

TEXTURATE

Sunflowerprotein 50



Production and properties

In our Oil Mill Lipos in Bremen sunflower seeds from organic cultivation are gently pressed and deoiled. The remaining LipoMill Sunflower Press Cake is rich in minerals and proteins. Subsequent grinding and extrusion creates the typical “puffed” shape of our Sunflower Texturate. Depending on the desired application, the granules can be produced coarse or fine.

Applications

Due to its shape and consistency, our Sunflower Texturate is ideal as a meat substitute for a variety of vegetarian dishes, such as bolognese, chili sin carne or vegan meatballs. For this purpose, the Sunflower Texturate is first briefly soaked in lukewarm water or vegetable broth, drained in a sieve and then further processed as desired.

It can be prepared in various ways, for example, in dry form to produce protein-rich bars or similar snacks.

The base of sunflower seeds gives the granules a pleasant, slightly nutty flavor. It is a popular plant-based source of protein, especially for vegetarian and vegan diets.

- slightly nutty taste
- vegan
- organic
- rich in proteins (> 50%)
- fine and coarse granules



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Holistic use of raw materials

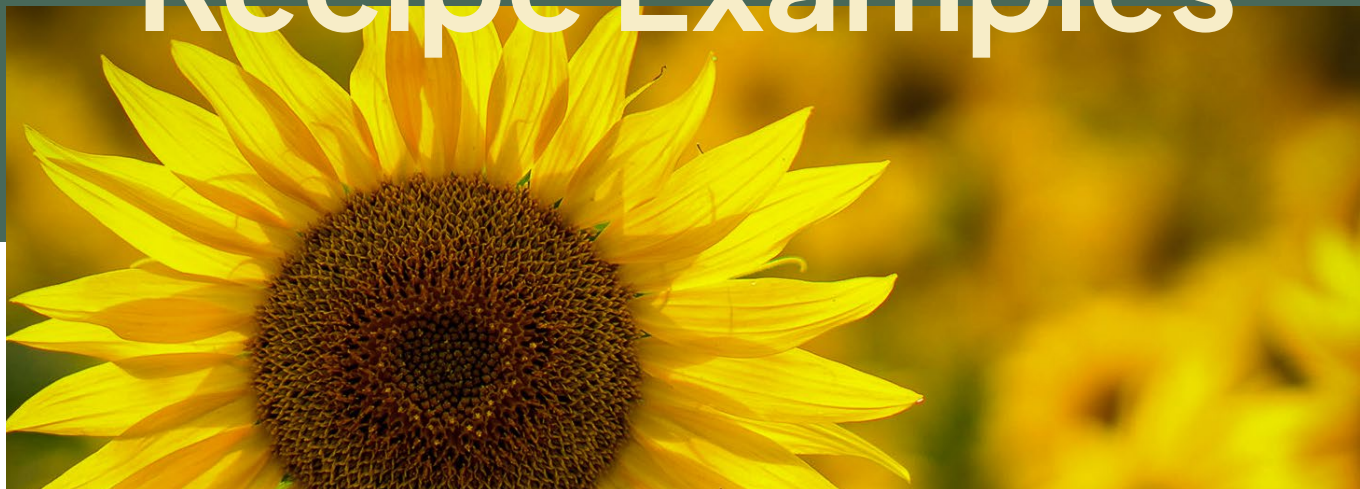
Our Sunflower Texturate embodies the upcycling idea: upcycling means creating something new from surplus. The new product is an upgrade. Our press cakes and flours represent this „plus“ in sustainability: they stand for the guiding idea behind (food)upcycling, the holistic and environmentally friendly use of raw materials. In this respect, the marketing and further processing of press cake contributes to the Sustainable Development Goal (SDG) 12 of the United Nations: sustainable consumption and production.

Packaging

We supply the granulate in standardised form of cartons with inliner. Weight per container approx. 10 kg.

Please contact us for further packaging options!

Recipe Examples



Bars

- 1/4 cup rice syrup
- 1/2 cup brown almond butter
- 1/4 cup Sunflower Texturate
- 2 tbsp. coconut oil, refined

Preparation

Heat almond butter with rice syrup over medium heat. Then pour into a bowl with the remaining ingredients and mix everything together. Pour into a mold and chill in the freezer for 15–20 minutes. Then cut out bars of equal size and enjoy.

Vegan “meatballs“

- 1/2 cup Sunflower Texturate
- 1/4 cup oats
- 1 can of black beans
- 2 tbsp. tomato paste
- 1 onion
- 2 garlic cloves
- spices as desired

Preparation

Moisten the Sunflower Texturate a little and put it in a bowl. Chop the onion and blend all remaining ingredients with pressed garlic and desired spices in a blender. Add the finished mixture to the Sunflower Texturate and mix well. Then form small balls and fry them in a pan with a little oil.

Bolognese (for 4 persons)

- 1/2 cup Sunflower Texturate
- 1 onion
- 3 tomatoes
- 4 1/2 cups strained tomatoes
- salt and pepper as desired

Preparation

Chop the tomatoes and onion and fry the onion in hot oil. Then soak the Sunflower Texturate in lukewarm water or vegetable broth, drain and add to the pan. Add the strained tomatoes, mix well and finally add the diced tomatoes. Season with salt and pepper.