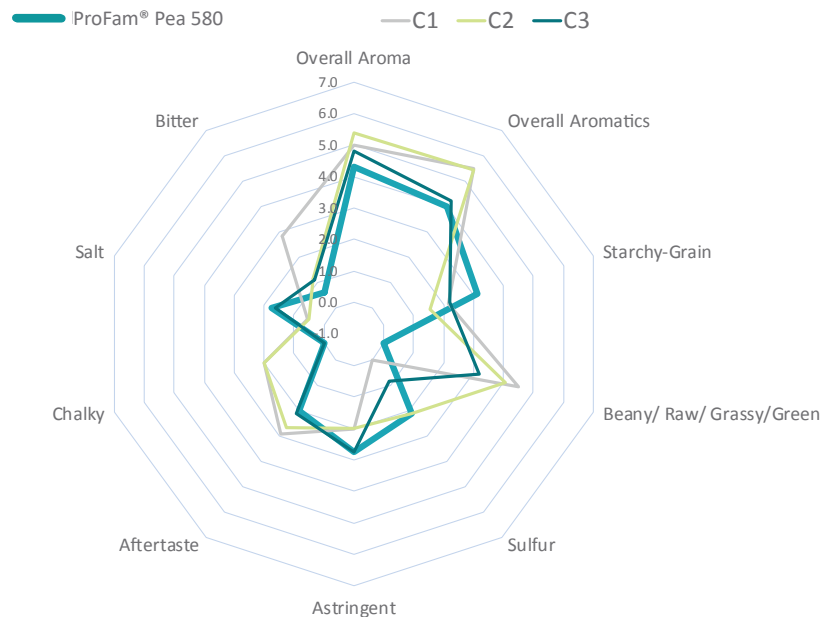


We've Done the Research to Ensure Superior Clean Taste

THE RESULT:

ProFam® Pea 580 is one of the cleanest-tasting pea proteins in the industry.

Your consumers get a better overall taste experience, without earthy off notes.

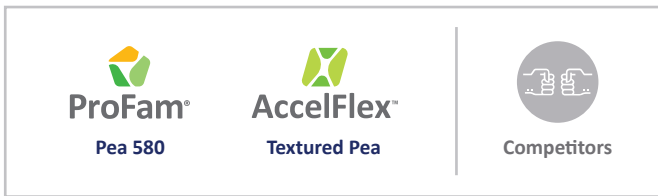


Evaluated by a trained panel. Scale 1-15. protein in water solutions at room temperature.

ADM Pea Protein TAP Sensory Panel, December 2019

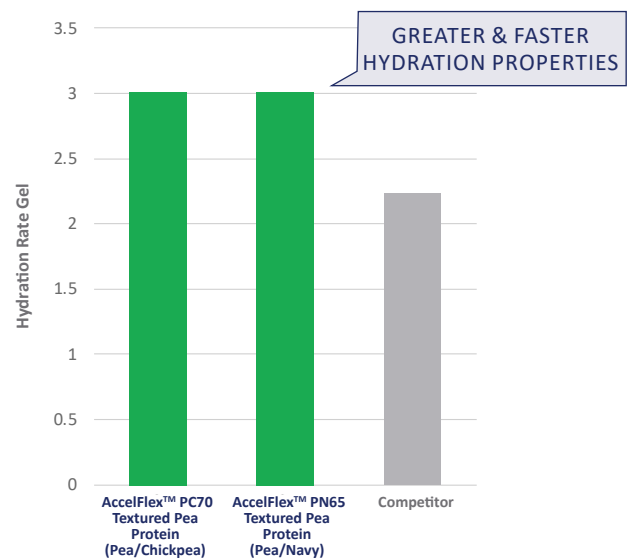
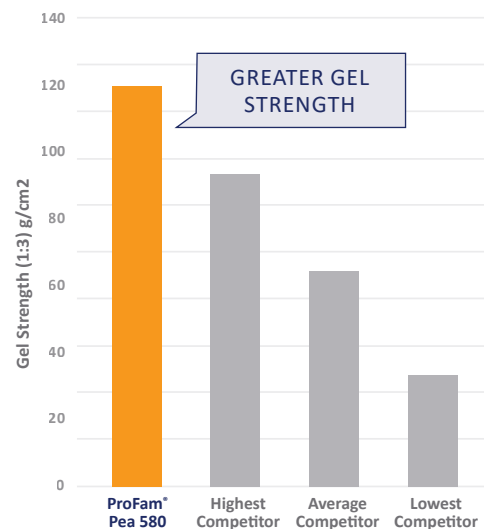
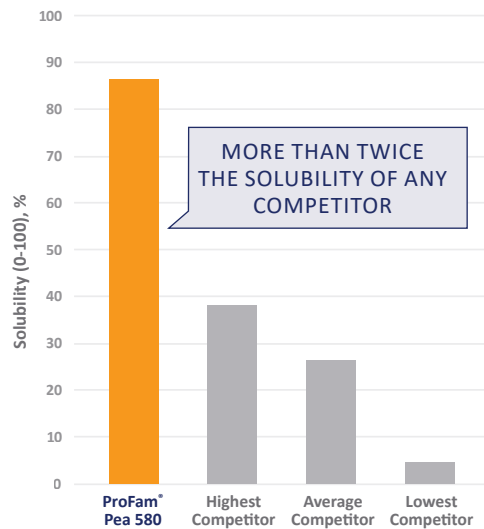
ADM HAS DONE EXTENSIVE RESEARCH & DEVELOPMENT TO ENSURE EXCEPTIONAL SOLUBILITY, GELLING, HYDRATION, NUTRITION, TASTE & COLOR.

The result: pea proteins suit consumer needs better.




Better Functionality


ProFam® Pea 580 has very good solubility and gelling properties and AccelFlex™ PC 70 & PN 65 have greater and faster hydration properties compared to major competitors which results in a positive impact in final product.








ProFam®
Pea 580



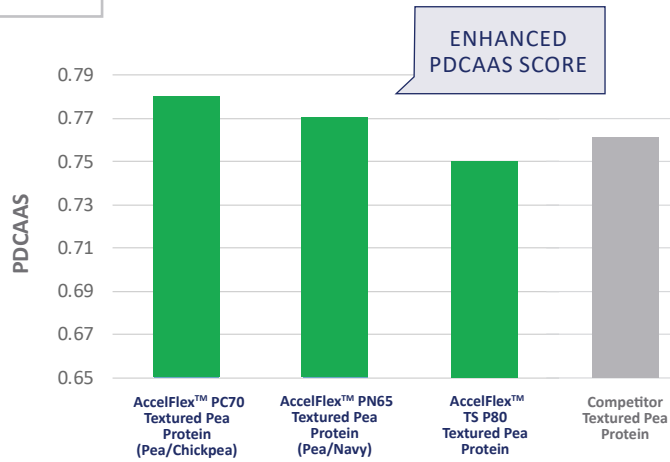
AccelFlex™
Textured Pea



Competitors

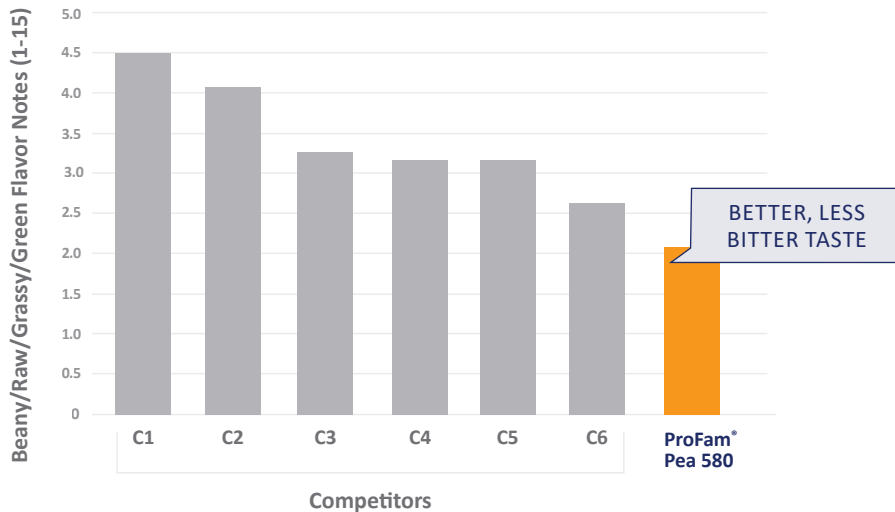
Enhanced Nutritional Quality

Enhanced nutrition quality featuring a higher protein content and a blend of high quality, on-trend, non-allergen proteins: pea + chickpea, pea + navy bean.



Great Taste

ProFam® Pea 580 has less total aromatics, less green, beany, grassy, earthy off-notes and has less bitter and sulfuric notes than major competitors.



Ideal Color

THE RESULT -

Food and beverages are more appealing to consumers with our neutral white color.



Pea Protein Powders
(ProFam® 560, ProFam® 570, ProFam® 572, ProFam® 573, ProFam® 580)

More Applications, More Benefits

ADM's pea protein portfolio has already proven to be superior in plant-based performance. This growing portfolio and versatility of solutions makes it ideal for a range of innovative products and applications to help give you an edge, to stand out in the crowd.

PERFORMANCE IN MIND

Differentiators include:



Plant-Based Meat Alternatives

- Improves overall texture with high gel strength
- Enhances function
- Provides a clean flavor, ideal for application
- Provides a clean color, ideal for nugget or brat applications



Bakery

- Replace wheat flour with our ProFam® 560
- Provides the option for non allergen labelling
- Enhances function
- Provides clean flavor and ensures light color



Plant-Based Dairy Alternatives (cheese, creamers, yogurts, frozen novelties)

- Provides a clean flavor, diminishing the need for masking and top notes
- Ensures light color, ideal for application
- Enhances function
- Improves mouthfeel



Beverages (RTD and powdered protein beverages)

- Delivers high solubility for RTD beverages and those treated with UHT and other pasteurization processes
- Enhances function
- Provides a clean flavor, diminishing the need for masking and top notes
- Ensures light color with our white colored products
- Improves viscosity and emulsification properties



Nut Butters

- Provides clean flavor, ideal for application, diminishing the need for masking
- Improves mouthfeel and viscosity
- Delivers functionality in enhanced spreadability
- Enhances function



Snacks, Bars & Cereals

- Provides a clean flavor, diminishing the need for masking
- Ensures light color, ideal for applications
- Functions as a versatile ingredient, ideal for extruded snack applications





Applications Chart

Ingredients	Powdered Proteins					Blends		Textured Proteins			
	ProFam® 580	ProFam® 570	ProFam® 560	ProFam® 572	ProFam® 573	MaxFlex™ PW002	AccelFlex™ TS PC 70	AccelFlex™ TS PN 65	AccelFlex™ TS P80	AccelFlex™ TS P65	
Confectionary	●	●									
Bakery	●	●	●		●	●					
Dairy & PB Dairy Alternatives	●			●							
Meat & PB Meat Alternatives	●						●	●	●	●	
Snacks & Bars	●	●	●	●	●	●	●	●			
Cereal	●		●	●		●	●	●			
Beverages	●			●							
Spreads		●	●								
Powdered Beverages	●	●	●	●							

ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a clean-tasting, nutritious pea protein ingredient with high-level 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 great processing standards and partnerships with growers ensure a safe, sustainable, great quality product from farm to finished solution. Count on us to meet any formulation challenge, from helping craft new products to delivering for you every time.

ProFam® Pea is a registered trademark of Archer-Daniels-Midland Company.

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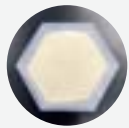


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Beyond Pea Protein

ADM's expansive portfolio of on-trend ingredients, combined with our leadership in plant-based proteins and flavor craftsmanship help you meet consumer preferences with the cleanest tasting, best color, high-functionality, nutrient-dense and sustainable pea protein solutions in the industry. This all blends together smoothly for our customers' use in product development.

Our V.I.Pea Ingredients



PEA STARCH

5% MINIMUM protein content, **Fineness:** 066590 – Native Course Pea Starch (Coarse), 070150 – D95 Pea Starch (Fine), 070151 – D100 Pea Starch (Fine), 070238 – Pre-Gel Pea Starch; Non-GMO **Packaging Options:** 2,200lb Supersack bulk **MOQ:** 1 pallet **Lead Time:** 15 days **Shelf-Life:** 12 months



PROFAM® PEA 580 (PRODUCT CODE: 066580)

80% MINIMUM protein content, powder standard grind (100 mesh); Validated kill step, Non-GMO project verified **Packaging Options:** 20kg bag, Supersack **MOQ:** 1 pallet **Lead Time:** 15 days **Shelf-Life:** 18 months



PROFAM® PEA 570 (PRODUCT CODE: 066570)

80% MINIMUM protein content, low viscosity powder, standard grind (100 mesh); Validated kill step, Non-GMO project verified **Packaging Options:** 20kg bag, Supersack **MOQ:** 1 pallet **Lead Time:** 15 days **Shelf-Life:** 18 months



PROFAM® PEA 560 (PRODUCT CODE: 066560)

80% MINIMUM protein content, dispersible powder, standard grind (90/100); Validated kill step, Non-GMO possible flour substitute **Packaging Options:** 20kg bag, Supersack **MOQ:** 1 pallet **Lead Time:** 15 days **Shelf-Life:** 18 months



PROFAM® PEA 572 (PRODUCT CODE: 066572)

80% MINIMUM protein content, low sodium, powder standard grind (90/100); Validated kill step, Non-GMO **Packaging Options:** 20kg bag and 1,600lb Supersack **MOQ:** 1 pallet **Lead Time:** 15 days **Shelf Life:** 18 months



PROFAM® PEA 573 (PRODUCT CODE: 066573)

80% MINIMUM protein content, dispersible powder, low sodium, powder standard grind (90/100); Validated kill step, Non-GMO **Packaging Options:** 20kg bag and 1,600lb supersack **MOQ:** 1 pallet **Lead Time:** 15 days **Shelf Life:** 18 months



MAXFLEX™ PW 002 (blend of pea and wheat protein) (PRODUCT CODE: 067002)

80% MINIMUM protein content, protein-advantaged powdered blend to optimize protein diversity and maximize protein quality (PDCAAS Score = 0.89); **Claims:** Non-GMO, Vegan suitable/plant-based **Packaging Options:** 50 lb bags **MOQ:** 1 pallet (2000 lbs- 40 bags) **Lead Time:** 15 days – 13 weeks **Shelf-Life:** 18 months



ACCELFLEX™ PC 70 TEXTURED PEA PROTEIN (blend of pea and chickpea) (PRODUCT CODE: 066513)

70% MINIMUM protein content, Fiber: 11% MINIMUM Fat: 7% (/100g); **Product Description:** ¼" crumble (blend of pea and chickpea); Validated kill step, Non-GMO **Packaging Options:** 500lb tote, 20lb bag **MOQ:** 10K lbs. **Lead Time:** 13 weeks **Shelf-Life:** 18 months



ACCELFLEX™ PN 65 TEXTURED PEA PROTEIN (blend of pea and navy bean) (PRODUCT CODE: 066514)

65% MINIMUM protein content, Fiber: 13% MINIMUM Fat: 5.5% (/100g); **Product Description:** ¼" crumble (blend of pea and navy bean); Validated kill step, Non-GMO **Packaging Options:** 500lb tote, 20lb bag **MOQ:** 10K lbs. **Lead Time:** 13 weeks **Shelf-Life:** 18 months



ACCELFLEX™ TS P80 TEXTURED PEA PROTEIN (PRODUCT CODE: 066515)

80% MINIMUM protein content, **Product Description:** ¼" crumble; Validated kill step, Non-GMO **Packaging Options:** 20lb bag, 350lb tote, 450lb tote **MOQ:** 1 FTL **Lead Time:** 8 weeks **Shelf Life:** 2 years



ACCELFLEX™ TS P65 TEXTURED PEA PROTEIN (PRODUCT CODE: 9600665150)

65% MINIMUM protein content, This product is grown, sourced and produced in Europe, standard grind (3-4mm mince); Validated kill step, Non-GMO **Lead Time:** 4 weeks+ **Shelf Life:** 18 months

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