

**SPREAD  
SOME SUN™**



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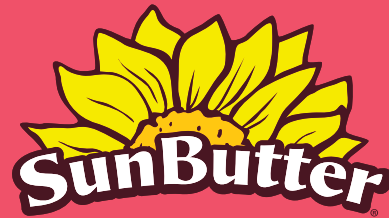
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Recipe by @food.duchess





# OUR MISSION

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**To spread pure, uncomplicated goodness with  
food that's healthier, tastier, safer and more  
sustainable for our families and our planet.**





**SunButter®** is all the  
*pure goodness of the sun*  
**in a creamy, delicious spread!**



# A STORY AS *Simple* AS OUR PRODUCTS

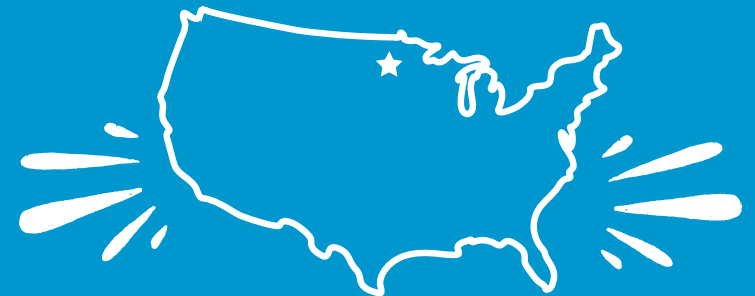
We started making SunButter® from sunflower seeds in 2002. Moms and kids have been skipping to stores, snack rooms, lunchrooms and kitchens ever since, ready to dip, dab and dunk some fun!

SunButter® is a treat for the taste buds. Plus, we make it with just a few simple, healthy ingredients, so every spoonful packs a powerful punch of protein and energy. To make SunButter®, we start with the finest sunflower kernel available. We source ours locally and globally from carefully vetted growers and suppliers that are peanut and tree nut free.



## NUT FREE!

We crush, oven roast and slow churn sunflower kernels into tasty, super-healthy SunButter®. The entire process, from receiving to packaging, happens under one roof in Fargo, North Dakota. And since that's all we do, the production facility and SunButter® are entirely free from the top food allergens. Whether it's about keeping someone close safe or protecting others, it's all good with SunButter®.





*No Sugar Added*

Roasted Sunflower Seed and Salt

# SIMPLE INGREDIENTS. DELICIOUS FLAVOR.®

We took sunshine and made it spreadable. **Sunflower seeds make a mighty delicious, mighty healthy, better butter.** SunButter® combines a few simple ingredients to create wholesome, pure, good-for-you spreads with a unique sweet and savory taste.



*Make it great with* **SunButter®!**

For hundreds of recipes, including fan favorites, go to [SunButter.com](http://SunButter.com)!

SunButter® products are certified kosher, NON-GMO Project Verified and Gluten Free.

**organic-y**

Organic Roasted Sunflower Seed





**creamy**

Roasted Sunflower Seed,  
Mono- and Diglycerides, Sugar, Salt



**CRUNCHY**

Roasted Sunflower Seed,  
Sugar, Salt

*Natural*

Roasted Sunflower Seed,  
Sugar, Salt



*chocolately*



Roasted Sunflower Seeds, Sugar,  
Unsweetened Chocolate, Cocoa  
Powder, Salt, and Vanilla Flavor



Every taste of SunButter® is a

# BURST OF FLAVOR AND NUTRITION!

- + 6-8g PLANT-BASED PROTEIN
- + NON-GMO
- + PHYTONUTRIENTS
- + LESS SUGAR
- + HEALTHY FAT

Recipe by @food.duchess



Recipe by @realfoodwithjessica



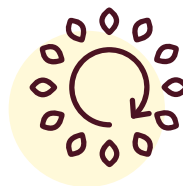




dip, dollop or spread



# SUN-UP



## Your Next Expedition

On the Go® SunButter® pouches and cups are the perfect portions for snacking on the go – just right for traveling, sending with kids to school or an afternoon snack!

**ENJOY YOUR FAVORITE VARIETY  
AVAILABLE IN CREAMY, NATURAL,  
NO SUGAR ADDED, ORGANIC OR  
CHOCOLATE, IN AN EASY-TO-CARRY  
SINGLE SERVING.**



**SEEDS > NUTS**

SunButter® has more vitamins and nutrients than most nut butters. We're looking right at you almond, cashew and peanut butter.





# WE LIKE TO CALL IT CHOCOLATE SUNSHINE.

Our new Chocolate SunButter® has all the sweetness without all the guilt. It's a deliciously creamy blend of rich cocoa and savory sunflower butter that is **sweetly satisfying and highly nutritious.**



# Sunshine

## JUST GOT CHOCOLATEY

- **JUST 4g OF SUGAR – 80% LESS THAN THE LEADING CHOCOLATE SPREAD**
- **6g OF PLANT-BASED PROTEIN**
- **VEGAN-FRIENDLY**
- **DAIRY-, GLUTEN- AND PALM-OIL-FREE**

So whatever you decide to call your Chocolate SunButter®, you'd better call what's left if you want any for yourself.











# SMILE AND SAY “SUNBUTTER®!”

You and your family will be the picture of good health with SunButter® in your daily food routine.

Packed with vitamins, minerals and healthy fats and carbs, SunButter® satisfies health-conscious individuals, too. Organic and No Sugar Added varieties are Keto- and Paleo-approved.



## HEALTHY FATS

SunButter® has the good kind of fat. Y’know, the kind that actually silences cravings, burns flab and reduces bad cholesterol. No trans fat in here!



## VEGAN

Yes and Yaass! We’re seriously serious about your dietary restrictions – seriously. No animal products, byproduct, milk or eggs. Full stop.

 **FRESH  
roasted  
FLAVOR**



  
**plant-based  
PROTEIN** 





# ECO-BESTIES



We pride ourselves on making SunButter® as sustainable as possible. It starts with the sunflowers, which are super eco-friendly. They use waaay less water than almonds, which need approximately 400 gallons of irrigation per 1lb jar. We package SunButter® in BPA-free, #1 recyclable PETE plastic jars, which require less energy and fuel to produce, transport and recycle than glass jars. Plus, our shells get recycled as bedding for turkeys!

## SUNFLOWERS ARE DEEP-ROOTED.

Sunflowers have a reputation for being drought tolerant because they can withstand many weeks without water.



### *Sunflowers vs Almonds*



**SMOOTH**  
**creamy**  
**CONSISTENCY**

SUNFLOWERS  
NEED **LITTLE  
TO NO  
IRRIGATION**



ALMONDS NEED  
**400+ GALLONS  
OF WATER  
PER 1LB. JAR**

# BECOME A SUNSHINE AMBASSADOR!

Being a SunButter® social media influencer comes with a whole lot of goodness:

- ✓ SunButter® product and swag (obviously).
- ✓ We reshare your content to our audience of tens of thousands with full credit to you.
- ✓ We publish your recipes that incorporate SunButter® on our website with full credit to you.
- ✓ Creative freedom when making recipes and choosing which varieties of SunButter® to use.
- ✓ Potential to represent SunButter® at trade shows or other events across the country, with select expenses paid.

We've created a whole visual brand of bright colors, playful characters, whimsical copy and dynamic photography to bring to life a world where the friendly, delicious, good-for-you goodness of the sun and sunflowers are spread not just on toast, sandwiches and grain bowls, but also throughout your social feed and evening news.



**CONTACT US!**

To be a SunButter® influencer, simply reaching out to our team at [influencers@sunbutter.com](mailto:influencers@sunbutter.com) or direct message us through one of our social accounts. We're on Facebook, Instagram, Pinterest, Twitter, LinkedIn, YouTube and TikTok.

@SunButter       





## APPLE NACHOS

Quick and convenient apple nachos made with cinnamon, dried fruit, dark chocolate, granola and a squeezable SunButter® pouch. Perfect for a speedy snack! Recipe by @flora\_and\_vino



## NO-BAKE SUNBUTTER® COOKIE

The easiest, yummiest oatmeal chocolate SunButter® cookies you don't need to bake. Recipe by @feastingonfruit



## S'MORES MILKSHAKE

This creamy s'mores milkshake is filled with toasted marshmallows, graham crackers and a dollop of chocolate SunButter®. Recipe by @food.duchess



## CHOCOLATE BANANA SMOOTHIE BOWL

Sometimes basic is best, and this banana smoothie bowl won't disappoint! Recipe by @sunkissedkitch



## NO-BAKE SUNBUTTER® COOKIE

### INGREDIENTS

- 1/4 cup (50g) coconut oil
- 2 TBSP (30g) almond milk
- **1/2 cup (125g) Crunchy SunButter®**
- 1/2 cup (105g) maple syrup
- 1 tsp vanilla extract
- 1¼ cup (100g) rolled oats
- 1/3 cup (60g) chocolate chunks or chips

### INSTRUCTIONS

1. In a saucepan combine coconut oil, almond milk, SunButter®, maple syrup and vanilla.
2. Bring to a boil, boil for 2 minutes stirring constantly.
3. Remove from heat and immediately stir in the oats.
4. Scoop cookies onto a lined baking sheet. Top each with a few chocolate chunks.
5. Refrigerate at least 1 hour until firm and enjoy!

## CHOCOLATE BANANA SMOOTHIE BOWL

### INGREDIENTS

- 1 banana quartered and frozen
- 1 TBSP cocoa powder
- **2 TBSP Chocolate SunButter®**
- 1/4 cup coconut milk

### INSTRUCTIONS

1. Add the ingredients for your chosen smoothie bowl into a food processor bowl or a high-speed blender with a tamper stick. You will need to add a bit more liquid if you use a blender.
2. Be patient — open the lid and press the frozen fruit down into the blades a few times. This will take about 5 minutes to process. If needed, add 1/4 cup of almond milk or milk of choice to get it start coming together.
3. Pour the thick smoothie into a bowl and add toppings as desired.

## SUNBUTTER® APPLE NACHOS

### INGREDIENTS

- 1 apple, sliced
- 1/4 tsp ground cinnamon
- **1 SunButter® On the Go® Pouch**
- 1 TBSP raisins or dried cranberries
- 1 TBSP granola
- Sprinkle of dark chocolate chips (optional)

### INSTRUCTIONS

1. Slice the apple into wedges and transfer them onto a plate.
2. Sprinkle the apple slices with cinnamon.
3. Squeeze the SunButter® packet over the apple slices to make a drizzle pattern.
4. Top the slices with raisins, dried cranberries and a spoonful of granola.

## S'MORES MILKSHAKE Servings: 2 milkshakes

### INGREDIENTS

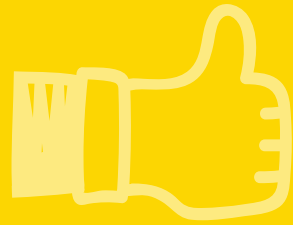
- 9 regular sized marshmallows
- 2 graham cracker sheets
- 2-5 TBSP whole milk, to desired thickness
- **2 tsp Chocolate SunButter®**
- 3 large scoops of chocolate ice cream
- 1 large scoop of vanilla ice cream

### INSTRUCTIONS

1. Place the marshmallows on one or two wooden skewers. Using a kitchen torch, carefully torch the marshmallows until lightly charred.
2. Place the toasted marshmallows, graham crackers, milk, chocolate SunButter®, chocolate ice cream and vanilla ice cream into a blender. Blend until smooth.
3. Pour the milkshake, over a sieve to remove any lumps, into well-chilled glasses and serve. If desired, garnish with more marshmallows and graham crackers.



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SPREAD  
SOME SUN™

