



Solar Foods Oyj, press release 24 April 2025 at 11.00 EET

## **Solar Foods has developed Solein® Shake for daily protein needs**

**Solar Foods continues to develop product concepts to demonstrate Solein®'s capabilities in different consumer products, especially in the Health & Performance Nutrition category. The Solein Shake showcases Solein's capabilities as an ingredient in high-protein products aimed for supporting an active lifestyle.**

Solar Foods creates product concepts to demonstrate Solein's capabilities and suitability for different use cases for consumer products. The product concepts can be easily adjusted to meet different consumer needs. **Solein Shake - Salty Caramel edition** is a ready-to-mix protein powder with delicious salty caramel flavour, designed for daily protein needs. The shake follows the introduction of the Solein Protein Bites – Nut Mix Edition, a product concept for a protein bar made with Solein.

High in protein and sugar-free, the Solein Protein Shake is suitable as a daily protein supplement for healthy snacking supporting an active lifestyle and different condition-based nutritional needs. Thanks to Solein's unique nutritional properties, no other protein sources are needed: Solein brings all essential amino acids and BCAA's for optimal performance and recovery. Solein contains also iron and vitamin B12, which plant-based proteins lack. Solein makes the product 100% animal-free, gluten-free, and non-GMO. The product contains 10g protein per serving (16g). Solein doesn't contain any major food allergens, making it suitable for many different diets while providing an exceptional nutritional profile.

*“Solein is especially well-suited to be used in different kinds of ready-to-mix protein powders, as it blends well with liquid, bringing richness and indulgent, creamy consistency without dairy. Solein Shake is one example of such a protein powder, ready for consumers as it is or to be adjusted to different consumer needs from healthy snacking to fulfilling even demanding protein needs. By increasing the amount of Solein, the shake is also ideal for boosting performance as well as muscle growth and maintenance. These kinds of products could be aimed at athletes and gym goers”,* says chief commercial officer **Juan Manuel Benitez-Garcia** from Solar Foods.

### **Exceptional nutrition with minimal environmental impact**

Solar Foods believes the American health and performance nutrition market is a prime target for the revolutionary protein Solein. The core segment consumes approximately 500 kilotons of protein powder annually, which is today valued to approximately \$10

billion. The positioning comes at a crucial time when the dairy protein market faces supply constraints.

*“Ready-to-mix protein powders are usually made with dairy-based whey protein, as it has been the top choice in taste, bringing fresh flavour to products without the off notes typical to plant-based proteins. Thanks to Solein’s mild taste, it matches the freshness of whey, also bringing the upsides of sustainability as well as price and quality stability. Solein also contains vitamin B12 and iron, without the need to add them to the final product”, Benitez-Garcia says.*

*“Also, demand for high quality whey protein in this category is out-growing supply. When you’re a health and performance nutrition brand with a big part of your business based on whey but struggling to see where future supply will come from, you’re actively looking for better options, Benitez-Garcia continues.*

Compared to other protein sources like soy, pea or whey, Solein is nutritionally unique, as it combines the best qualities of animal- and plant-based proteins: it has all the 9 essential amino acids without cholesterol or saturated fats. A nutritional powerhouse, Solein has a protein content\* of 78%, 10% total dietary fibre, 6% fats, 2% carbohydrates and 4% essential minerals, including iron (1,1g/kg) and vitamin B12 (50µg/kg).

Solein also surpasses both animal- and plant-based proteins in sustainability, as its production has a radically lower environmental impact. Solein is produced through a groundbreaking fermentation process that uses air and renewable electricity as its primary resources. Its production is independent of weather and climate conditions, land use and large-scale water consumption, making it one of the most sustainable proteins in the world.

\* Of dry weight

### **Media inquiries:**

Maria Rämö, Communications and Engagement Manager, [maria.ramo@solarfoods.com](mailto:maria.ramo@solarfoods.com), tel. +358 10 579 3283

Images for editorial use: [www.solarfoods.com/media](http://www.solarfoods.com/media)

### **Certified Advisor**

Carnegie Investment Bank AB (publ)

### **What is Solein?**

Solein is an all-purpose protein grown with the air we breathe: The unique bioprocess takes a single microbe, one of the billion different ones found in nature, and grows it by fermenting it using air and electricity. Solein is a nutritionally rich and versatile ingredient which can replace protein virtually in any food. Solein can also be used as a fortifier to complement the nutritional profile of various foods: it can be a source of iron, fibre and B vitamins, and it can also bring different techno-functionalities into food products. Learn more at [www.solein.com](http://www.solein.com).

## About Solar Foods

Solar Foods produces Solein®, a protein created using carbon dioxide and electricity. This innovative production method is independent of weather and climate conditions, eliminating the need for traditional agriculture. Founded in Finland in 2017, Solar Foods is listed on the Nasdaq First North Growth Market Finland. Learn more at [www.solarfoods.com](http://www.solarfoods.com) and [investors.solarfoods.com](http://investors.solarfoods.com).



Funded by the European Union –  
NextGenerationEU