

BIOFACH 2024

SONNENTOR impresses with its digital innovation and long-lasting moments of culinary delight



This year, the SONNENTOR team is looking forward to numerous visitors to the world's largest trade fair for ecological consumer goods. The colourful SONNENTOR exhibition stand can be found in Hall 7 at Stand 611. We invite you to visit us and sample our new products. This year is a premiere for us: The first digital players of the new Advent products can be tried live.

Another year has passed, and the 'sunny' team from Austria has used the time to work on unique new recipes. This means our spice racks are stocked with all the must-haves for our favourite dishes: aromatic mixtures for burgers and Bolognese dishes, and a cinnamon-sugar mix for waffles and other sweet dishes. We want to enjoy the best culinary moments for as long as possible. That's why there are new creations to preserve vegetables and fruit. The flavours of our essential spice oils for cooking and baking are also long-lasting. The entire line has been freshly spruced up, and Peppermint oil has been added as an excitingly cool new addition.

This year's pre-Christmas season will be exceptionally playful because the new St. Nicholas & Krampus teas and the new edition of the Tea Advent Calendar combine beloved traditions and tea enjoyment with digital fun. QR codes open the door to many surprises, which can be tried for the first time at the SONNENTOR stand at BIOFACH. Detailed information on all new products can be found below.

There is so much common good in SONNENTOR's organic products.

Last autumn, the Austrian organic pioneer published its latest balance sheet in their common good report. The report provides insights into how SONNENTOR ensures social and ecological responsibility along the entire value chain. The displays at this year's BIOFACH stand build on these values and show which goals have already been achieved and how SONNENTOR products create meaning for producers and consumers. Information about this can also be found online at: www.sonnentor.com/gemeinwohl

PR-Pictures

Online-Gallery: <https://sonnentor.canto.de/v/media/landing?viewIndex=0>

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NEW from March 2024

Preserve vegetables and fruit with SONNENTOR

These three trendy spices for cooking and preserving make it easy to transform the abundance of fruit and vegetables from the garden into crunchy pickled vegetables, lactic fermented kimchi, and fruity compote. Pickling is an old and sustainable method of preserving fruits and vegetables. Properly prepared, the pickles will last for months without refrigeration - this way, we can also save electricity and space in the freezer!

Pickling spices

This spice mixture is suitable for classic pickles and a colourful vegetable mix. Any vegetable can be pickled. Firmer vegetable varieties such as onions, beans, carrots, peppers, radishes, beets, and zucchini are particularly suitable. Mustard seeds, ginger pieces, coriander, fennel, and dill ensure the delicate taste.

65 g pack / RRP 3.99 euros

Kimchi spice

This spice mixture with peppers, garlic, onion pieces, chili flakes, and ginger is the ideal basis for the ancient preservation technique of fermentation. The hot and sour Korean classic with Chinese cabbage and radish promises enjoyment. You can also try pickling carrots, cabbage, and radishes with this exciting spice mixture. During the fermentation process, carbohydrates are broken down into lactic acid. This causes the pH value to drop, and the vegetables become acidic and have a long shelf life. Kimchi can be made in a fermentation glass or simply a glass jar from which the pressure can escape.

80 g pack / RRP 4.49 euros

Compote spice

With this spice mixture of cinnamon, cardamom, star anise, and cloves, you can refine pear compote or elderberry sauce, fruity desserts, and sweet summer dreams.

55 g pack / 3.99 euros





New at SONNENTOR from March 2024

The perfect seasonings for our favourite dishes

Of course, tastes differ, but a few dishes have a loyal following. The SONNENTOR team has developed some spice mixtures to make your favourite dishes taste fantastic and easy to prepare. Do you prefer spaghetti, macaroni, and tagliatelle? Or does a hearty burger fulfil all your flavour desires? For some, it's yummy roasted vegetables. Others love sweet foods like waffles or French toast. SONNENTOR, the spice specialist, offers delicious treats for every palate.



Burger seasoning

This mixture with onion pieces, red pepper flakes, fenugreek, tarragon, and many other delicious ingredients is their legendary seasoning for burger patties - classic meat or purely plant-based. Crispy falafel and oven-baked vegetables also love it, and chutneys or bowls are on fire.

60g pack / RRP 3.99 euros

Bolognese seasoning

Pasta is the most nutritious form of pure amore! Spaghetti, tagliatelle, or rigatoni with ragù that has been simmering for hours or quickly improvised, vegan, or with meat: our Bolognese seasoning is the answer to everything pasta. The ingredients include carrot pieces, peppers, tomato flakes, bay leaves, and a pinch of cinnamon. Tip: Bolognese seasoning is also great for stews.

40g pack / RRP 3.99 euros

Summer vegetables

We have created this spice mixture to turn the rich harvest from the garden into a quick lunch for summer days. Mediterranean classics like rosemary and sage make everything from eggplant to zucchini a summery taste experience. In the oven or in the pan, it's a successful mixture.

35 g pack / RRP 3.99 euros

Winter vegetables

This mixture is a real hit! Cabbage and other winter vegetables end up on your plate delicately seasoned. In addition to oven-roasted vegetables or pan-fried dishes, this spice mixture goes wonderfully with gnocchi or risotto. This means you'll get plenty of vitamins even in winter!

40 g pack / RRP 3.99 euros

Cinnamon, sugar & Co

For this sophisticated mixture, cinnamon and sugar have teamed up with cardamom tonka beans and others to give sweet dishes a spicy touch. A super strong mix!

90 g pack / RRP 3.99 euros



Gift for winter: This mixture is also available with a Christmas label and a festive name: „Cinnamon, Sugar & Stardust“

70 g shaker can / RRP 4.99 euros

Well mixed!

For you to enjoy or to feast with family and friends, these spices are the basis for great taste moments in our favourite recipes. The product artists at SONNENTOR have coordinated the ingredients with much love and care. Each of these blends combines many different flavours and is a must-have for anyone with only a small spice shelf.



Relaunch and new products from March 2024 SONNENTOR presents a new essential spice oil

We love peppermint. The aroma is simply cool in drinks and sorbets for baking or cooking. The high menthol content ensures the typical refreshing, cool taste. Thanks to the new essential spice oil, we now have the aroma at hand at any time of the year and can use the powerful flavour drop by drop in cooking and baking. Great moments of enjoyment are guaranteed!

NEW: Peppermint essential spice oil

The powerful spice oil works wonderfully in oriental cuisine and refines soups and fruity desserts. Use sparingly! A favourite combination is, of course, the classic peppermint with chocolate! Just a few drops refine homemade chocolates or delicate cakes.

5 ml bottle / RRP 8.90 euros

Relaunch of the entire Essential Spice Oil line

The relaunch of the essential spice oils includes six varieties. In addition to the new peppermint oil, you can also find popular favourites such as lemon, orange, vanilla, punch & cookies, and oil for salads & dips on the spice shelf. What they all have in common is a new, colourful design and a bottle with a dropper for convenient dosage.

5 ml lemon / RRP 5.70 euros

5 ml orange / UPV 5.70 euros

5 ml vanilla / RRP 11.90 euros

5 ml punch & cookies / RRP 9.90 euros

5 ml salads & dips / RRP 9.90 euros

How to use spice essential oils

The long-lasting and intense flavours of essential spice oils provide exceptional taste experiences. The oils can be easily dispensed, drop by drop. Depending on the variety, use 1-4 drops of the essential spice oils for 250-500ml of liquid. Note: The oils should not be consumed pure as they are highly concentrated and would irritate the mucous membranes. They should be blended with butter, oil, cream, sour cream, egg yolk, soy sauce, lemon juice, mayonnaise or mustard for unlimited flavour experiences. The aroma of the essential oils is more long-lasting than the plant from which they are obtained - flavours galore! Do you sometimes notice when you spontaneously want to cook something that an essential ingredient is missing? This is where essential spice oils come in handy: they have a long shelf life and are highly economical.



From September 2024
Two new Advent products on the shelf

SONNENTOR excites us with two new products this Advent. St. Nicholas and Krampus tea and the latest edition of the Tea Advent Calendar are among the two must-haves this winter. The lovingly designed products are linked to digital fun for the first time. The new teas are a great gift or to treat yourself.

St Nicholas & Krampus Tea

St. Nicholas conjures up a bright red mixture with fruity aromas of apple, hibiscus, rosehip, cinnamon, and cloves; Krampus, his shaggy companion, surprises us with a floral, slightly spicy composition with fruity berries and floral elderflowers as well as stinging nettle and chamomile.

The SONNENTOR team brings a cherished tradition with digital players into the present with this creation. A perfect surprise for young and old. Because no one is 'always' an angel or 'always' a rascal, SONNENTOR has paired up our cherished traditional characters of friendly St. Nicholas and shaggy Krampus in this gift pack. What's more, SONNENTOR has updated gift giving for the present digital age. This gift pack can be passed on with a photo filter from your smartphone as well as via postcard, or cut out.

38.7 g pack (divided into two boxes) / UPV 5.99 euros

Tea Advent Calendar



38.9 g pack / RRP 5.79 euros

The new edition has something truly spectacular to offer. In addition to the usual delightful teas and the inspiring quotes on the 24 tea bags, there is a digital experience every day from December 1st. Funny, valuable, and tasteful digital surprises accompany us during the lead-up to Christmas. Whether in the form of funny Instagram games, inspiring recipe videos, or creative craft instructions - simply scan the QR code on the tea bag and discover the expanded world of the tea Advent calendar. Another extra: Thanks to the new way the calendar is folded, the lovingly illustrated backdrop can give even more joy when unfolded.

