

supernatural
Catalog





„We are proud to have established
a new food standard
as a pioneer in Europe.“

Times have changed, and so have nutritional requirements. Inspired in California, Amelie and Timo Sperber founded **supernatural** in 2015 in the Allgäu. The popular and award-winning concept is the market leader in the fresh nut cream category. A new generation of customers in over 20 countries is already placing their trust in the sustainable taste explosion. “You are what you eat” is the credo. Organic products, transparency and freshness are replacing industrial products. As the winner of the German Sustainability Award 2020, the **supernatural** team is committed to a better nutritional culture from childhood.

„The engineering know-how of the nut grinder convinces customers all over the world.“

The food tech engineers at **supernatural** have developed a machine that turns 100 % nuts into 100 % nut cream. Freshly tapped as much as you want. Special editions with chocolate, spices, coffee, biscuits or freeze-dried fruits and vegetables can be individually created and are an absolute added value in terms of freshness, variety and experience. 100 % made in Germany with local craft businesses and robust materials guarantee functionality under extreme conditions. Maximum transparency and minimalistic, natural design are the basis. Customers all over the world are convinced of the quality. Simple cleaning of the grinder in the dishwasher also complies with the special current hygiene requirements.



Our nut grinder



The nuts

„Our organic nut farmers harvest fresh, crack fresh and freshly roast. A difference you can taste.“

100 % nuts in, 100 % nut cream out. A simple principle, where the quality of the raw material is decisive in order to turn customers into real fans. As you can't see good taste, **supernatural** takes over the taste guarantee. The organic nuts are hand-picked and always freshly and gently air-roasted. They are only cracked shortly before being roasted, because the natural shell is the best protection. The secret of the typical **supernatural** aroma is the consistent focus on maximum freshness. This is the only way to achieve the highest possible quality standard. We have a long-standing partnership with our organic farmers. Depending on the variety, the supernatural cultivation areas are located in Bavaria, Piedmont, Sicily, Spain, Croatia, Macedonia, Kenya and South Africa. In addition to perfect taste, fair, working conditions in harmony with nature and fair payment are the basis of our cooperation.

„Cup under the tap,
nut cream in. The nut oil
ensures 100% the unique,
creamy consistency.“

Our nut creams are gently drawn from 100 % fresh and pure organic nuts. Without palm oil. Without small print. Without packaging waste. Instead, it has a full taste without artificial aromas. We guarantee a constant cream consistency with only one grinding degree for the entire **supernatural** nut range which is optimally tuned to the machine. Nature preserves itself, antibacterial behavior keeps the cream fresh. The power ingredient for every taste. Whether at home, as a snack at work, for breakfast in the hotel or as a source of energy during sports - supernatural also stands for variety. Our recipe cards offer individual inspiration for cooking, baking, grilling, mixing or even making ice cream. Because **supernatural** can be used to conjure up just everything. However, pure and freshly tapped it still tastes best.



Our nut cream

„Fresh nut cream from **supernatural** has become a cult, customers come specifically and want to be part of it“.



With its focus on B2B, **supernatural** is wherever good food is concerned: when shopping, at work, in the hotel or during training. With the „Sharing is Caring“ idea, as many people as possible can easily tap fresh nut cream and use it individually. The B2B customer spectrum is broad: from small market stalls to large supermarkets, from youth hostels to 5-star hotels, from school catering to Olympic teams. Because anyone can become **supernatural** and thus actively contribute to their own sustainability. Added value without risk - you are part of the **supernatural** club from just 50 € monthly rent*. Experience, freshness and transparency are in the foreground. Our customers appreciate the personal and individual advice we provide in order to optimally integrate fresh nut cream into their own concept.

Term 24 months, in combination with nut purchase.



© FC Bayern Munich



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© Olympiazentrum Vorarlberg



The German eight
© Detlev Seyb



Luna Thiel (once Bulmahn)
© Torben Flättemersch

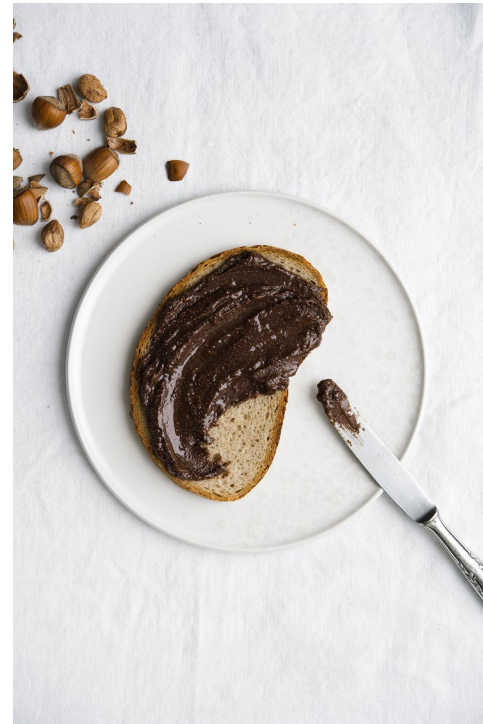
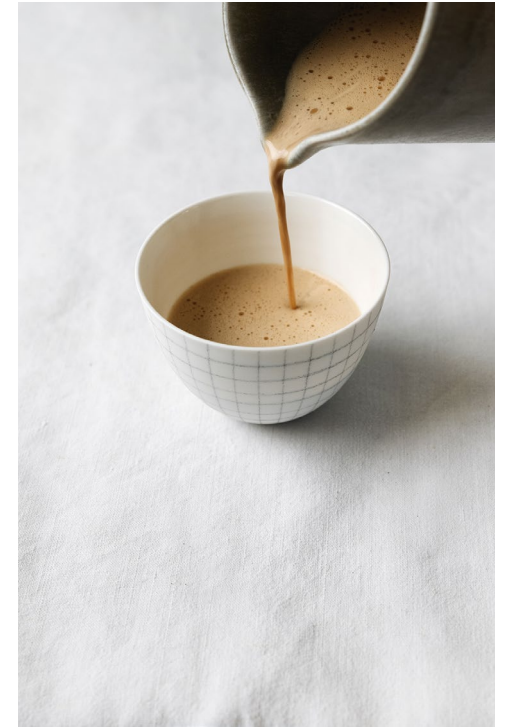
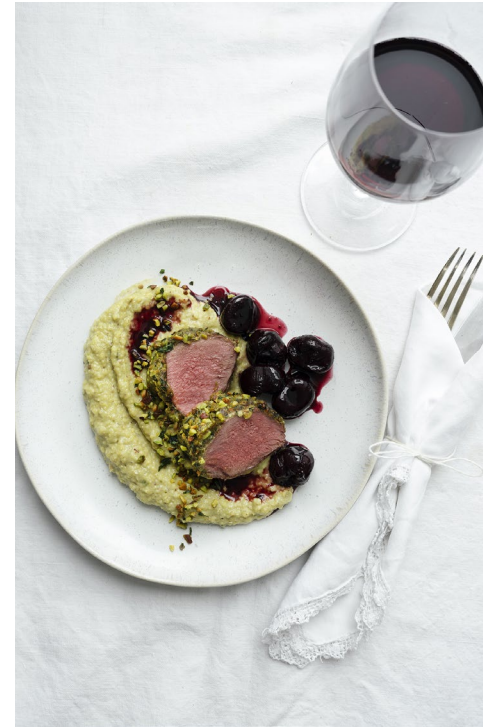


Mercedes-AMG
Black Falcon © Marcus Schall

„The nutritional talents of fresh nut cream surprise and inspire at the same time.“

Do you feel it, too? Our food has a significant influence on our well-being and performance. We at **supernatural** stand for energy without compromise. A functional added value that even nutrition experts, world champions and Olympic champions trust. With **supernatural** we bring food and nature back into harmony. Because real food does not need an industrial process, additives, sugar, palm oil or preservation. Instead, full taste without artificial flavours, natural preservation through antibacterial behaviour, brain food without insulin release, prebiotics, vegetable protein for maximum performance and optimum bioavailability of vitamins and minerals. More isn't possible. Due to the unique processing and creamy consistency, vitamins, minerals and vegetable proteins are optimally bioavailable in a direct comparison to whole nuts. The high energy density with constant insulin, which is used in professional sports as a shot before a competition ensures longlasting power. The success speaks for itself.

„The culinary variety
is limitless.
There is something
delicious for every taste.“



Great cream, what do I do with it? Smear on bread is obvious, but we from **supernatural** know that there is more. From baby food for the little ones to classic nut nougat cream as a familiar standard, warm porridge, fresh smoothies, aromatic pan dishes, vegan cream substitute, juicy tarts, pesto variations, marinades for grilled meat, ice cream or even gin infusion. Everything is possible. **supernatural** is used as an ingredient in the home kitchen as well as in award-winning restaurants, patisseries or office catering. There is something for every taste. We are happy to regularly sharing seasonal and intercultural recipe ideas with our community. By the way, about half of all **supernatural** nut cream fans enjoy the cream on its own.

„Local crafts, international potential.“


Technical Details

Model	HQ-1
Voltage/Frequency	230 V/50 Hz
Rotation	approx. 1400 U/min
Fuse	6,3 A - time-lag
Maximum permitted operating time without break	45 minutes
Dimensions (BxHxT)	220 x 555 x 410 mm
Total net weight	17 kg
Operating temperature	10°C bis 35°C
Noiselevel	< 70 dB
Certifications	CE, BIO
High-quality materials for longevity	Metal, wood, chrome
Chute filling capacity, depending on material to be ground	approx. 3 kg
Maximal hygiene and security	nut chute with lock & light protection
Runtime for 1 kg nut cream (without pomace)	approx. 2 minutes
Simple cleaning in the dishwasher	approx. 5 minutes
Optimal caliber for nuts, seeds, freeze-dried, biscuits, spices and coffee	approx. 2-7 mm
One grinding degree for everything	Recommendation 50 % nuts
Logobranding and shopfitting	On request





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