

Savory Flavors that Transform the Culinary Experience



Partner with ADM to create a phenomenal culinary experience by reimagining classic dishes or travelling through your taste buds. Not only do today's consumers crave authentic and exquisite savory foods, they also want to buy products that align with their values and idealized quality of life.



With **ADM's flavor and technical expertise**, our team can help you deliver desirable nutrition and great tasting products that consumers around the globe will crave.



64.9%

of consumers are interested in savory foods with **NOSTALGIC FLAVORS**¹



62.7%

of consumers are interested in savory flavors that evoke a **HIGH-END DINING EXPERIENCE**¹



4.7% CAGR

for **savory & snack applications** to 2023³

Consumers rank savory flavors (54%) the highest in preferred protein flavor families in meat and meat alternative products²



Discover Chef-Inspired Flavor Creation

SAVORY FLAVOR COMPETENCIES



Protein Type
(beef, chicken, pork, seafood, etc.)



Herbs



Spices



Vegetables



Flavor Modulation for Savory



ADM offers standalone profiles and with our deep understanding of culinary gold standards, we can create any blend your application may need.

Some examples include:



CULINARY FLAVOR BASES
Mirepoix = Onion, Carrot, Celery



SAUCES
Bechamel = Milk, Flour, Butter



SPICE BLENDS
Tajin = Lime, Salt, Chiles

EXPERTISE

Team of research chefs, flavorists, product developers and other experts

Deep understanding of culinary processes

Holistic approach to taste & flavor modulation

Culinary food bases crafted for **optimal labeling and flavor impact**

Dedication to culinary authenticity

APPLICATIONS



plant-forward



ready meals



meat & seafood alternatives



soups & marinades



sauces, dips & dressings



savory/salty snacks



full solution

The Future is Flavor-Full



Today's consumer demands are all-encompassing when it comes to savory food and beverage products.

They seek convenient options that help simplify their busy lives as well as nostalgic experiences they can easily replicate at home.

WITH INNOVATIVE SOLUTIONS FROM ADM, YOU CAN CREATE PERFECTION IN EVERY BITE—WITH CHEF-LIKE PRECISION.

Deliciousness Starts Here

- ADM offers the technical ingenuity and broad portfolio to help you develop culinary experiences that are consumer-preferred.
- We use proprietary, captive materials in our savory flavors to deliver on-trend, nutritious products that taste amazing.
- Our team partners with you to craft savory flavor solutions across taste, texture, color, nutrition, functionality and cost requirements.



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Find out more about ADM flavor solutions

Contact us for a technical consultation and samples:
food@adm.com or call 844-441-FOOD

SOURCES

- ¹ ADM Outside VoiceSM, May 2022, Consumers respond to survey question regarding savory flavor preferences in foods such as soups, meat alternatives, ready meals, etc.
- ² Mintel GNPD, Trending Flavors and Ingredients in Protein – US, 2021
- ³ 5 Year CAGR, Food Flavors Market—Global Forecast to 2023, ©MarketsandMarkets, July 2018



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