



## **Processing and Food Ingredients**

## **WHO WE ARE**







- CHS is the nation's leading producerowned cooperative providing essential energy, grains and foods resources to businesses and consumers around the world.
- A DIVERSIFIED, global energy, grains and food business providing our bounty to businesses and consumers around the world in +/- 60 countries
- Employ more than 11,000 people worldwide

## **VISION AND OUR OWNERS**



600,000+ farmers strong 3,000+

communities we call home

one

cooperative network helping to feed the world

 CHS economic activity supported more than 60,700 jobs directly and indirectly, far exceeding the company's 12,100 employees.

• Vision:

To be a globally integrated energy, grains and foods system innovatively linking producers with consumers



## **OUR STORY**

- Serving U.S. farmers, ranchers and rural America for 85 years
- We are governed by a 17-member board of farmers and ranchers, who are elected by our cooperative-owners and producer-owners.



















## **CHS VALUES**

## We value...

- Our tradition of partnership and shared success
- Building lasting and mutually rewarding customer relationships
- Managing our business with the highest integrity
- Being responsible stewards in our communities
- Our people, and their innovative spirit









## THE CHS ADVANTAGE

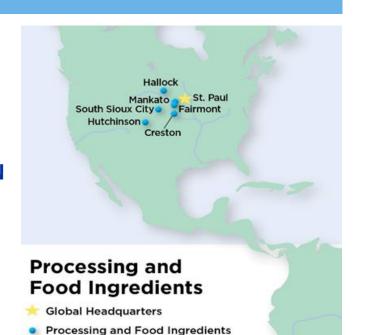
- We are committed to helping our customers, farmer-owners, and other stakeholders grow their businesses.
- The CHS brand is synonymous with high INTEGRITY and QUALITY standards. Our quality standards & customer care are number one.
- CHS is a fortune 100 company and is ranked number 1 on the national coop list of the top 100 coops in America. We are diversified, and our supply chain is unrivaled in this industry.
- We have the largest and most technologically advanced soy flour mill in the US (Creston).
- CHS is one of the few soy protein manufacturers to become
   Non-GMO Project Verified on our oil, flour, and soy protein isolate.



## **PFI BY THE NUMBERS**

- 650 employees
- 6 Production plants
- Non production sites
  - Innovation & Technology Center- Eagan, MN
  - HQ Inver Grove Heights, MN







## **DOMESTIC PROTEIN FACILITIES**

## **Hutchinson, KS**

- Texturized soy proteins & analogs
- Over 240 different products
- Non-GMO capability
- Natural color capability

## **South Sioux City, NE**

- Isolated Soy Proteins
- All products are Non-GMO
- SQF level 3 Certified
- Non-GMO Project Verified and CertID certified



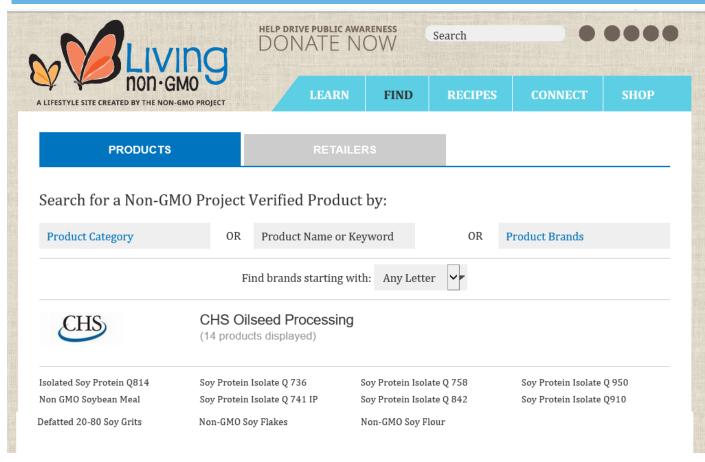








## NON-GMO PROJECT VERIFIED





- Two facilities committed to Non-GMO production
  - South Sioux City, NE Soy Protein Isolate
  - Creston, IA Soybean Meal, White Flake, Crude Oil



## **CLEAN LABEL IS ON TREND**

## Clean, Clear Labeling is a global phenomenon:

- non-GMO claims are up 4% (3.3% of global product launches claim non-GMO)
- Animal Friendly claims are up 111%
- Human Friendly (i.e. Fair Trade) up 89%
- Consumers are willing to pay up to 75% more for ingredients they know/understand and trust. Natural colors & flavors make sense.

Important in US also: 29% of US Consumers indicate cleaner labels

influence purchase decisions

## **Consumers redefine quality:**

### Today's Meaning

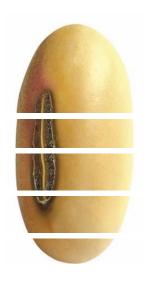
- Chef as arbiter of taste
- Open production
- Imperfectly perfect
- Pride in craftsmanship
- Reconnecting with food and its origins
- Demand for transparency in production





## SOY IS A NATURAL PROTEIN AND PAIRS WELL WITH OTHER NATURAL INGREDIENTS

## **COMPOSITION**



40% Protein

20% Soluble Carbohydrates

20% Insoluble Carbohydrates

18% Oil 5% Moisture/Ash/Other

## Textured Soy Protein Ingredient Statement Examples

Textured Soy Flour
Textured Vegetable Protein (Soy Flour +)
Natural Colors
Natural Flavors
Soybean Oil
Salt
Yeast Extract
Dextrose



## ULTRA-SOY® TSP™ - TEXTURED SOY PROTEIN



## **FUNCTION**

- Textured Soy Flour in neutral or with color (TSP™)
- Increases fat and water holding capacity
- · Increases product yields
- Lowers production costs
- Meets protein requirements
- Non-GMO capability
- Natural Color Capability

#### **Ingredients**

INGREDIENTS: FILLING: CABBAGE, GROUND PORK (NOT MORE THAN 20% FAT), CARROTS, TEXTURED SOY PROTEIN (TEXTURED SOY FLOUR), ONION, CELERY, WHEY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: DRIED WHOLE EGG, SUGAR, SALT, FOOD STARCH, BLEACHED WHEAT FLOUR, FISH SAUCE (ANCHOVY FISH EXTRACT, SALT, SUGAR), DRIED GARLIC, SPICE, SODIUM ALGINATE; WRAPPER: WHITE WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], ENRICHED DURUM FLOUR (WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS 2% OR LESS OF: WHEAT GLUTEN, VEGETABLE OIL (COTTONSEED AND/OR CANOLA OIL), FLAVOR (SALT, YEAST EXTRACT, DEXTROSE, NATURAL FLAVOR), DRIED WHOLE EGG, SALT, RICE EXTRACT, ASCORBIC ACID, CORNSTARCH; SEALER: WATER. FRIED IN VEGETABLE OIL (COTTONSEED AND/OR CANOLA OIL).

Protein: 9 grams per piece



## **ULTRA-SOY® & IMAGIC® TEXTURED SOY ANALOGS**



## **FUNCTION**

- Enhance foods and improve nutritional profile while reducing costs
- Increases fat and water holding capacity
- Increases product yields
- Lowers production costs

- Wide variety of flavor profiles
- Natural Color capability
- Natural Flavor capability
- Non-GMO capability



**Example:**Asian Chicken Salad with Soy Ginger Dressing

Asian Chicken Salad with Soy Ginger Dressing			
Nutritional Content	per 100 g		
Calories	70		
Protein (g)	4		
Fiber (g)	2.65		
Fat (g)	5		
Cholesterol (mg)	0		



## SOUTH SIOUX CITY, NEBRASKA

- Fully integrated. Have soybean crushing plant and make own white flakes
- Controlled high PDI highest quality soy protein
- Modern soy protein isolate plant
- Designed for beverage/nutrition bar products
- Clean flavor using water washed process
- IP program non-GMO Project Verified







## SOY PROTEIN ISOLATE (Q)





**Nutrition Facts** 

Ingredients: Whole Grain Oats, Soy Protein Isolate, Sugar, Wheat Flour, Canola Oil, Refiner's Syrup, Water, Almond Pieces, Glycerin, Honey, Dried Blueberries, Egg White, Rice Starch, Molasses, Salt, Soy Lecithin, Cinnamon, Baking Soda, Calcium Carbonate, Natural Flavor, Palm Oil, Blueberry Juice Concentrate. Mixed Tocopherols Added to Preserve Freshness. CONTAINS SOY, WHEAT, ALMOND, EGG; MAY CONTAIN MILK AND PECAN INGREDIENTS.





## **FUNCTION**

- Neutral Color
- Clean Flavor Profile
- Aids in protein claim creations
- Drives increased satiety
- Broad Portfolio:
  - Highly dispersible isolated soy proteins for ready-to-drink and dry blended beverages
  - Low viscosity isolated soy proteins for ready-to-drink beverages, nutritional bars, and extruded nuggetsand crisps
  - High viscosity, high gelling, good emulsifier for emulsified meats



## Soy Protein Isolate (Q)

#### Q 735

Is a medium viscosity soy protein isolate that contains 3% calcium and demonstrates good suspension

#### Q 741

Is a medium viscosity soy isolate that demonstrates an excellent flavor profile

#### Q 742

Is a low viscosity soy isolate that exhibits a clean mouthfeel

#### Q 758

Is a medium viscosity soy isolate with rapid dispersion properties as well as a bland flavor profile

#### Q 842

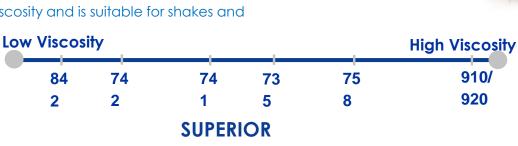
Provides the lowest viscosity with a clean mouthfeel coupled with good suspension, suitable for both pH neutral and acidic beverages

#### Q 910

Provides the highest viscosity and is suitable for shakes and smoothies

Flavor

**Dispersion** 



Suspension



Mouth-feel





## TECHNICAL INGREDIENT CENTER EAGAN, MN







## SUSTAINABILITY AND USA SOYBEANS AND PFI

## Sustainability Seal on PFI Packaging:



- ➤ This program is verification that the soy products we sell are produced in the United States in a sustainable manner.
- This certification is verified by the U.S. Soybean Sustainability Assurance Protocol (SSAP), developed by USSEC, the United Soybean Board (USB), and the American Soybean Association (ASA) through a multistakeholder process to ensure the methodologies for measuring sustainable performance are thorough, transparent and credible.
- ➤ SSAP provides assurance of beans were grown as part of a program that monitors carbon emissions, energy use, greenhouse gas (GHG) emissions and soil erosion per acre of soybeans grown and per bushel of soybeans produced in the United States.

Source: www.ussec2016.wpengine.com/ssap



# Contact your sales manager for further information and follow-up



## **PFI – U.S. LOCATIONS**

<b>Production</b>	<b>Facilities</b>	Year /	<b>Acquired</b>
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• Mankato, MN 1962

• Fairmont, MN 2003

Hutchinson, KS 2008

Creston, IA2011

South Sioux City, NE 2012

• Hallock, MN 2015

