



## Functional and Natural – Proteins from Sunflowers

Developed and patented in Germany whilst  
sourcing and production in Europe:  
High quality sunflower protein from  
Sunbloom is the future proof ingredient  
for your application.



## ABOUT SUNBLOOM

### Sunbloom – Production in the centre of Europe

Sunflowers grow all over the world, including Europe – and that's where we produce!

This not only saves valuable resources such as farmland and water, but also shortens transport distances to the major sunflower growing areas. We only process EU raw materials.



Our sales and application specialists support you from our headquarters in Munich, close to the Fraunhofer IVV in Freising, where we have access to the most modern resources for process and application development.

Sunbloom Hungary Kft., located in Drégelypalánk Hungary, started production in 2021. Here we produce according to the international food standard FSSC 22000. Large scale production and storage capacity is available on site thereby further supporting our customers as a reliable and resilient partner.



## THE PRODUCT

### Sunbloom – the versatile sunflower protein for your application

#### Bright colour and neutral taste

For milk substitutes, e.g. drinks, yoghurt, cream cheese or ice cream

#### High content of dietary fibres and polyphenols

For extrudates, such as meat substitutes or high-protein breakfast cereals

#### Emulsifying and stabilizing for vegan substitutes

Alternative for egg and milk proteins, without allergens requiring labelling, e.g. in cheese and mayonnaise

#### Conserving resources

- ✧ Complete use of seed for human consumption
- ✧ No toxic solvents or water used in our gentle extraction process

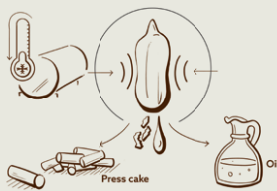
#### Our team of experts will be happy to help you:

- ✧ Switch from animal or vegetable proteins (e.g. soya) to sunflower protein.
- ✧ Develop new formulations for various applications

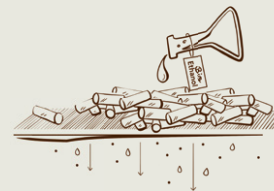
### How Sunbloom sunflower protein is made



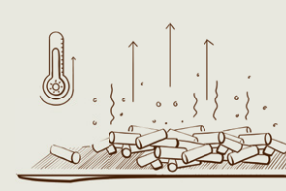
1. CAREFUL SELECTION



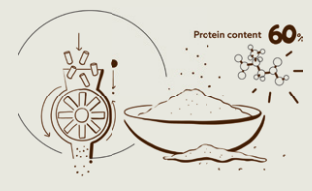
2. COLD PRESSED



3. GENTLE EXTRACTION



4. SPECIAL DRYING



5. ADJUSTABLE MILLING

## APPLICATIONS

### Excellent functionality for almost all food and beverage applications



MEAT ALTERNATIVES



DAIRY ALTERNATIVES



HEALTH & WELLNESS



SAVOURY



CONFECTIONERY

Multifunctional, vegan, GMO free, European cultivated, naturally without allergens requiring labelling and a particularly gentle manufacturing process to avoid denaturation of the proteins and to preserve their versatile functionalities.



## Contact

Would you like to integrate Sunbloom Sunflower Protein or request samples and product specifications? Just contact us via [info@sunbloom.de](mailto:info@sunbloom.de)

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