



Our COSMETIC assortment

- Oils and Fats
- Waxes
- Macerates
- Antioxidants
StoppOx®



Our FOOD assortment

- Oils and Fats
- Vegetable Proteins
- Vegetable Flours
- Extrudates
- Sunflower assortment
Heliaflor®



We believe that nature can offer people everything they need. We have made it our mission to produce and process our products as naturally and gently as possible through innovative research and development.

Together with the right people in the right place we are successful!

Aim is to accompany our products from the plant to the processed oil, protein or flour and to keep this path transparent. Together with our suppliers and processors, we achieve top quality for our customers.

Heliaflor®

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Your supplier for sunflower proteins & extrudates



Heliator® 45

- minimum content of 45% protein and greater than 18% dietary fiber
- brownish /darker color and stronger taste
- higher fat content
- excellent water- & fat-binding capacity (100g binds at least 160 g water and 60 g fat)
- ideal for basic applications such as spreads and protein shakes or spicy and darker colored products



Heliator® 50 HO

- 80% oleic acid for superior oxidation resistance
- more stable than Heliator 45, ideal for extrusion processing
- the same excellent water- & fat-binding capacity like Heliator 45 (100g binds at least 160g of water)
- emulsifying properties support applications like fresh bread, spreads, bars & protein shakes



Heliator® 55

- CO₂ extraction reduces fat and boosts protein content
- highest water-binding (100 g binds 200g water) and also excellent fat-binding (100g binds 60g fat) capacity
- finest mesh, neutral in color & taste
- acts as an emulsifier, consistency enhancer & stabilizer
- helps extend shelf life of food products
- ideal for extrusion applications & products requiring minimal off-flavor or color impact
- seamlessly blends into plant-based cheese, mayonnaise, sauces, dressings, baked goods, shakes & meat alternatives



Heliator® Mince

clean-label, allergen-free alternative to soy and wheat-based textured proteins

- 100% premium sunflower protein
- savory, nutty taste
- ideal ground meat substitute for Bolognese, lasagna, or chili

Heliator® Mince 50 HO

- our economical alternative for processed meals
- high-oleic variant

Benefits over meat:

- Fewer calories & lower fat
- No cholesterol
- More protein: 51 g per 100 g (vs. 22 g in ground beef)



Heliator® Grits

- comparable properties to mince with a finer texture
- similar in size to panko breadcrumbs
- ideal for breading, panko applications, or as a protein-rich, allergen-free topping for bars and salads



Heliator® Cereal Pure / Choco

- made from sunflower protein & allergen free rice flour
- slightly nutty flavor with a light sweetness
- perfect for snacks, cereals & bars needing a protein crunch
- maintains structure during processing & stays crispy in liquids due to rice flour's low absorption



Your supplier for

sunflower proteins & extrudates

With the launch of our Heliaflor® Sunflower Protein range in 2013 we offer a solution for meeting the demand of sustainable, allergen-free, clean label, plant-based protein options.

Why using our Heliaflor® ?

Sunflower protein offers a range of **nutritional benefits** making it an **excellent plant-based protein source**:

- **rich in essential amino acids** - it provides all nine essential amino acids that the body cannot produce on its own
- **naturally free from all major food allergens**
- **high in fiber** - supporting digestive health
- **contains up to 4% polyphenols**, mainly chlorogenic acid, which plays an important role in regulating blood sugar levels
- **gluten-free**
- **contains B vitamins** and is rich in **folic acid**

Sunflowers are a **sustainable** choice, since they

- **require fewer resources** to grow compared to animal-based protein sources
- **drought-tolerant** and require less water compared to many other crops, making them well-suited to regions with scarce water availability or variable rainfall

- **beneficial effect on soil nitrogen levels** - they absorb and recycle nitrogen what reduces the need for chemical fertilizers
- **naturally Non-GMO** because, to-date, there are no commercially available genetically modified sunflower varieties.

Supply Chain

Since sunflowers are cultivated globally and are the fourth largest oilseed by volume, following soybean, rapeseed, and peanut, the supply of this raw material is consistently assured.

To produce our Heliaflor® sunflower proteins, hulled sunflower seeds undergo partial de-oiling through a mechanical cold pressing method. The sunflower seed press cake is then finely ground using a specially designed, temperature-controlled process that is gentle on the product. The entire production is performed by us via a unique, patent production process in Germany.

Each step is rigorously controlled to ensure only the highest quality final product is delivered to our customers.

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