



Sunflower protein – the natural fortifier

- affordable, nutritious and sustainable
has never been easier



Sunflowers: A powerful source of protein

Nutritional value

Plant-based beverages can be lacking protein and can have as low as 0.0% protein like rice beverages. From the traditional drinks, soy has a protein level of 3.7% like milk. Fat is not the issue as plants are normally low in fat and can easily be fortified with healthy oils. Carbohydrates and sugars can be high because of hydrolyzation of starches.

Proteins has not been highly used before. With today's consumer focus, the demand is rising for more nutritional and healthier products. We are in the starting phase to see producers launching protein fortified plant-based drinks. Some even go as far as tailor-making a product to mimic milk on fat, carbohydrates and protein.

Affordability must go hand in hand with healthy

Sunflower protein are rich in vitamins, many minerals and essential amino acids. Not only is it nutritious, it also a highly upcycled product which makes it even more sustainable. But even better? Its affordable - similar or more than half the price of dairy and plant-based powders.





So, what are we tasting at Gulfood 2023?

“Omega-3 sunflower oat beverage”

Nutrition Facts	100 ml
Calories	49
Total Fat	1.4g
Saturated Fat	0.1g
Trans Fat	0.0g
Cholesterol	0mg
Sodium	45mg
Total Carbohydrate	6.3g
Dietary Fibers	1.3g
Total Sugars	4.2g
Includes added sugar	0.0g
Protein	2.0g

Ingredients list

Water, oat, sunflower protein, omega-3 fatty acid, alpha-linolenic acid, salt, E460, E466, E418

Processing parameters

Add all powder ingredients 50°C

Adjust pH to 6.80

Hydrate 30 min w. slow agitation, 50°C

Preheating 70°C

Indirect steam injection 141°C/6 sec

Cooling 70°C

Two stage homogenization 400/50 bars

Cooling and septic filling 20°C



