



N° 2017

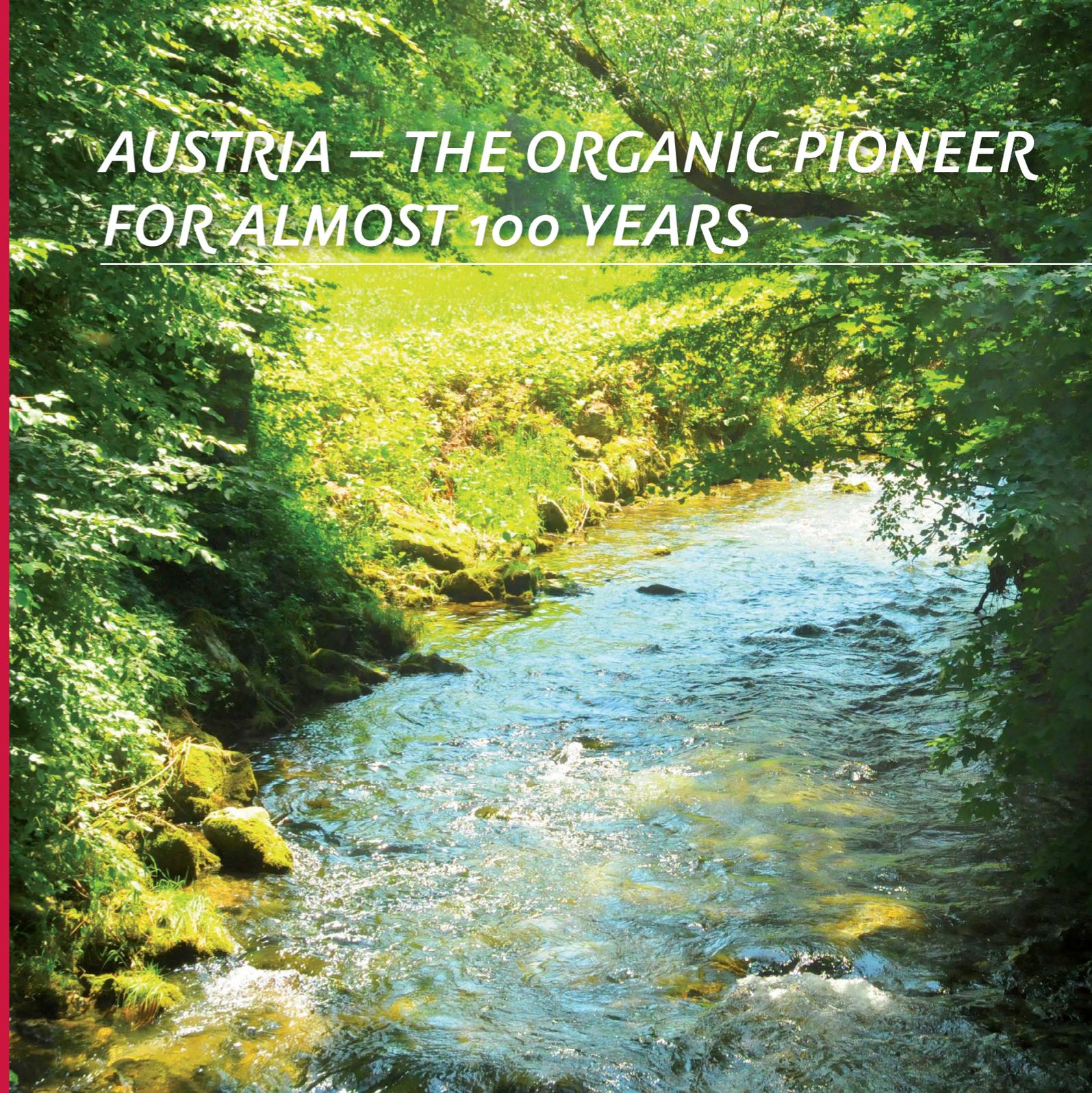
ORGANIC PRODUCTS

AUSTRIA – THE ORGANIC PIONEER FOR ALMOST 100 YEARS

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gums and jellies
milk products
meat replacer
confectionery
spices vegan food
baby food
salad dressing liqueurs
sweets snacks
canned food
jam fruit preparations
pudding und dessert creams
soy products
bread and bakery products
potato puree
potato dough
juices and syrups creams
ready-to-eat dishes
hard caramels ice cream
soups and sauces
flavours and spices
meat products
marshmallows delicatessen
baking powder
vegetarian food
potato products



- Since 1988 we add value by processing agricultural raw materials.
- We operate in three different segments: SUGAR, STARCH, FRUIT.
- For more than 25 years we have believed in service, innovation and efficiency.

AGRANA AT A GLANCE

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THE COMPANY

AGRANA IS ...

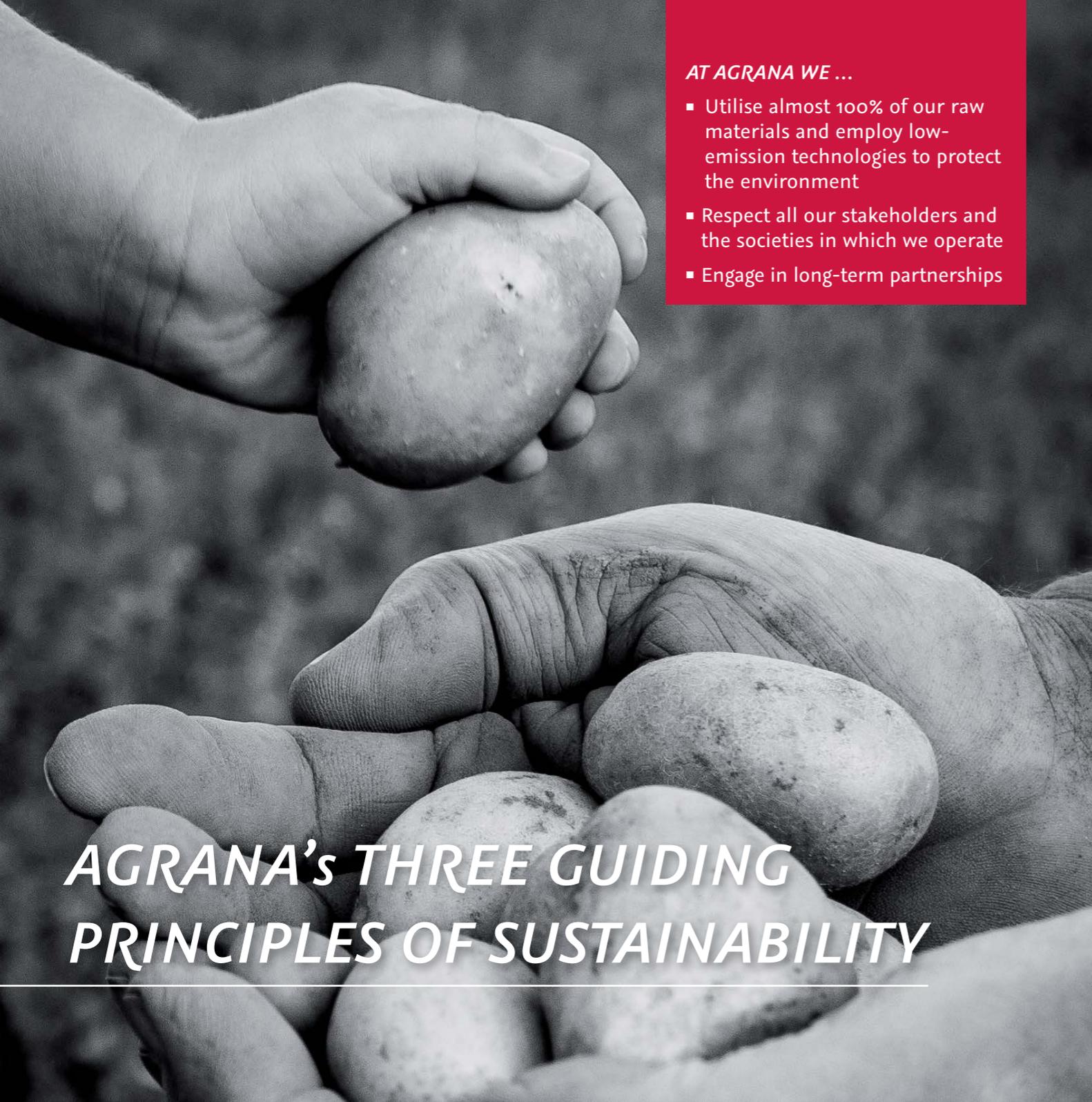
- the leading sugar producing company in Central and Southeastern Europe
- a specialist for customised starch products and a manufacturer of bioethanol and isoglucose
- the global market leader in producing fruit preparations for the dairy industry, and a leading supplier of fruit juice concentrates in Europe

AGRANA supplies local producers and large international companies, particularly in the food sector. The Starch segment also provides a large number of technical speciality products for a diverse range of sectors. AGRANA's strategy is to be an indispensable partner to its customers, based on ongoing product innovation, top quality and service on a global basis.



9.000 employees

54 production sites worldwide



AT AGRANA WE ...

- Utilise almost 100% of our raw materials and employ low-emission technologies to protect the environment
- Respect all our stakeholders and the societies in which we operate
- Engage in long-term partnerships

AGRANA'S THREE GUIDING PRINCIPLES OF SUSTAINABILITY

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SUSTAINABLE **BUSINESS**

In view of the commercial activities and the associated proximity to agricultural production, acting sustainably represents an integral part of AGRANA's business model. For us, sustainability starts with the procurement of the agricultural raw materials that we process and encompasses energy and environmental aspects related to production processes. Besides the working conditions of employees, product responsibility aspects, compliance as well as ethical business conduct and social engagement are important.

Due to this reason AGRANA has been a member of the Sustainable Agriculture Initiative (SAI) since 2014. Acting as an information platform presenting best practices and allowing producers the option of a self-assessment. This initiative promotes the development and implementation of sustainable agricultural practices worldwide.

Besides the procurement of agricultural raw materials, the continuous optimisation of energy consumption and energy efficiency and taking advantage of an Energy Management System certified to ISO 50001, also form important areas of action for sustainability. The constant cleaning and recycling of water, as well as

the highest possible utilisation rate of the agricultural raw materials (also organically grown ones) in the form of main and by-products are part of our sustainability efforts.

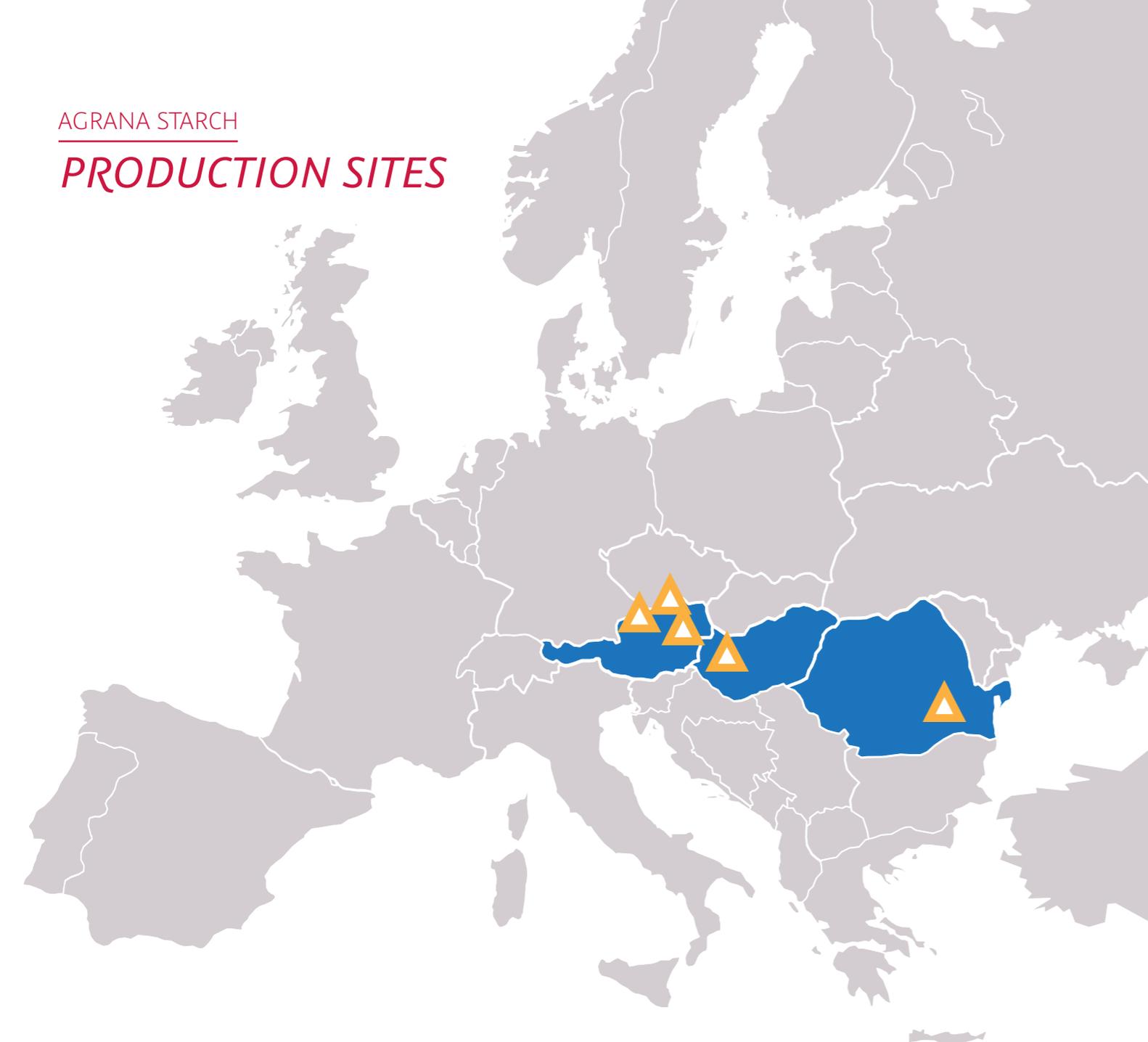
Within AGRANA's framework of product responsibility and due to a strong relationship with the food processing industry, topics such as food safety, quality management, traceability and our numerous certifications (ISO 9001:2008, FSSC 22000, GMP+) are of increasing importance.

AGRANA pays attention to social aspects in its production and has been a member of the Supplier Ethical Exchange Database (SEDEX) since 2009. All of AGRANA's sites carry out a SEDEX self-assessment every year.

To underline this commitment, the self-assessments of AGRANA Stärke GmbH are verified by independent third parties (SEDEX Ethical Trade Audits-SMETA).

An assessment of AGRANA Stärke GmbH conducted in December 2015 by the Ecovadis supplier evaluation platform accorded AGRANA a "Gold rating" for its sustainable business practices.

PRODUCTION SITES



▲ Starch plants
■ Countries with production sites

SHORT

OVERVIEW

- Austrian production sites
 - potato starch plant in Gmünd
 - corn starch plant in Aschach
 - wheat starch plant in Pischelsdorf
- Operational management and coordination of international holdings in Hungary and Romania
- Focus on highly refined speciality products
- Innovative, customer-driven products supported by application advice
- Leading position in organic and in GMO-free starches for the food industry

We constantly strive to expand the market position of AGRANA Starch in the area of speciality products, especially in organic starch products.

We are a reliable partner to our customers due to the high qualitative standards placed on our raw materials, products and services. Our high quality products are accompanied by competent advisory services and customer care.

We aim to cooperate with suppliers on the base of longterm partnerships. We expect our suppliers to exhibit a strong commitment to achieving high quality standards along the entire value chain.

FROM “QUALITY MISSION AND QUALITY POLICY”

AGRANA STARCH specialises in processing and adding value to renewable and exclusively GMO-free regional agricultural products and, as a result, makes a significant contribution to supplying sustainable food, animal feed, cosmetic and pharmaceutical products, technical products, bio-ethanol and fertilisers.

In addition to our group-wide quality management standards at AGRANA, we also strive to safeguard the quality of our equipment, processes and product in accordance with FSSC 22000 on food safety, GMP+/pastus⁺ on animal feed safety, organic and GMO-free standards, Kosher and Halal requirements as well as ISCC, SMETA-4-Pillars and Sedex.

Starch or *amylum* is a carbohydrate consisting of a large number of glucose molecules joined by glycosidic bonds. This polysaccharide is produced by plants as an energy store, above all potatoes, wheat, maize (corn), rice and cassava contain large quantities.

Pure starch is a white, tasteless and odourless powder that is insoluble in cold water or alcohol. It consists of two types of molecules: a linear and helical amylose and a branched amylopectin. Depending on the species, a plant generally contains starch with 20 to 25 % amylose and 75 to 80 % amylopectin.

ORGANIC

STARCH PRODUCTS

In its starch segment the mill in Gmünd processes organically grown potatoes to produce organic starches and starch derivatives. The Aschach mill processes organic corn. Organic wheat starch and organic vital wheat gluten are produced at the AGRANA Bio Refinery in Pischelsdorf. All mills make use of the latest environmentally sensitive processing methods.

The AGRANA facilities in Aschach and Gmünd are among the first industrial processing plants in Europe to be certified as organic processors.

ORGANIC STARCHES are used in nearly all processed organic food and semi-luxury food products such as desserts, soups, sauces, snacks, as well as gums and jelly-based products, as an indispensable thickening, stabilising and flavouring agent.

AGRANA'S ORGANIC STARCH RANGE INCLUDES THE FOLLOWING PRODUCTS:

ORGANIC STARCH PRODUCTS

- Organic native starches
- Organic pregelatinised starches
- Organic stabilised starches

ORGANIC VITAL WHEAT GLUTEN

ORGANIC SACCHARIFICATION PRODUCTS

- Organic maltodextrines
- Organic dried glucose syrups
- Organic glucose syrups
- Organic dextrose

ORGANIC FOOD POTATO PRODUCTS

- Organic potato flakes
- Organic dried potato pieces
- Organic potato puree

ORGANIC BABYFOOD

- Organic pap
- Organic infant formulations

ORGANIC CO-PRODUCTS

- Organic corn germ
- Organic potato protein
- Organic corn gluten
- Organic wheat bran



AGRANA STARCH



MARKET LEADER

MARKET LEADER ORGANIC

corn starch
maltodextrin
dextrose

4 DIFFERENT TYPES OF ORGANIC RAW MATERIALS

potato
corn
waxy corn
wheat

CERTIFICATIONS

Regulation (EC) No. 834/2007
FSSC 22000
ISO 9001
ISO 50001
Kosher and Halal

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AGRANA

OFFERS ...

... organic ingredients produced for the food industry, derived from organic potatoes, corn, waxy corn and wheat. Our priority is the production of high quality ingredients using the finest raw materials available.

THE AGRANA PRODUCTION facilities at Aschach (Upper Austria) and Gmünd (Lower Austria) are among the first processing plants in Europe to be certified as organic processors under EU Directive 834/2007 as amended (an ordinance governing organic farming methods and the labelling of agricultural produce and food). Also the AGRANA wheat starch plant in Pischelsdorf is certified as an organic processor.

The need to ensure top quality and full traceability in the supply chain is also underpinned by AGRANA's certification in accordance with ISO 9001 and FSSC 22000. For decades, AGRANA has held raw material supply contracts with Austrian farmers. A continuous supply of organic raw materials is ensured by holding such contracts with a large number of organic farmers.

MODERN PRODUCTION PROCESSES and many years of experience are essential to guaranteeing the extensive and top quality product range which AGRANA distributes worldwide.

In addition to the production of numerous organic products for further processing, AGRANA is also able to meet specific customer demands.

Long-standing, tried-and-tested products at reasonable prices form the basis of trust established with our customers. Continuous further developments and customer-specific adaptations are added extras to our product portfolio.

Of course, also AGRANA Fruit and AGRANA Sugar provide a special organic product range. This large product portfolio ensures to meet differing customer requirements.



AGRANA's efficient use of raw materials is both an economic imperative and a way of practicing corporate responsibility. AGRANA's high utilisation rate of raw materials of 98.6 - 99.9% reflects technological innovativeness and product development capabilities.

ORGANIC STARCH PRODUCTS

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STARCH

PRODUCTS

MAISITA 21.050
organic corn (=maize) starch

MAISITA 21.052
organic maize starch max. 6% H₂O

AGENADYN 20.053
thin-boiling organic maize starch

AGENAJEL 21.055
stabilised organic maize starch

QUEMINA 21.204
organic pregelatinised maize starch

QUEMLITE®BIO
organic pregelatinised maize starch

MAISITA 21.057
organic waxy maize starch

AGENALITE®BIO
organic cook-up waxy corn starch

AGENAJEL 21.357
stabilised organic waxy maize starch

QUEMINA 21.207
organic pregelatinised waxy maize starch

APPLICATIONS

puddings and dessert creams, soups and sauces, delicatessen (mayonnaise, ketchup), soy-products, baby food, starch for food industry, baking powder, ready-to-eat dishes (canned food, deep frozen products), fine pastry, confectionery (gums and jellies)

dehydrated soups and sauces, powdered sugar, shredded cheese

reduced-calorie spreads, parfaits, dips, creams, low-fat frankfurters, ideally for vegetarian spreads

ketchup, fruit preparations, soups and sauces, ready-to-eat dishes (canned food, deep frozen products), baby food (jars)

instant pudding creams, instant dough mixes, baking products, baby food, instant products, baking fillings, cereal pancakes

ideally for sauces and condiments: organic fat-reduced mayonnaise, organic sauces and organic dressings

frozen products, creams, milk products, bakeries, baby food

fat-reduced sweet bread spread (eg. coconut cream, hazelnut cream)

ketchup, fruit preparations, soups and sauces, ready-to-eat dishes (canned food, deep frozen products), baby food (jars)

instant drinks, baby food

With a neutral taste, high water absorption capabilities, low fat and gluten free, native potato starch is a very sought after starch product. It yields a transparent and smooth paste and is an excellent thickener when increasing the product structure is necessary without affecting its taste.

AGRANA Starch offers three different types of products based on potato starch: native, dehydrated and cold swelling pregelatinised starches.

ORGANIC STARCH PRODUCTS

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STARCH

PRODUCTS

STÄRKINA 20.001
organic potato starch

STÄRKINA 20.002
organic potato starch max. 6 % H₂O

QUEMINA 21.205
organic pregelatinised potato starch

APPLICATIONS

dehydrated soups and sauces, special meat products, dumplings and noodles, bread and other bakery products, snacks, wafers

dehydrated soups and sauces, powdered sugar, shredded cheese

instant products, instant dough mixes, creams, extruded products, baby food pudding and dessert creams, soups and sauces, delicatessen (mayonnaise, ketchup)

AS FOOD INGREDIENTS



NEW!

ORGANIC STARCH PRODUCTS
ORGANIC VITAL WHEAT GLUTEN

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STARCH / GLUTEN
PRODUCTS

WEIZITA 22.050
native wheat starch

VITAL WHEAT GLUTEN 75 FOOD 22.575
wheat protein

AGENAMALT 22.235
organic maltodextrin DE 19

AGENABON 22.236
organic glucose syrup solids DE 29

AGENABON 22.132
organic high maltose syrup DE 50

APPLICATIONS

Soups and sauces, dairy products (e.g. pudding), fine pastry, sausages

ingredient for high quality bakery products, gives elasticity to dough and to keep its shape
meat replacer in vegetarian products

fruit powders, mixtures of spices, clear dry soups, sweet products, milk beverages, soya drinks

ice cream, spices, meat products, liqueurs, ketchup, barbecue sauces

hard caramels, bonbons, lollies, baking products, chocolates, chocolate products

AS FOOD INGREDIENTS





ORGANIC SACCHARIFICATION PRODUCTS

AGRANA offers a broad range of spray-dried saccharification products.

The AGENAMALT® and AGENABON® product line covers products with a DE value of 6 to 97.

These products are free flowing, water soluble, white powders of high microbiological purity. They have a neutral to sweet taste depending on the DE-value. These products are therefore especially well suited for many applications in the food and pharmaceutical sectors.

AGENAMALT® and AGENABON® products are easily digestible due to the respective composition of variously long carbohydrates.

The base material for the production of AGENAMALT® and AGENABON® products is starch which consists of the component glucose (= dextrose). Through hydrolysis, with acid or enzymes, the glucose chains are split into fragments, resulting in glucose, maltose (two glucose molecules), maltotriose (three glucose molecules) and higher saccharides.

The degree of saccharification which is stated as DE-value (Dextrose Equivalent) reflects the percentage of reducing sugars – expressed in glucose molecules.

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SACCHARIFICATION PRODUCTS

SPRAY-DRIED

■ ORGANIC MALTODEXTRIN

AGENAMALT 20.233
organic maltodextrin DE 6

AGENAMALT 20.234
organic maltodextrin DE 10

AGENAMALT 20.235
organic maltodextrin DE 19

■ ORGANIC DRIED GLUCOSE SYRUP

AGENABON 20.236
organic glucose syrup solids DE 29

AGENABON 20.238
organic glucose syrup solids DE 39

AGENABON 20.237
organic glucose syrup solids DE 97

CRYSTALLISED

DEXTRODYN 20.250
organic dextrose monohydrate
(organic glucose)

APPLICATIONS

flavours, essences, instant drinks, dessert creams, spices, clear dry soups, sweet products

baby food, fruit and vegetable powders, baking products, milk beverages, soya drinks, mixtures of spices, clear dry soups

fruit powders, baby food, mixtures of spices, clear dry soups, sweet products, milk beverages, soya drinks

ice cream, spices, meat products, liqueurs, ketchup, barbecue sauces

ice cream, flavours, liqueurs

drink powders, ice cream, fruit powders, baby food, milk beverages, fruit and soy drinks, dessert sauces, cereals, fruit preparations, baking mixes, sweet coatings

sweets, dextrose compress candy, bakery products, baby food, instant products and puddings, beverages and dairy products, ice cream, canned fruits, dried fruits

RECIPE

SOFT GUMMY BEARS

- 1 box (1 3/4 ounces) powdered pectin
- 1/2 teaspoon baking soda
- 3/4 cup water
- 1/2 cup AGENABON 20.131
- 1 cup granulated sugar
- 2 teaspoons lemon extract
- 6 to 8 drops yellow, red or green food colouring (optional)
- Vegetable oil for coating the moulds
- Powdered sugar for coating the candy

Makes about three dozen sweets.

ORGANIC SACCHARIFICATION PRODUCTS

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SACCHARIFICATION

PRODUCTS

LIQUIDS

AGENABON 20.131
organic glucose syrup DE 40

AGENABON 20.132
organic high maltose syrup DE 50

AGENABON 20.130
organic glucose syrup DE 70

AGENABON 20.133
organic special syrup F 30

AGENABON 20.138
organic invert sugar syrup

AGENABON 20.135
organic special syrup F 9

AGENABON 20.139
organic glucose syrup DE 97

APPLICATIONS

hard caramels and soft caramels, gums and jellies, fillings, creams, fondants, confectionary, cereal bars, spreads, ketchup

hard caramels, bonbons, lollies, baking products, chocolates, chocolate products

soft caramels and gums, fruit preparations, fillings for chocolate products, ice cream, baking products, fruit- and nut spread, corn and wheatflakes

fillings of chocolate products, bread and cakes, sweet products, fruit preparations, fruit juice and fruit syrup, ice cream

fillings of chocolate products, bread and cakes, sweet products, fruit preparations, fruit juice and fruit syrup, ice cream

fillings of chocolate products, bread and cakes, sweet products, fruit preparations, fruit juice and fruit syrup, ice cream

bakery products, liqueurs, creams, fruit preparations, soft drinks, syrups, special drinks

AGRANA produces high quality food ingredients from regionally grown organic potatoes.

The product range includes potato flakes from pre-cooked potatoes as well as dried potatoes in various cut shapes. These products are important components in many areas of the food industry.

Furthermore, AGRANA offers a variety of dry mixed products for the trade and institutional kitchens. Miscellaneous packaging lines and many years of experience enable us to meet specific customer demands.

POTATO

OVERVIEW

AGENAFLOCK potato flakes are peeled, gently cooked and dried.

Due to their special characteristics, potato flakes provide flavour and consistency as well as excellent water binding properties. They are a desired component in many applications: mashed potatoes, convenience food, frozen food and dry mixed products.

Besides the standard products, AGRANA also offers potato flakes without additives, which are primarily used in the manufacture of baby food, where they can be declared simply as 'potatoes'.

AGENABACK potato flakes are ground to a powder.

AGENABACK works especially well in flour blends for bakery applications due to its fine structure.

AGENAPOM dried potatoes are peeled and cut into various shapes.

Due to its dry form and longer storability logistics are much simpler in comparison to fresh or frozen potatoes. The most common application is in convenience and baby foods.

AGENAPUL dried potatoes are ground to a powder.

Similar to potato starch, they are primarily used as thickening agents in soups, sauces or red cabbage and provide a pleasant potato taste in addition to their thickening attributes.

AGENABACK, AGENAPOM and AGENAPUL products are offered in paper bags and big bags. AGENAFLOCK potato flakes are available in foil bags, paper bags, big bags and in bulk.

**ORGANIC POTATO PRODUCTS
FOR THE FOOD INDUSTRY**

RECIPE

7 - 8 PUREE SERVINGS

ORGANIC POTATO PUREE

- 1 l water
- 2 teaspoons salt
- ½ l milk
- 240 g AGENAFLOCK 20.708

PREPARATION

Boil the water and add the salt. Remove pot from heat and add ½ litre cold milk. Add 240 g AGENAFLOCK 20.708 gradually and evenly until the puree flakes are completely mixed with the liquid. After one minute, whip up the puree briefly using a whisk.

ORGANIC POTATO PRODUCTS

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POTATO

PRODUCTS

AGENAFLOCK 20.708
organic potato flakes

AGENABACK 20.757
ground organic potato flakes

AGENAPOM 20.772
organic potato flake cubes

AGENAPOM 20.773
organic potato slivers

AGENAPUL 20.795
organic potato powder

AGENAPUL 20.794
organic potato powder extra fine

APPLICATIONS

potato puree, potato dough, baked products, ready-to-serve meals, canned food, baby food, potato and vegetable soups

bakery products or bakery premixes, snacks

dehydrated soups, tinned meat, baby food

potato dough mixtures, potato pancake, dehydrated and instant soups, tinned meat, bread crumbs

soups and sauces, red cabbage, dumplings

soups and sauces, red cabbage, dumplings, spreads, pastes



THE QUICK & EASY ORGANIC UPGRADE

- Dry products for puree, dough, dumplings, pancakes/hash browns
- Packed in aluminum bags with nitrogen atmosphere
- 18 months shelf life
- Individual retail-ready packaging design solutions

ORGANIC-WHITE-LABEL- POTATO PRODUCTS

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POTATO

PRODUCTS

PUREE

can be mixed with nearly any additional powdered flavour (onion, garlic, salt, herbs, etc.)

available: 80 g – 120 g bags (1 – 3 bags/box)
2 kg bags for catering business (2 bags/box)

DOUGH

for preparation of desserts (e.g. with apricot) or main dishes (e.g. with meat)

available: 2 bags of 145 g in 1 box (290 g)
2kg bags for catering business

DUMPLINGS

half cooked and half uncooked for authentic taste

available: 150 g – 180 g bags
(1-2 bags/box: 150 g – 360 g)
2 kg bags for catering business

PANCAKES/HASH BROWNS

available: 170 g bag (1 – 2 bags/box)

LONG-LIFE POTATO PRODUCTS



INNOVATIONS
PRODUCTS

AGENOVUM BIO 22.571

ORGANIC HUMMUS-PREMIX 25.851

ORGANIC FALAFEL-PREMIX 25.860

APPLICATIONS

bakery (cakes, pancakes, waffles, cookies, breading)

vegan spreads, dips, snacks

vegan/vegetarian side dishes, snacks, burgers

VEGAN



OVERVIEW
CERTIFICATIONS



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