

What is Sugarbeet?

Sugarbeet is a plant cultivated specifically for its high sugar content, which can be processed into white sugar. Unlike sugarcane, sugarbeet grows in temperate climates and is grown in over 40 countries world-wide. Its harvested roots contain about 3–5% fiber and 16–20% sucrose, accounting for approx. 20% of the world's sugar production.



KWS Seeding The Future Since 1856

KWS SAAT SE & Co. KGaA, founded in 1856 in Germany, is a global leader in seed production for crops like sugarbeet, corn, cereals, vegetables, and oilseed rape. Operating in over 70 countries with 5,000+ employees, KWS drives innovation in plant breeding and research to enhance genetic potential and support sustainable agriculture, aiming to bolster global food security with seeds suited to diverse climates and farming needs.

Expanding its commitment to innovation and sustainability, KWS has recently entered the food ingredients market, beginning with Sugarbeet Flour – offering new value from trusted crops and opening fresh possibilities for healthier, more resource-efficient foods.

Interested? Get into contact with:

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Sugarbeet Flour by KWS – a natural baking ingredient!



SEEDING
THE FUTURE
SINCE 1856



What is Sugarbeet Flour?

Sugarbeet Flour is made from dried and ground sugarbeets, delivering the natural benefits of the sugarbeet.

From Farm to Flour: The Process



Sugarbeet Cultivation



Harvesting & Cleaning



Drying & Grinding



**Pure Sugarbeet Flour,
Ready for Your Recipes!**



How Can You **Benefit From** Sugarbeet Flour?

Bread: More Quality & Efficiency

Increases water adsorption, improves dough, bread quality and yield, while reducing production costs.

Cookies: Sweet W/O Added Sugar

Make cookies using only Sugarbeet Flour, with no gluten and no added sugar, delivering high fiber.

Natural Sweetener For Baking

Clean label “No Added Sugar”, high fiber content. Forms a natural alternative.

Learn more at our booth FOOD8 in Hall 15

#KWS #SugarbeetFlour #HealthyAlternative #BakingInnovation