



BUNGE®

PurePro®

Plant Protein Portfolio



Plant Protein Ingredients

Key formats made from a diversity of botanicals

Bunge offers a full range of plant protein ingredients from soy, pea, faba, mung, lentil, and canola in a range of powdered and textured formats.
























Our portfolio includes non-GMO and conventional options that are clean tasting and light in color, and which deliver key sensory, nutrition, and sustainability benefits across foods, beverages, sports & nutrition products, supplements, pet products, and more.



*Dry weight. All products are non-GMO; asterisk indicates that conventional option exists.

Powdered Proteins

Our powdered proteins provide from ~70% to 90% protein^{*†}, neutral taste, light color, and a range of solubilities, gel strengths, viscosities, and emulsifying abilities. Their diverse functionality enables use in multiple applications across plant-based meat & dairy, sports & nutrition, snacks & bakery, processed meat, pet products, and more.

| | Soluble High solubility & low-to-medium gel strength | | Functional Range of solubilities & medium-to-high gel strength | | | | | Nutritional Low-to-medium solubility & gel strength | |
|--------|---|---|---|---|---|--|---|---|---|
| Soy |  |  Soy 90S |  Soy 90F-D |  Soy 90F-G |  Soy 90F-GX |  Soy 70F-G |  Soy 70F-GX |  Soy 90N |  Soy 70N‡ |
| Pea |  |  Pea 90S |  Pea 80S |  Pea 80F | | | | | |
| Faba |  |  Faba 85S | | | | | | | |
| Mung |  | | |  Mung 85F | | | | | |
| Lentil |  | | |  Lentil 85F | | | | | |
| Canola |  |  Canola 90S |  Canola 90F | | | | |  Canola 90N | |

70-90 | Approximate % Protein^{*†} | S | Soluble | F | Functional | N | Nutritional | D | Dispersible | G | Gelling | GX | Extra gelling

^{*}Dry weight. [†]All products are available as non-GMO. [‡]Conventional option available.

Textured Proteins

Our textured proteins provide from ~70% to 80% protein*†, neutral taste, and light color, and are available in a variety of shapes and sizes, making them well suited for use in multiple applications across plant-based meat, processed meat, snacks & bakery, pet products and more.

Flakes



Soy 70T - Flake 400[‡]



Soy 70T - Flake 200[‡]

Granules



Soy 70T - Granule 300[‡]

Chunks



Soy 70T - Chunk

Crisps



Soy 80T - Crisp



70-80 | Approximate % Protein*† | T | Textured | 200-400 | Average particle size of 2-4 mm

*Dry weight. †All products are available as non-GMO. ‡Conventional option available.

Application Opportunities

Our powdered and textured proteins help you create delicious, nutritious, and sustainable foods, beverages, nutritional products, and supplements across a range of key market segments.

Plant-Based Meat



- Burgers
- Sausages
- Nuggets
- Ground meat
- Pepperoni
- Deli meats
- Whole cuts
- Jerky

Plant-Based Dairy



- Milks
- Cheeses
- Yogurts
- Creamers
- Ice Creams
- Frozen novelty
- Desserts

Sports & Nutrition



- Protein bars
- Powders
- Beverages
- Supplements

Snacks & Bakery



- Bars
- Extruded snacks
- Breads
- Muffins
- Crackers
- Cakes
- Cookies

Processed Meat



- Ground meat
- Sausages
- Whole muscle
- Deli

Pet Products



- Dry
- Wet
- Snacks

PurePro® Soy Protein Concentrates for Processed Meats

Textured and powdered proteins made with US-grown conventional soybeans from farmers we know.



DELIVER DELICIOUSNESS

Delight consumers with meaty texture, taste, and appearance

- Meat-like mouthfeel & juiciness
- No impact on meat flavor
- Multiple application opportunities

GROW PROFITABLY

Drive brand value with enhanced growth and optimized costing

- Have access to scalable supply
- Minimize formulation costs
- Maximize production yield

SOURCE CONFIDENTLY

Source a trusted, continuous supply of high-quality US soy concentrates

- Centralized processing & production
- Multiple warehouse sites
- 30+ years of soy protein experience

BELLEVUE, OHIO FACILITY

Our scalable supply of conventional soy protein concentrates are produced in our premier facility located in Bellevue, Ohio, enabling you to drive business value while satisfying protein demand for processed meats.

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PurePro soy protein concentrates are great for extending meat products while delivering exceptional texture and taste and optimizing production costs

Our textured and powdered proteins offer 69% minimum protein on a dry basis and provide key sensory and efficiency benefits in burgers, nuggets, ground meats, pizza toppings and more.

- Provides meat-like texture
- Delivers excellent bite & firmness
- Optimizes chewiness & springiness
- Maximizes cook & processing yields
- Lowers formulation costs

Soy 70T
Crumble 550



Soy 70T
Granule 350



Soy 70T
Flake 450



Soy 70T
Flake 250



Soy
70N-50



PurePro® Soy Protein Concentrates for Pet Food

Powdered proteins made with US-grown conventional soybeans from farmers we know.



DELIVER NUTRITIOUSNESS

Maximize pet nutrition and health through high-quality protein

- Provides 69% min protein on dry basis
- Highly digestible protein
- Complete source of protein

GROW PROFITABLY

Drive brand value with enhanced growth and optimized costing

- Have access to scalable supply
- Minimize formulation costs
- Maximize production yield

SOURCE CONFIDENTLY

Source a trusted, continuous supply of high-quality US soy concentrates

- Centralized processing & production
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- 30+ years of soy protein experience

BELLEVUE, OHIO FACILITY

Our scalable supply of conventional soy protein concentrates are produced in our premier facility located in Bellevue, Ohio, enabling you to drive business value while satisfying protein demand for pet food and treats.

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PurePro soy protein concentrates bring high quality nutrition and taste to pet food products and also help you optimize production costs

At 69% minimum protein on a dry basis, our powdered proteins offer key benefits in a wide range of dry and wet pet foods and treats that will better position you for success

- Provides all 9 essential amino acids
- Minimizes formulation costs
- Simplifies handling for efficient processing
- Offers neutral taste and color
- Excellent batch-to-batch consistency

Soy
70N-AF50
FINE GROUND

Soy
70N-AC50
COARSE GROUND





Plant Protein Portfolio for Meat Alternatives

Protein Isolates & Concentrates

Bunge offers plant protein textured concentrates and isolates to help brands create alternative meat products with the taste, texture, and features consumers demand.

Faba

Pea

Canola

Soy

Optimize Sensory

Deliver great taste and a meat-like texture and appearance

- Neutral flavor
- Light colored protein isolates
- Textured concentrates in a range of shapes, sizes, colors
- Isolates with a range of viscosities and emulsion strengths

Stay On-Trend

Keep ahead of today's ever-evolving global consumer trends

- 100% non-GMO sourcing
- No-allergen labeling
- High protein claims

Stand Out

Solve the toughest challenges for a unique product







- Leading innovation & applications teams
- State-of-the-art facilities
- Commercial scale raw & cooked meat pilot plant
- Extrusion capabilities
- Analytical & sensory labs



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Application Diversity of Bunge's Protein Portfolio for Meat Alternatives

Bunge's non-GMO faba, pea, canola, and soy protein concentrates and isolates work great in a range of alternative meat applications, from grounds to whole meats.

| Protein Isolate & Purity* | |       | | | | | |
|--|--------------|--|---------|--------|---------|------|--------------|
| | | Burger | Sausage | Nugget | Hot Dog | Deli | Whole Muscle |
| Textured Concentrates Flakes Granules | Soy 70% | ● | ● | ● | | | |
| | Faba 85% | ● | ● | ● | ● | ● | ● |
| | Pea 90% | ● | ● | ● | ● | ● | ● |
| | Canola 90% | ● | ● | ● | ● | ● | ● |
| | Soy 90% | ● | ● | ● | ● | ● | ● |
| Isolates Soluble Functional Structural | | | | | | | |

*dry basis

Our textured protein concentrates and isolates offer key sensory benefits across a range of applications.

Create Structure | Vary Texture | Uniformize Texture | Impact Springiness
 Provide Chewiness | Offer Crumbliness | Diversify Color

Textured Concentrates



Isolates

Increase Protein | Make Protein Claims | Enhance Cohesion | Vary Firmness
 Drive Emulsifying | Differentiate Flavor | Diversify Color



Plant Protein Portfolio for Dairy Alternatives

Protein Isolates

Bunge offers a range of plant protein isolates to help brands create alternative dairy products with the taste, texture, and features consumers demand.

Faba

Pea

Canola

Soy

Optimize Sensory

Achieve consumer-approved taste alongside dairy-like texture and appearance

- Clean flavor
- Light color
- Isolates with a range of viscosities and emulsion strengths

Stay On-Trend

Keep ahead of today's ever-evolving global consumer trends

- 100% non-GMO sourcing
- No-allergen labeling
- High protein claims
- 100% PDCAAS options

Stand Out

Solve the toughest application challenges for a unique product

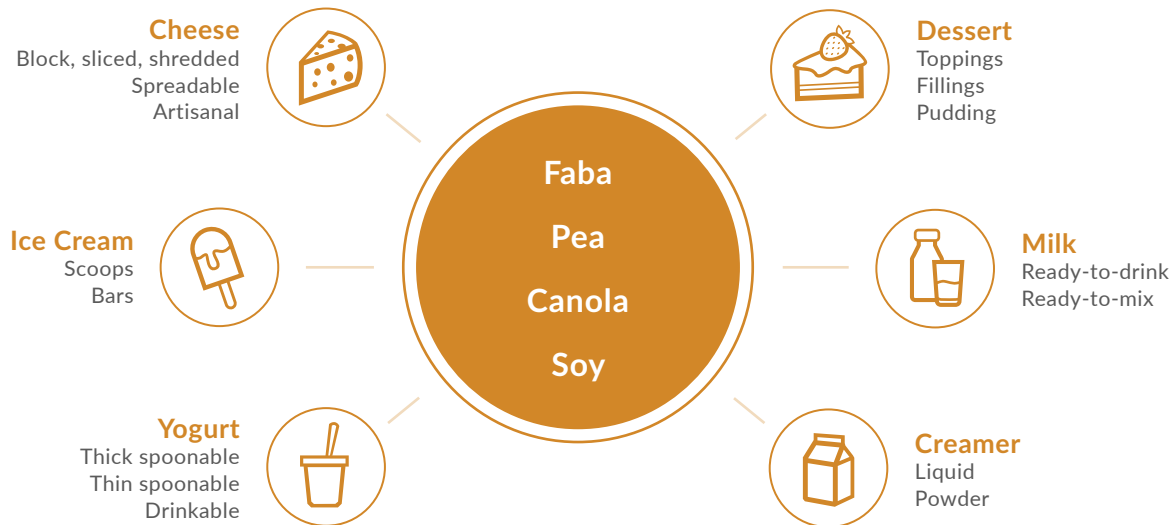
- Leading innovation & applications teams
- State-of-the-art facilities
- Beverage pilot plant
- Bench-top & sensory labs



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Dairy Alternative Application Diversity with Bunge's Protein Isolates

Bunge's non-GMO protein isolates offer high purity (85% for faba and 90% for pea, canola, and soy on a dry basis) and help create appealing and great tasting plant-based cheese, ice cream, yogurt, desserts, milk, and creamer.



Our protein isolates offer key sensory benefits and marketing opportunities for alternative dairy products.

Drive Creaminess | Impart Smoothness | Vary Thickness
Enhance Mouthfeel | Modify Firmness | Leverage Neutral Flavor

Texture & Flavor



Nutrition & Trends

Increase Protein | Make Protein Claims | Claim Non-GMO
Claim Soy-Free | No Allergen Labeling | Support Gluten-Free Claims



Plant Protein Portfolio for Beverages

Highly soluble protein isolates

Bunge offers a broad portfolio of plant proteins for beverage applications at a scale that can support the growth ambitions of any sized brand.

Faba

Pea

Canola

Soy

Optimize Sensory

Deliver great taste, texture, and mouthfeel in many beverages

- Neutral taste
- Neutral or light color
- High solubility
- A range of viscosities and emulsion strengths

Stay On-Trend

Keep ahead of today's ever-evolving global consumer trends

- 100% non-GMO sourcing
- No-allergen labeling
- High protein claims
- 100% PDCAAS options

Stand Out

Solve the toughest application challenges for a unique product


- Leading innovation & applications teams
- State-of-the-art facilities
- Beverage pilot plant
- Bench-top & sensory labs



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Our Plant Proteins Work Great in Beverage Applications

Bunge’s non-GMO protein isolates are ideal for ready-to-drink[†] and ready-to-mix beverages, from higher protein applications like sports drinks, weight management smoothies, and meal replacement shakes to everyday options like plant-based milks and more.



| Protein Isolate & Purity* | High Protein Nutrition | Higher Fat Nutrition | Alt-Milk, Creamers | Alt-Yogurt Drinks | Smoothies, Shakes | Espresso Drinks |
|---------------------------|------------------------|----------------------|--------------------|-------------------|-------------------|-----------------|
| Faba 85% | ● | | ● | ● | ● | ● |
| Pea 90% | | ● | ● | ● | ● | ● |
| Canola 90% | ● | | | | ● | ● |
| Soy 90% | ● | ● | ● | ● | ● | ● |

*dry basis †Includes neutral and acid-based beverages

Why Our Plant Proteins Perform Well in So Many Beverages

The high solubility and range of functionalities across our plant protein portfolio help manufacturers deliver excellent texture, mouthfeel, and nutrition in numerous beverages.





Build a Better Burger with Bunge

Create Plant-Based Burgers that Delight Consumers

Bunge offers the key ingredients and capabilities to help you create incredible plant-based burgers that deliver better taste, texture, nutrition, and more.

Key Ingredients

Source 90%* of plant-based burger ingredients from Bunge:

- Proteins
- Oils
- Lecithin

Leading Experts

Confidently create a meat-like experience with our specialists:

- Meat scientists
- Sensory specialists
- Research chefs

Top Innovation

Scale up using our full-service burger pilot plant and more:

- Burger pilot plant
- Sensory & analytics
- Foodservice kitchen

*after water



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Bunge's Key Components for Building a Better Burger

Key Ingredients



Proteins

Faba, pea, canola, soy



Oils

Shea, coconut, sun, canola



Lecithins

Sun, soy, canola

Leading Experts



Applications

Protein, lipid, meat scientists



Sensory & Analytics

Expert and consumer panels



Chefs

Research chef professionals

Top Innovation



Burger Pilot Plant

Chop, form, pack, refrigerate
in scale



Sensory Lab

Difference and preference
testing



Foodservice Kitchen

Formulate, cook, analyze
texture

We provide 90%* of the ingredients in plant-based burgers that also greatly drive sensory and nutrition

Delivers Meaty Bite | Creates Structure | Drives Springiness
Varies Texture | Supports Higher Protein Claims

Proteins



Oils & Lecithins†

Drives Juiciness | Creates Marbling | Enables Sizzle
Modifies Saturated Fat Level | Provides Browning† | Controls Spattering†

*after water †Lecithin benefits



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Plant Protein Portfolio for Ice Cream Alternatives

Bunge offers high quality protein powders that enhance the eating experience of plant-based ice cream and frozen bars

Optimize Sensory

Deliver dairy-like ice cream taste & texture with proteins that are:

- Clean tasting
- Light in color
- Highly soluble with medium viscosity

Stay on Trend

Keep ahead of today's ever-evolving global consumer trends:

- Non-GMO sourcing
- No-allergen labelling
- Higher protein claim

Stand Out

Solve the toughest application challenges for a unique product:

- Dedicated application teams
- Dairy pilot plant
- Bench-top and sensory labs



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Bunge's plant protein help you create superior ice cream experiences

Our proteins offer key sensory benefits and marketing opportunities so your plant-based ice cream brand will stand out with consumers.



Our plant proteins deliver key functionalities to help you achieve ice cream sensory, target overrun, and optimal crystal formation

| PurePro® Products | Protein* Percent | Color | Solubility PDI | Viscosity cP.s | Foam† ml |
|-------------------|------------------|-------|----------------|----------------|----------|
| Pea 80S | 80% | | | | |
| Faba 85S | 85% | | | | |
| Soy 90F-D | 90% | | | | |

Performance ● High ● Medium ○ Low

*Dry basis †Foam stability

Material #s / packaging: Pea 80S (5029578 / 12.5 kg), Faba 85S (5029575 / 12.5 kg), Soy 90F-D (5029366 / 20 kg)



Faba Bean Protein for Dairy & Meat Alternatives, and More

85%* Purity, High Solubility, Great Functionality

Bunge's faba bean protein delivers over 85% purity to support higher protein claims while also helping you create on-trend foods and beverages with exceptional sensory experiences.

Optimize Sensory

Achieve consumer-approved taste with dairy- and meat-like texture:

- Clean taste
- Light color
- High solubility
- Medium viscosity & emulsion strength

Stay on Trend

Keep ahead of today's ever-evolving global consumer trends:

- Non-GMO sourcing
- No allergen labeling
- Sustainable sourcing
- Solvent-free production

Stand Out

Solve your toughest application challenges for a unique product:

- Leading innovation & applications teams
- Alt meat, alt dairy, & beverage pilot plants
- Sensory & bench-top labs

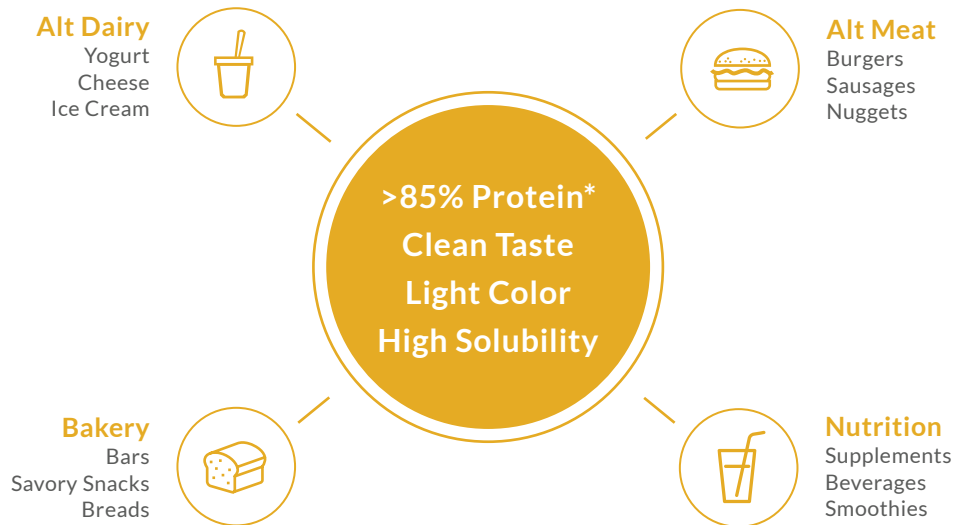


*Dry basis

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Bunge's Remarkable Faba Bean Protein Enables Application Diversity

We use Australian-grown faba beans and a proprietary solvent-free process to make a protein with key features that enable the creation of many plant-based foods & beverages.



Our faba bean protein maximizes protein content and sensory benefits.

Alt Dairy

- Drive **Creaminess**
- Impart **Smoothness**
- Vary **Thickness**
- Deliver **Melt & Stretch**

Alt Meat

- Deliver **Meaty Bite**
- Uniformize **Texture**
- Enhance **Springiness**

Bakery

- Enhance **Mouthfeel**
- Enhance **Cohesion**

Beverages

- Impart **Smoothness**
- Drive **Uniform Appearance**
- Vary **Thickness**

Packaging 12.5 KG. Material #: 5029575 (Americas & Asia) 5030032 (EU)

*Dry basis