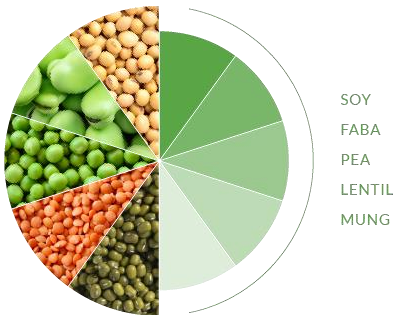


# Markets We Serve

We work across a wide range of categories including meat products, meat alternatives, beverage and nutrition, snack and bakery, dairy alternatives and soups, condiments and dressings and more. In these foods and beverages, our plant protein concentrates and isolates provide key sensory, nutrition, labeling, and sustainability benefits.

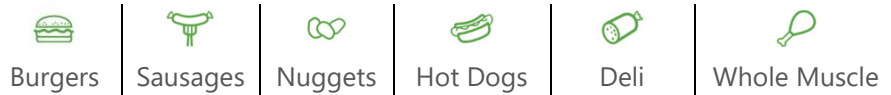
## Meat Products

Make great tasting meat products—including hamburgers, hot dogs, deli, and whole muscle offerings—while maximizing yield and minimizing formulation costs using our protein isolates and textured protein concentrates.

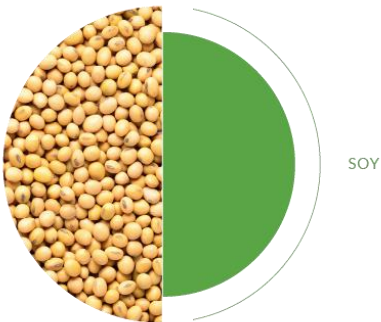


## Powdered Protein Concentrates & Isolates

### KEY APPLICATIONS

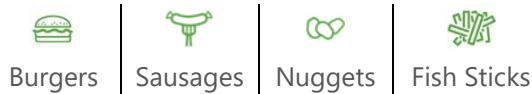


KEY BENEFITS: Maximize Yield | Enhance Chewiness | Reduce Formulation Costs



## Textured Protein Concentrates

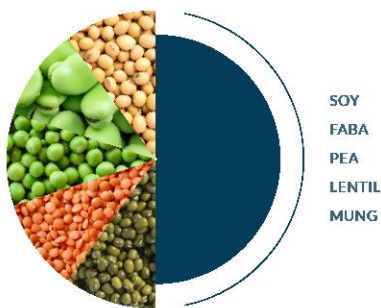
### KEY APPLICATIONS



KEY BENEFITS: Maximize Yield | Optimize Juiciness | Reduce Formulation Costs

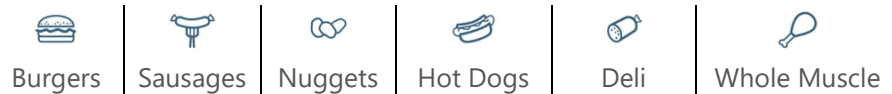
## Meat Alternatives

Whether you're making plant-based burgers, nuggets, or deli, our protein isolates and textured concentrates will help you create winning meat alternatives that look and taste like the real thing.

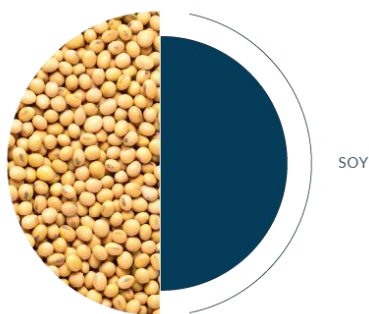


## Powdered Protein Concentrates & Isolates

### KEY APPLICATIONS

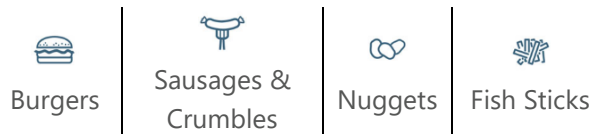


KEY BENEFITS: Increase Protein | Enhance Cohesion | Vary Firmness



## Textured Protein Concentrates

### KEY APPLICATIONS



KEY BENEFITS: Deliver Meaty Bite | Enhance Chewiness | Vary Texture

## Beverages and Nutrition




Across the spectrum of ready-to-drink and ready-to-mix beverages, from high-protein sports drinks to meal replacements, plant-based milks, and more, our protein isolates provide smooth textures, exceptional mouthfeel, and a range of protein levels.



## Powdered Protein Concentrates & Isolates

### KEY APPLICATIONS



					
High Protein Nutrition	Higher Fat Nutrition	Milk & Creamer Alternatives	Yogurt Drink Alternatives	Smoothies & Shakes	Espresso Drinks

KEY BENEFITS: Impart Smoothness | Uniform Appearance | Increase Protein

## Snack & Bakery

The world of bars, savory snacks, breads, muffins, cookies, and crackers is so diverse, and you can rely on us to maximize protein content and enhance sensory experience in each application.





## Powdered Protein Concentrates & Isolates


### KEY APPLICATIONS




SOY  
FABA  
PEA  
LENTIL  
MUNG

  
Snack  
Bars

  
Breakfast  
Cereals

  
Snack  
Cakes &  
Muffins

  
Extruded  
Snacks

  
Crackers  
& Cookies

  
Breads &  
Mixes

KEY BENEFITS: Increase Protein | Enhance Mouthfeel | Deliver Structure

## Dairy Alternatives

From plant-based cheeses to yogurts, ice creams, and more, our protein isolates help you deliver real dairy texture, taste, and appearance, while supporting protein content claims.



SOY  
FABA  
PEA  
LENTIL  
MUNG

## Powdered Protein Concentrates & Isolates

### KEY APPLICATIONS



KEY BENEFITS: Drive Creaminess | Impart Smoothness | Increase Protein

## Animal Nutrition


Provide excellent nutrition with our soy and non-soy high quality ingredients for petfood, treat, and feed applications.



SOY  
FABA  
PEA  
LENTIL  
MUNG

## Powdered Protein Concentrates

### KEY APPLICATIONS

 Dry Petfood	 Wet Petfood	 Pet Treats	 Swine Feed	 Calf Feed	 Aquaculture
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KEY BENEFITS: Eases Mixing | Enhances Extrusion | Reduces Dusting | Retains Water | Binds Ingredients | Promotes Cohesion



SOY

## Textured Protein Concentrates

### KEY APPLICATIONS

 Treat
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KEY BENEFITS: Promotes Cohesion | Drives Chewiness | Provides Meaty Bite