

New

Textured Protein SunbeanPRO®

Sustainable and Mild Processed Plant-Based Protein

PROTEIN FOR THE FUTURE



Ingredients

Sunflower seed flour (from press cake),
Fava Bean protein-concentrate and
Pea protein-concentrate.

High nutritional value

- High in protein (as meat)
- Amino-acid score >100
- High in dietary fiber
- No anti-nutrients
- Improved digestability (as meat)

No allergens (Soy free, gluten free)

We are using **dry thermo-mechanical processes** in two steps:

1. Dry fractionation, concentrating the best from the legumes: protein, dietary fiber and minerals.
2. Dry extrusion, producing tasty products with a strong texture like BEEF.

This is **Mild processing** par excellence, improving the nutritional value of the plant proteins, and this is far from problematic “Ultra Processing”.

Current range:



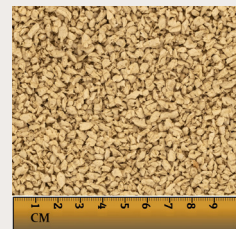
CUTS



DICED



GROUND



SHREDS MINI

SunbeanPRO® is a perfect plant-based protein for replacing beef in favourites of meat lovers, like BBQ, Beef Burger and Bolognese:



Plant-based **BBQ**



Plant-based **Burger**



Plant-based **Bolognese**



Our expert in developing applications, Chef and Product Adviser *Morten Fenger*, is ready to support you all the way.
mf@pureplantprotein.dk

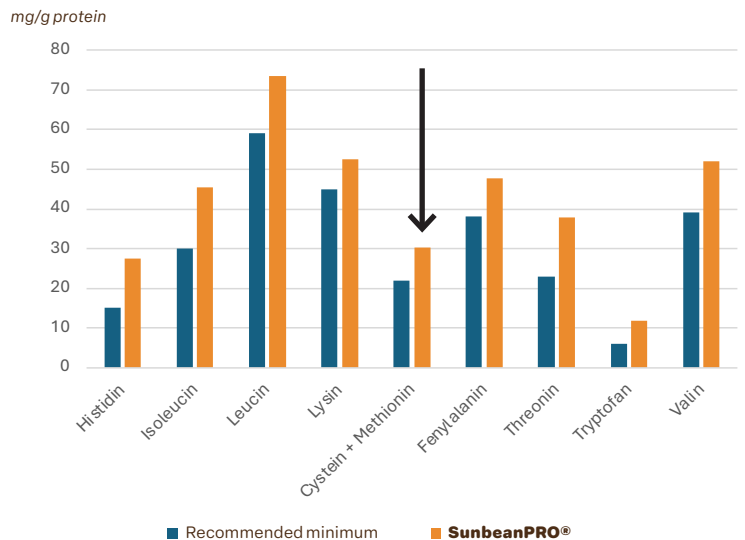
Pure Plant Protein

Textured Protein SunbeanPRO®

Amino Acids

SunbeanPRO® is a perfect blend of protein from Fava Bean and Sunflower, resulting in an **Amino Acid Score >100**, according to the recommended minimum amounts of essential amino acids. (Ref. WHO/FAO/UNU 2007)

Furthermore this blend of Fava Bean and Sunflower creates a mild and pleasant taste and a very strong texture.



Factory

The factory is located in the middle of Jutland in Denmark, close to Billund Airport and highway E45 from Germany.

Using the QR-kode you can have a quick tour at the factory, but you are also very welcome to contact our sales-team and arrange a visit.



The capacity of the factory is 5000 ton/year dry textured plant protein.

Ownership and raw materials

The company was founded in 2019 by two entrepreneurs, based on capital from selling an organic meat company. In 2022 Danish Agro a.m.b.a. entered as partner, making it possible to invest in more capacity when it is needed. In addition the partnership with Danish Agro a.m.b.a. provides a high level of security for the supply of necessary raw materials.

Certification

IFS since 2020, highest level



Furthermore, we have the **Kosher Certification**, which verifies that our ingredients, production process including all machinery, and food-service process complies with the standards of Kosher.



If you have customers for organic products, we are also able to supply our whole range with the **EU organic certification** according to the standards in the European legislation.

Packaging

High volumes for industry are offered in big bags or special packaging solutions on request.

For smaller industries we can also offer loose packing in cartons 40x40x40cm with a blue liner bag.

For foodservice we produce 1-2 kg bags in our brand or in private label.



For further information please contact
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www.pureplantprotein.dk

Pure Plant Protein

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