For customers around the world, ADM draws on its resources—its people, products, and market perspective—to help them meet today’s consumer demands and envision tomorrow’s needs.

RESOURCEFUL BY NATURE™
Table of Contents

Introduction ...................................... II
Services .......................................... III
Beverages ........................................ 5
Nutrition Bars ..................................... 6
Cereal .............................................. 8
Snacks ............................................ 10
Baked Goods ..................................... 12
Dairy ............................................... 14
Meat Analogs ..................................... 15
Other Processed Foods ......................... 17
Applications ..................................... 18
Comprehensive R&D Support

In every facet of your business, ADM’s research-and-development team is ready to serve. From application assistance to formulation support, our expert staff puts the latest equipment and technology to work creating customized solutions for you. We even make our facilities available to our valued customers for product development or testing without major capital investments. And if necessary, we may provide on-site assistance to ensure your every need is met.

In our state-of-the-art pilot plants, laboratories, and culinary facilities (professional-quality test kitchens featuring a full range of restaurant-grade equipment), we design new innovations and find answers to your challenges.

When you find the perfect formulation, our sensory experts can provide detailed quantitative and qualitative analysis. Our team works with consumer panels and both in-house and professionally trained testers to evaluate your products on flavor, texture, and appearance attributes as you see fit.

Online Commercial Services

We’re simplifying your business and making it easier to do business with ADM. Our secure customer portal, e-ADM.com, gives you the flexibility and convenience of online account management, EDI and XML transactions, online inventory and logistics management, and more.

Global Distribution

ADM’s transportation network reaches every corner of the globe, integrating barge, truck, railcar, and towboat shipping to deliver the right product to the right place at the right time.

Since foods got functional, health and wellness has gone to a whole new level as consumers demand nutritious alternatives in every aisle.

From snack cakes and cookies to cereal and soup, foods that offer more than just great taste are leaping off shelves. Margarines to help your heart, flakes to fuel your body, juices to rejuvenate.

No small challenge for food processors, this means new thinking in formulations, ingredients, and marketing. Consumers are demanding foods and beverages that provide the perfect marriage of indulgence and nutrition. With that in mind, ADM offers a broad portfolio of versatile, healthy ingredients and a skilled research team to help you add function to your tastiest foods.
The booming beverage category leads functional foods sales, accounting for more than half of the functional foods market by some estimates. Dietary trends and ingredient innovations often hit the beverage market first, and consumers respond with increased demand for portable options providing new nutritional benefits.

This highly diversified market offers a flood of choices for health seekers. Soy milk and vitamin waters have both seen tremendous recent gains, and functional teas and power-packed smoothies are fast-growing categories with enormous potential. From calcium-enriched juices to powdered energy mixes, the growth possibilities seem endless.

When you’re ready to ride the functional beverage wave, ADM has the ingredients and expertise you need. For soy-based powdered drinks targeting the weight loss market, we have it all: Fibersol-2 digestion resistant maltodextrin for fiber enrichment without changing your flavor profile, plus soy protein and enrichments for added nutrition. If you’re creating a low Glycemic Index drink, look to our crystalline fructose. And for a powerful nutritional boost in clear and transparent juices and sport drinks, the choice is clear: Novatol™ 230 Clear vitamin E.

Dry beverage mix and meal replacement drink makers choose our PFL™ product, a unique blend of isolated soy protein, Fibersol-2 digestion resistant maltodextrin, and Ultralec® deoiled lecithin, which fortifies without gritty mouthfeel. Soy milk and meal replacement makers will also find the keys to success in Novasoy® soy isoflavones and our vast selection of soy proteins, available in a range of protein contents to suit any glass.

Expert R&D Support

Beyond simple ingredients delivery, ADM backs all products with comprehensive global R&D support. Our skilled team understands your everyday challenges and has the expertise and tools to build solutions for your application. Beverage processing equipment like high-shear mixers and HTST and UHT pasteurizers lets us replicate various conditions to help address processing issues and create innovative new formulations. Our state-of-the-art culinary facilities, pilot plants, and advanced laboratories give us the capability to create functional, cost-effective answers to formulation challenges. And when you’re ready to take your product to market, look to our world-class sensory testing facilities for comprehensive product testing and evaluation. Save time and money by getting quantitative data before putting new products on shelves.

For beverages that deliver the function consumers crave and the market appeal your business needs, trust ADM.

ADM INGREDIENTS FOR BEVERAGES

- Bioblend® enrichments
- Calcium citrate
- CardioAid® plant sterols
- CornSweet® crystalline fructose
- Fibersol®-2 digestion resistant maltodextrin
- Novasoy® soy isoflavones
- Novatol™ 230 Clear vitamin E
- NutriSoy® Organic Whole Soybean Powder
- NutriSoy® soy protein
- PFL™ isolated soy protein product
- Sorbitol
- Ultralec® lecithin

For a complete listing of ingredients for beverages, see the functional food ingredients matrix on page 18, or use our product search function at admworld.com.
When it comes to nutrition bars, consumers crave convenience, taste, and health benefits, and ADM has the ingredients to help you satisfy their hunger.

Is women’s health or weight loss your market? Are you targeting performance enhancers or energy seekers? Bars’ portability and meal-on-the-go appeal make them one of the fastest growing food categories. Whether you’re producing low Glycemic Index particular bars, heart-healthy nougat bars, high-fiber layered bars, or fortified baked or granola bars, look to ADM for the keys to producing nutrition bars that stay soft and retain their flavor.

High-Powered Health

To add nutritional punch to any bar, ADM’s versatile ingredient selection has the answers. From CardioAid® plant sterols and NutriSoy® soy proteins for heart health to Novasey® soy isoflavones for bone health, our ingredients let you target virtually any market. And for low Glycemic Index options, our polyols have the functionality you’re looking for to create great-tasting bars that are sweetened without sugar.

The Right Bite

Looking for that unique textural piece to create just the right bite for your bar? ADM can deliver, with that and more. For texture and protein in any bar, choose from our selection of extruded high-protein krimp, soy grits, and textured proteins ranging in protein content from 50 to 80%.

Keep It Soft

Bar hardening challenges? Enter Fibersol-2 digestion resistant maltodextrin, the all-star ingredient for nutrition bars. Using this multifunctional wonder decreases the rate of hardening and keeps your bars soft on the shelf longer. It’s the first high-fiber source to fortify without compromising taste or texture. Ask for it in blends customized for your formulation.

Expert R&D Support

ADM takes nutrition bar research and development to a new level, working closely with you for food production and processing. With the power of real-world experience behind them, our global R&D team creates solutions from your perspective, using the tools and equipment you use every day. Our state-of-the-art pilot plants, bake lab, and culinary facility let us replicate conditions in your facilities to solve even your toughest challenges and help you formulate new products.

Nutrition Bars

When it’s time to take your foods out of the lab and onto grocery shelves, put our sensory experts to work evaluating and testing your products. Their quantitative data can help avoid costly reformulation before your products go to market.

At ADM, your goals—healthy products with great market potential—are our goals.

ADM INGREDIENTS FOR NUTRITION BARS

Bioblend® enrichments
Bulgur flour
Calcium citrate
CardioAid® plant sterols
CornSweet® crystalline fructose
Enova™ brand oil
Fibersol®-2 digestion resistant maltodextrin*
Kansas Diamond™ white whole wheat flour
Novasoy® zero/low trans-fat oils
Novasey® soy isoflavones
Novasil™ natural-source vitamin E
NutriSoy® soy protein
Prolite™ wheat protein isolates
Sorbitol

For a complete listing of ingredients for nutrition bars, see the functional food ingredients matrix on page 18, or use our product search function at admworld.com.
After opening the frontier for functional foods, cereal settled into a life of fortified mediocrity before manufacturers began exploring their breakfast table options. Wooing breakfast skippers has since become a mantra, and for consumers seeking simple ways to inject health into their diets, cereal has an everyman appeal that even breakfast bars can’t beat.

Cereal makers are pumping up their brands with whole grain, less sugar, and high fiber. Not just for kids, super-fortified cereals targeting women’s health and heart health have found their place in the market too. And cereal’s simple pour-and-go prep gains even more fans when consumers can fill their bowls with easy healthy eating. Through it all, taste remains king, and ADM has the ingredients to help you appease to their sensibilities and turn on their tastebuds.

From fiber to soy, plant sterols to protein, our ingredients are bumping up cereal boxes on shelves everywhere. For consumers sweet on cereal, enter sorbitol, the perfect almost-as-sweet substitute for reducing refined sugar in your formulations. In flaked and extruded varieties alike, our Fibersol-2 digestion resistant maltodextrin is a flavor saver, delivering fiber fortification without affecting taste. And you won’t find more variety than our soy and wheat products, with protein contents and formats to suit any box.

Expert R&D Support

More than an ingredients supplier, ADM is a partner in development, backing our products with an expert R&D team ready to formulate or reformulate to your needs. A wealth of knowledge and years of experience place our technologists at the forefront of the food industry, ready to create solutions based on the very conditions in your plants. Twin-screw extruders, dehydrators, and size reduction equipment let us replicate conditions to solve your processing issues and help you create innovative new formulations. And with our state-of-the-art culinary facilities, pilot plants, and advanced laboratories, we can create functional, cost-effective answers to your challenges.

Then, when you’re ready to take your product to market, look to our world-class sensory experts for comprehensive product testing and evaluation. Save time and money by getting quantitative data before putting new products on shelves.

For foods that deliver the function consumers crave and the market appeal your business needs, trust ADM.

ADM INGREDIENTS FOR CEREAL

Arcon® soy protein concentrates
Bioblend® enrichments
Bulgur flour
Calcium chloride
CardioAid® plant sterols
CoreSweet® crystalline fructose
Fibersol®-2 digestion resistant maltodextrin
Kansas Diamond™ white whole wheat flour
NutriSoy® soy protein
Pro-Fam® isolated soy proteins
Prolite™ wheat protein isolates
Sorbitol
Soy grits

For a complete listing of ingredients for cereal, see the functional food ingredients matrix on page 18, or use our product search function at admworld.com.
Snacks

Expert R&D Support

Beyond simple ingredients delivery, ADM backs all products with comprehensive global R&D support. Our skilled team understands your everyday challenges and has the expertise and tools to build solutions for your application.

Twin-screw extruders, dehydrators, size reduction equipment, and more let us replicate conditions to solve your processing issues and help you create innovative new formulations. Our state-of-the-art culinary facilities, pilot plants, and advanced laboratories give us the capability to create functional, cost-effective answers to your challenges.

And when you’re ready to take your product to market, look to our world-class sensory experts for comprehensive product testing and evaluation. Save time and money by getting quantitative data before putting new products on shelves.

For snacks that deliver the function consumers crave and the market appeal your business needs, trust ADM.

ADM INGREDIENTS FOR SNACKS

Arcon® soy protein concentrates
Bioblastic® enrichments
Bulgur flour
Calcium chloride
CornSweet® crystalline fructose
Enova™ bran oil
Fibermel® 2 digestion-resistant maltodextrin®
Kansas Diamond™ white whole wheat flour
Novalipid™ zero/low trans-fat oils
NutriEasy™ soy protein
Pro-Farm® isolated soy proteins
ProFib™ wheat protein
Sorbitol
Soy grits and flours

For a complete listing of ingredients for snacks, see the functional food ingredients matrix on page 18, or use our product search function at admworld.com.

Successful snacks marry fun and function into a perfect blend, whether you’re making low-trans chips, fortified candy, low-sugar cookies, or high-fiber crackers. Combine that with convenient on-the-go formats, and your snack food sales are almost in the bag.

For a market bursting with potential, look no further than snacks. Considered by some the next great functional foods market, snacks are showing signs of enormous growth and by some estimates, could become the largest functional foods category. In fact, experts project sales at more than $11 billion by 2007.

Consumer obesity concerns have led the snack food industry down the once unlikely health and wellness path, and the market’s phenomenal response shows no signs of waning. Shoppers want their favorite sweets and treats, but they want a nutritious twist to reduce the guilt and add health benefits.

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Whether you’re satisfying sweet tooth or salty cravings, ADM’s ingredients are the answer. Our Novalipid™ oils are lowering trans fats in popular snack chips while keeping the taste that made them famous, and our sorbitol replaces refined sugar for great-tasting... incredible soy and wheat protein portfolio to fortify your extruded and sheeted snacks without compromising texture.
Baked Goods

What’s the buzz in the baked goods world? Go with the grain, and consumers respond. Whole grain and multi-grain fortified functional foods satisfy health and comfort cravings, appealing to sensibilities and stomachs alike. An indulgence consumers are unwilling to give up, bread is on the rise, as functional varieties take center shelf. High-fiber tortillas tempt; protein-packed pitas appeal, and bagels burst with grainy goodness.

Thinking beyond the bread bag pays off in baking too, as consumers delight in low-sugar beignets, fat-free flatbreads, and low-trans tarts. Whatever palate you’re pleasing, ADM’s ingredients satisfy. Our fine-grind white whole wheat flour delivers the look consumers love with the tight crumb structure you need. Dough too tough without the extra fat? Look no further than Prolite™ wheat protein isolate to keep your bakery on track by decreasing mix times and reducing viscosity. And how about our sorbitol or dry honey for sweetness with less sugar?

Expert R&D Support

ADM takes research and development to a new level, working as your partner for food production and processing. With the power of real-world experience behind them, our global R&D team creates solutions from your perspective, using the tools and equipment you use every day. Our state-of-the-art bake labs, pilot plants, and culinary facilities let us replicate conditions in your facilities to solve even your toughest challenges and help you formulate new products. From spiral mixers and roll-in ovens to proof boxes and reversible sheeters, our experts use the latest technology to meet your needs.

When it’s time to take your foods out of the lab and onto grocery shelves, put our sensory experts to work evaluating and testing your products. Their quantitative data can help avoid costly reformulation before your products go to market.

At ADM, your goals—healthy products with great market potential—are our goals.

ADM INGREDIENTS FOR BAKED GOODS

- Acco® soy protein concentrates
- Bioblend® enrichments
- Bulgur flour
- Calcium citrate
- CardioAid® plant sterols
- CornSweet® crystalline fructose
- Dry sweeteners
- Enova™ brand oil
- Fibersol™-2 digestion resistant maltodextrin®
- Kansas Diamond™ white whole wheat flour
- NovaLipid™ zero/low trans-fat oils
- NutriSoy® Organic Whole Soybean Powder
- NutriSoy® soy protein
- Pro-Fam® isolated soy protein
- Profine® wheat protein isolates
- Soy grits and flours
- Sorbitol

For a complete listing of ingredients for baked goods, see the functional food ingredients matrix on page 18, or use our product search function at admworld.com.
**Dairy**

In today’s health-conscious world, making a pressed veggie burger isn’t enough to lead the market—or even take a small share of it. Taking a bite out of the multimillion-dollar meat analog market takes innovation, forward thinking, and products that taste, look, and chew so good even grandma can’t tell they aren’t meat.

The consumer base has expanded from strict veggie eaters to “flexitarians” who haven’t completely given up meat, and ADM has the ingredients you need to produce completely meat-free foods or products that simulate real meat. Consumers want great taste and good health without meat, and we’ll help you deliver. Far from the meat substitutes of the past, today’s meat analogs tempt taste buds with tender, moist bits that have the flavor and texture of real meat. And our NutriSoy Next® meat alternatives are leading the way.

Today’s meat analogs tempt taste buds with tender, moist bits that have the flavor and texture of real meat. And our NutriSoy Next® meat alternatives are leading the way. Whatever dairy market you’re targeting, ADM has the ingredients to help you tap into its potential.

**Meat Analogs**

ADM takes research and development to a new level, working closely with you for food production and processing. With the power of real-world experience behind them, our global R&D team creates solutions from your perspective, using the tools and equipment you use every day.

Our Fibersol-2 digestion resistant maltodextrin and CardioAid® plant steryl are fortifying yogurt and adding heart health to great-tasting dairy beverages, and our NutriSoy soy protein line boosts applications across the industry.

For a complete listing of ingredients for dairy, see the functional food ingredients matrix on page 18, or our product search function at admworld.com.

**ADM INGREDIENTS FOR DAIRY**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arcon®</td>
<td>Soy protein concentrates</td>
</tr>
<tr>
<td>NutriSoy Next®</td>
<td>Meat alternatives</td>
</tr>
<tr>
<td>NutriSoy®</td>
<td>Soy proteins</td>
</tr>
<tr>
<td>TVP®</td>
<td>Textured vegetable protein</td>
</tr>
<tr>
<td>Soy grits and flour</td>
<td></td>
</tr>
<tr>
<td>Fibersol®-2</td>
<td>Digestion resistant maltodextrin</td>
</tr>
<tr>
<td>CardioAid®</td>
<td>Plant steryl</td>
</tr>
</tbody>
</table>

**Expert R&D Support**

ADM takes research and development to a new level, working closely with you for food production and processing. With the power of real-world experience behind them, our global R&D team creates solutions from your perspective, using the tools and equipment you use every day.

For a complete listing of ingredients for meat analogs, see the functional food ingredients matrix on page 18, or our product search function at admworld.com.

**ADM INGREDIENTS FOR MEAT ANALOGS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Description</th>
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<tbody>
<tr>
<td>Arcon® and TVC®</td>
<td>Soy protein concentrates</td>
</tr>
<tr>
<td>NutriSoy Next®</td>
<td>Meat alternatives</td>
</tr>
<tr>
<td>Pro-Fam® and Ardex®</td>
<td>Isolated soy proteins</td>
</tr>
<tr>
<td>Prolite™</td>
<td>Wheat proteins</td>
</tr>
<tr>
<td>Soya-7®</td>
<td>Wheat starches</td>
</tr>
<tr>
<td>TVP®</td>
<td>Textured vegetable protein</td>
</tr>
</tbody>
</table>

For a complete listing of ingredients for meat analogs, see the functional food ingredients matrix on page 18, or our product search function at admworld.com.
In every corner of the supermarket, on every plate at the dinner table, functional foods are finding a place and earning families’ favor. With their appeal to consumers’ desire to get healthy without giving up their favorites, functional spreads, soups, pastas, dressings, sauces, and other processed foods continue to rise in popularity.

Lunch boxes get healthy with reduced-fat peanut butter spreads; breakfast tables boom with heart-healthy margarines, and sweet tooths smile with calcium-fortified chocolate.

As you explore the possibilities for the next frontier in functional foods, look to ADM for versatile, functional ingredients for virtually any application. NovaXan® xanthan gum replaces fat in a favorite reduced-fat salad dressing line. Our soy proteins are fortifying the tastiest cream soups on shelves, and our specialty whole grain flour blends pump up popular pastas.

Expert R&D Support

Beyond simple ingredients delivery, ADM backs all products with comprehensive global R&D support. Our skilled team understands your everyday challenges and has the expertise and tools to build solutions for your application.

Advanced equipment lets us replicate conditions to solve your processing issues and help you create innovative new formulations. Our state-of-the-art culinary facilities, pilot plants, and high-tech laboratories give us the capability to create functional, cost-effective answers to any challenge.

And when you’re ready to take your product to market, look to our world-class sensory experts for comprehensive product testing and evaluation. Save time and money by getting quantitative data before putting new products on shelves.

For foods that deliver the health benefits consumers crave and the market appeal your business needs, trust ADM.

ADM INGREDIENTS FOR PROCESSED FOODS

- Arcon® soy protein concentrates
- Calcium citrate
- CardioAid® plant sterols
- CornSweet® crystalline fructose
- Enova® brand oil
- Lecithin
- NovaXan® xanthan gum
- NutriSoy® soy protein
- Pro-Fam® isolated soy proteins
- Sorbitol
- Specialty flours

For a complete listing of ingredients for other processed foods, see the functional food ingredients matrix on page 18, or use our product search function at admworld.com.
### ADM Ingredients for Functional Food Applications

#### Proteins

<table>
<thead>
<tr>
<th></th>
<th>Beverages</th>
<th>Nutrition Bars</th>
<th>Cereal</th>
<th>SNOs</th>
<th>Baked Goods</th>
<th>Dairy</th>
<th>Meat Analogues</th>
<th>Other Processed Foods</th>
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#### Health and Nutrition

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<th>Other Processed Foods</th>
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<td>X</td>
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#### Oils

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<th>Meat Analogues</th>
<th>Other Processed Foods</th>
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#### Sweeteners

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<th>Baked Goods</th>
<th>Dairy</th>
<th>Meat Analogues</th>
<th>Other Processed Foods</th>
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<tbody>
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<td>Sorbitol</td>
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<td>X</td>
<td>X</td>
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#### Flours

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<th>Beverages</th>
<th>Nutrition Bars</th>
<th>Cereal</th>
<th>SNOs</th>
<th>Baked Goods</th>
<th>Dairy</th>
<th>Meat Analogues</th>
<th>Other Processed Foods</th>
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<tr>
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