



Soya for Meat, Poultry, Seafood and Meat Analogues

Meeting Processors' Needs with Proven Proteins

As the global demand for protein grows, meat processors are looking for ways to respond to customers' demands for convenience, taste, nutrition and economy. The ADM soya protein team helps processors develop cost-effective meats, poultry, and seafood with strong consumer appeal.

ADM is a leader in providing functional soya proteins to the meat industry. Strong customer partnerships and a focus on understanding processes and formulations help us target and deliver the precise protein for functionality and performance. We have ingredients to improve sliceability, provide a firmer bite, reduce fat and retain moisture. Whether your goal is reducing waste or enhancing texture, we can match your particular need to our proven proteins. For your meat, poultry and seafood applications, ADM has the answer.

Emulsified Meats

Look to ADM for ingredients to help make your hot dogs and other emulsified meats consumer favorites.

Our on-the-go lifestyles and need for convenience have increased the appeal of emulsified meats. Coupled with demand for better-for-you options, opportunities in this category abound. ADM can help you create cost-effective formulations that meet those market needs.



EMULSIFIED MEATS KEY BENEFITS:

- Improve Texture
- Replace Meat
- Maximise Yields
- Reduce Formulation Costs
- Aid Processing
- Reduce Waste



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COARSE GROUND MEATS KEY BENEFITS:

- Moisture Retention
- Enhance Texture
- Increase Yields
- Fat Binding
- Reduce Costs
- Improve Machinability



Coarse Ground Meats

How do you create tender burgers and juicy sausages that retain their eating quality through the freezing and cooking process? ADM has the know-how and resources to help you take your coarse ground meats to the top of consumers' lists by enhancing key attributes.

Beef burgers, chicken burgers, meatballs, taco fillings, pizza toppings and other coarse ground meats benefit from ADM's high-quality soya protein. Help your coarse ground meats stand up to high stress situations like freezing and prolonged hold times with ADM's high-performance soya proteins. In beef patties, coarse brown barbecue sausages and other formulations, ADM soya protein effectively replaces meat and binds fat and water to keep products moist and tender while maintaining ideal bite and firmness. Among ADM's many ingredients for coarse ground meats are low-nitrite soya proteins for use in poultry and uncured red meat products. ADM's soya protein delivers proven results to your particular ground meat formulation.

Whole Muscle and Reformed Meats

Consumer demand for traditional whole muscle meat taste with quick preparation and cooking times brings new challenges for processors, with pre-seasoning, precooking and pre-marinating gaining popularity. Whether you're creating precooked beef strips, boneless ham or seasoned chicken breasts, ADM will work with you to select the right soya protein for succulent whole muscle and reformed meat products.

ADM works with meat processors to meet a variety of taste and texture targets for whole muscle meat processing. For your injected and marinated formulations, ADM soya proteins provide moisture retention, improve sliceability and reduce shrinkage. The effective water binding properties of ADM's soya proteins can help your whole muscle meats retain the proper texture while allowing them to be shaved deli-thin. ADM's soya proteins help you deliver traditional products to meet modern demands.

WHOLE MUSCLE MEATS KEY BENEFITS:

- Enhance Texture
- Maintain Firmness
- Improve Slicing
- Increase Marinade Performance
- Reduce Cost by Improving Yield
- Minimize Purge and Weeping



SEAFOOD & SURIMI-BASED PRODUCTS KEY BENEFITS:

- Maintain Fresh Appearance & Texture
- Reduce Water Loss
- Improve Firmness
- Add Value to Trim



Seafoods & Surimi-Based Products

Seafood and surimi-based products are fast gaining popularity among Europeans for use in cold and hot salads, seafood stuffings, pasta dishes, dips and other dishes. Use ADM's textured flakes functional concentrates or isolated soya proteins to develop seafood products in forms like patties, mini cuts, chunks or shreds.

Best-selling seafood products boast a fresh fish-style texture in convenient frozen or portion-packaged servings. Reduce water loss and improve your seafood product's freezer stability by leveraging the water retention functionality of ADM's soya proteins. Test results show that ADM's soya proteins improve firmness and texture of seafood and surimi-based products.

Meat Analogues

Meat analogues are becoming mainstream in many consumers' households. These great-tasting products have a meat like texture and offer the health benefits of soya protein. ADM supplies a full range of functional soya ingredients to help you create meat analogues with great taste, texture and mouthfeel.

Choose from one of the industry's broadest selections of soya proteins to ensure your meat alternatives have the right attributes. From isolates and concentrates to textured protein flakes, chunks and crumbles, our soya proteins provide meat-like eating qualities and help keep your products moist and juicy.

Available in a range of colours and sizes, our soya proteins can help you develop foods that mimic beef, pork and poultry in various forms.



MEAT ANALOGS KEY BENEFITS:

- Wide Variety of Textures, Colours and Shapes
- Meet Vegan and Vegetarian Requirements
- Helps Binding - Adjust Oil/Fat Content in Product

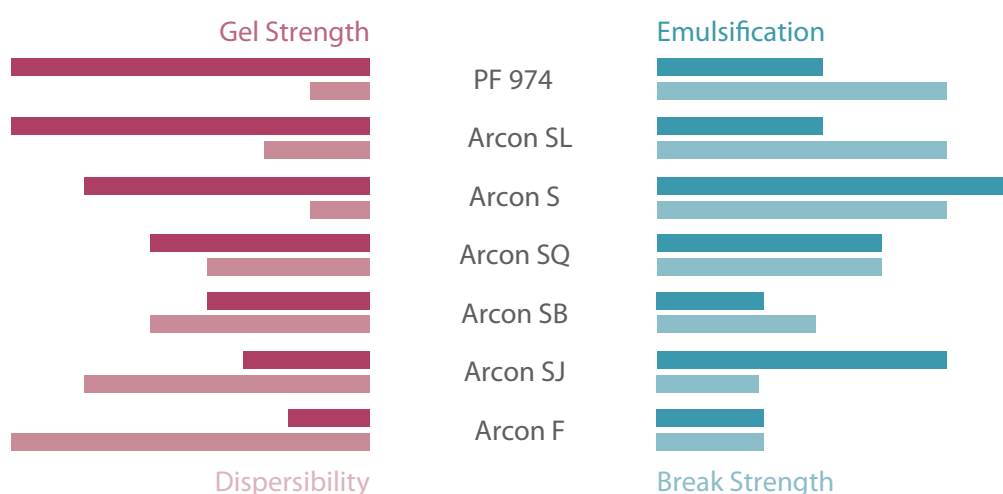
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Industry-Leading R&D Expertise

At the forefront of meat, poultry, seafood and analog technology, our skilled team of researchers and meat scientists have the vast knowledge and experience to help you succeed. From selecting the right soya protein for your formulation to refining your newest meatless product, we're here to help you. Our customers benefit from expert technical support, application assistance, nutritional information and more.

Reliable & Secure Supply

ADM is the only soya protein supplier that originates soybeans directly from U.S. farmers to be refined in our own facilities into high-quality soya protein. This closed system ensures a reliable and secure supply of naturally sourced soya protein directly from the American Heartland.



PRODUCT CATEGORY	EXAMPLE	PROFAM®/ ISOLATED SOYA PROTEIN	ARCON® SOYA PROTEIN CONCENTRATE	OTHER	TYPICAL BENEFITS / FUNCTION
Emulsified Meats	Frankfurters, Mortadella	ProFam 974	Arcon S, SL, SJ, F		Fat stabilization; Improved yield; Meat replacement; Emulsification
Coarse Ground Meats	Burgers, Meatballs	ProFam 981	Arcon S, SJ, F	Arcon T, TVP®	Moisture and fat retention; Optimised cost; Meat replacement
Whole Muscle and Reformed Meats	Roast Beef, Chicken Breast	ProFam 646	Arcon SM		Moisture retention; Improved yield; Optimised cost; Meat replacement
	Ham	ProFam 646, 648	Arcon SM		Moisture retention; Improved yield; Optimised cost; Meat replacement
Meat Analogs	Veggie Burgers	ProFam 974	Arcon S, SL	Arcon T, TVP	Texture; Moisture, Fat retention; Meat substitution
Seafood & Surimi based products	Crab Sticks	ProFam 974	Arcon S, SL		Structure, Optimised cost

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