



PLANT PROTEIN SOLUTIONS FOR WHOLE MUSCLE & REFORMED MEATS



Winning Whole Muscle & Reformed Meats

Today's consumers want protein to support their health. They choose plant-based protein, but still **crave the mouthfeel and taste of meat**. Meat prices are growing with inflation and consumers struggle to deal with the high prices of basic staple food.

SOY PROTEIN FOR COST-SAVING

Count on our protein and formulation expertise. We help you make different types of nutritious and delicious ham products: cooked or grilled ham, luncheon loaves, roast beef, turkey breast, pork roasts, ham loaf and other whole muscle & reformed meats that offer quality at an affordable price.



41% of North American consumers are reducing meat intake because the price is too high¹

¹ADM OutsideVoice™, Global Trends Research, May 2023

SOY PROTEIN FOR WHOLE MUSCLE & REFORMED MEATS

Our protein creates great taste and texture in your **whole muscle meat products**. Soy proteins aid moisture retention, improves the sliceability of your ham and reduces shrinkage of the product. The effective water binding properties can help to retain the proper texture of whole muscle, while allowing to be sliced deli-thin. You can easily incorporate our soy protein into your existing recipes, regardless of your manufacturing set-up.

- Great taste & texture
- Improve sliceability
- Low cost-in-use
- Non-GMO ingredients (optional)



Lower cost for your whole muscle & reformed meats

Easy application & quick hydration

Improves taste & texture



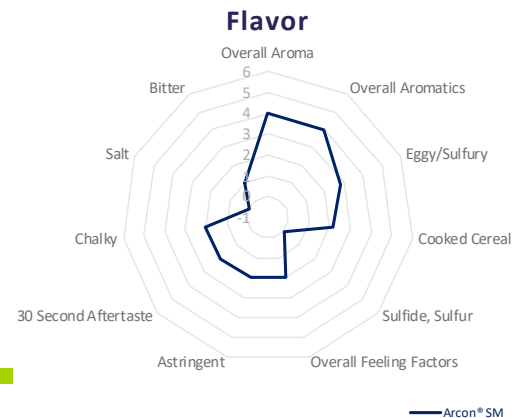
PARTNERS IN DEVELOPING MEAT-BASED PRODUCTS THAT ARE MORE AFFORDABLE, SUCCULENT, DELICIOUS AND NUTRITIOUS

ADM is one of the world’s leading soybean processors. For this reason, we have the expertise to develop competitive and delicious solutions with the best combination of cost-in-use and performance, bringing important advantages to our customers through innovations in the portfolio of concentrated, texturized and isolated proteins.

ADM’s broad portfolio of plant-based proteins offers a **variety of solutions across key meat extension categories.**

MAKE YOUR MEAT GO FURTHER

ADM’s Arcon® SM is the most versatile solution for all your meat extension application needs. ADM’s protein powerhouse can do it all for whole muscle and reformed meat. Next to a great protein content and quality, it offers excellent gelling, low to medium viscosity, slow sedimentation, low foaming, a bland flavor and a light color. Additionally, it can be very well used for tumbling, injecting and brining applications.



■ (Solubility)
 ■ Dispersibility
 ■ Water binding
 ■ Gelation
 ■ Emulsification

Product	Origin	Description	Applications	Benefits
Functional Soy Protein Concentrates				
Arcon® SM	NA sourced	Very low flavor profile, good protein solubility, excellent fat emulsification, good water-binding and gelling properties.	Emulsified meats, ground meats, whole muscle & reformed meats, fermented meats	Provides emulsification, improves texture, improves juiciness, reduce cooking losses

ADM DELIVERS FOR YOU

ADM is investing in what’s next to bring trusted product performance, industry known technical expertise for meat extension and cost-effective solutions at scale so you can win in today’s dynamic market. We bring over 75 years of experience in alternative protein and flavor design to the table—helping you close the knowledge gap with our expertise in meat processing & meat alternatives. Count on us to meet any formulation challenge head-on and to deliver for your consumer every time.

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