



ORGANIC

OUR DEDICATION

DELIVERY PROGRAM

Starch is our strength

AGRANA manufactures top-notch starch products using modern and environmentally-sensitive methods. The raw materials: corn, potatoes and wheat.

The result: top-quality starch products for numerous applications in widely different industries.

The complex properties of starch are valued in the food industry, the cosmetic industry as well as in technical industrial sectors, such as construction chemistry, paper and board manufacturing, as well as in the textile industry.

At AGRANA, we rely particularly on certified organic and GMO-free products in our starch product portfolio.

Certifications



Version 2020

APPLICATION-MATRIX

STANDARD PRODUCTS

	PRODUCT	RAW MATERIAL	MAIN FIELDS OF APPLICATIONS
NATIVE STARCHES	<ul style="list-style-type: none"> ■ STÄRKINA 20.001 Native potato starch 	Potato	Bread & bakery products, sausages, soups & sauces, gravy thickener
	<ul style="list-style-type: none"> ■ STÄRKINA 20.002 Dehydrated native potato starch 	Potato	Pharma applications, dry soups & dry mixes, grated cheese
	<ul style="list-style-type: none"> ■ MAISITA 21.050 Native corn starch 	Corn	Baking & pudding powder, molding starch
	<ul style="list-style-type: none"> ■ MAISITA 21.057 Native waxy corn starch, pure amylopectin starch 	Waxy corn	Convenience products, frozen food
	<ul style="list-style-type: none"> ■ WEIZITA 22.050 Native wheat starch 	Wheat	Bakery products, soups & sauces, candies & confectionaries, sausage products, convenience products
PREGELATINIZED STARCHES	<ul style="list-style-type: none"> ■ QUEMINA 21.204 Pregelatinized native corn starch 	Corn	Gnocchi, convenience products
	<ul style="list-style-type: none"> ■ QUEMINA 21.205 Pregelatinized native potato starch 	Potato	Instant soups & sauces, sweet dessert creams, extruded snack products
	<ul style="list-style-type: none"> ■ QUEMINA 21.207 Pregelatinized native waxy corn starch 	Waxy corn	Infant nutrition, peanut coating, sauces
VITAL WHEAT GLUTEN	<ul style="list-style-type: none"> ■ VITAL WHEAT GLUTEN 22.575 Wheat gluten 	Wheat	Wheat flour applications, meat alternatives – supports meat-like, fibrous texture, high nutritional source for vegetarians

APPLICATION-MATRIX

STANDARD PRODUCTS



SPRAY DRIED SACCHARIFICATION PRODUCTS

PRODUCT	RAW MATERIAL	MAIN FIELDS OF APPLICATIONS
■ AGENAMALT 20.233 Maltodextrin – DE 6	Waxy corn	Carrier, infant & adult formula, sports nutrition & beverages, blending component e.g. for spices, anti-caking agent, candies & confectionaries
■ AGENAMALT 20.234 Maltodextrin – DE 10	Corn	Carrier & anti-caking agent, infant & adult formula, sports nutrition & beverages, blending component e.g. for spices, candies & confectionaries
■ AGENAMALT 20.232 Maltodextrin – DE 12	Potato	Carrier for flavors, infant & adult formula, blending component e.g. for spices, anti-caking agent, beverages, candies & confectionaries
■ AGENAMALT 20.239 Maltodextrin – DE 19	Corn	Perfect for natural coloring applications: Carrier, infant & adult formula, blending component e.g. for spices, anti-caking agent, candies & confectionaries, cereals & cereal bars
■ AGENAMALT 22.230 Most sweet maltodextrin – DE 19	Wheat	Carrier, infant & adult formula, blending component e.g. for spices, anti-caking agent, candies & confectionaries
■ AGENAMALT 20.235 Most sweet maltodextrin – DE 19	Corn	Carrier, infant & adult formula, blending component e.g. for spices, anti-caking agent, beverages, candies & confectionaries
■ AGENAMALT 22.235 Most sweet maltodextrin – DE 19	Corn & wheat	Carrier, infant & adult formula, blending component e.g. for spices, anti-caking agent, beverages, candies & confectionaries

DRIED STARCH SACCHARIFICATION PRODUCTS

■ AGENABON 20.236 Glucose syrup solid – DE 29	Corn	Carrier, infant & adult formula, blending component e.g. for spices, anti-caking agent, beverages, candies & confectionaries
■ AGENABON 22.236 Glucose syrup solid – DE 29	Wheat	Carrier, infant & adult formula, blending component e.g. for spices, anti-caking agent, beverages, candies & confectionaries
■ AGENABON 20.238 Glucose syrup solid – DE 39	Corn	Perfect for natural coloring applications: Ice Cream, flavours, liqueurs
■ AGENABON 20.237 Glucose syrup solid – DE 97	Corn	Blending component for e.g. spices, ice cream, candies & confectionaries
■ AGENABON 22.237 Glucose syrup solid – DE 97	Wheat	Blending component for e.g. spices, ice cream, candies & confectionaries
■ DEXTRODYN 20.250 Crystalline dextrose	Corn	Candies & confectionaries, meat & sausage products, ice cream, sweetener blends



APPLICATION-MATRIX

STANDARD PRODUCTS

LIQUID SWEETENER STARCH PRODUCTS

PRODUCT	RAW MATERIAL	MAIN FIELDS OF APPLICATIONS
<ul style="list-style-type: none"> ■ AGENABON 22.136 Glucose syrup – DE 29 	Wheat	Hard caramels, bonbons, lollies, jellies, baking products, chocolate, chocolate-products
<ul style="list-style-type: none"> ■ AGENABON 20.131 Glucose syrup – DE 40 	Corn	Perfect for natural colouring applications: Hard caramels & soft caramels, bonbons, gums & jellies, fillings, creams, fondants, candies & confectionaries, cereal bars, spreads, condiments
<ul style="list-style-type: none"> ■ AGENABON 22.131 Glucose syrup – DE 40 	Wheat	Hard caramels & soft caramels, bonbons, gums & jellies, fillings, creams, fondants, candies & confectionaries, cereal bars, spreads, ketchup
<ul style="list-style-type: none"> ■ AGENABON 20.132 High maltose syrup – DE 50 	Corn	Hard caramels, bonbons, lollies, jellies, baking products, chocolates, chocolate-products
<ul style="list-style-type: none"> ■ AGENABON 22.132 High maltose syrup – DE 50 	Wheat	Hard caramels, bonbons, lollies, jellies, baking products, chocolates, chocolate-products
<ul style="list-style-type: none"> ■ AGENABON 20.130 Glucose syrup – DE 70 	Corn	Soft caramels, gums, fruit preparations, fillings for chocolate-products, ice-cream, baking products, fruit- & nut-spread, corn- & wheat flakes
<ul style="list-style-type: none"> ■ AGENABON 22.130 Glucose syrup – DE 70 	Wheat	Soft caramels, bonbons, fruit preparations, fillings for chocolate-products, ice-cream, baking products, fruit- & nut-spread, corn- & wheat flakes
<ul style="list-style-type: none"> ■ AGENABON 20.139 Glucose syrup – DE 97 	Corn	Fermentation substrates, lemonades, syrups, special drinks, liqueurs, fruit preparations, ice-cream
<ul style="list-style-type: none"> ■ AGENABON 20.135 Glucose & invert sugar syrup F 9 	Corn & sugar	Fillings of chocolate-products, bread, cakes, sweet products, fruit preparations, fruit-juice, fruit-syrup, ice-cream
<ul style="list-style-type: none"> ■ AGENABON 20.133 Glucose & invert sugar syrup F 30 	Corn & sugar	Fillings of chocolate-products, bread, cakes, sweet products, fruit preparations, fruit-juice, fruit-syrup, ice-cream
<ul style="list-style-type: none"> ■ AGENABON 22.133 Glucose & invert sugar syrup F 30 	Wheat & sugar	Fillings of chocolate-products, bread, cakes, sweet products, fruit preparations, fruit-juice, fruit syrup, ice-cream
<ul style="list-style-type: none"> ■ AGENABON 20.138 Invert sugar syrup 	Sugar	Fillings of chocolate-products, bread, cakes, sweet products, fruit preparations, fruit-juice, fruit-syrup, ice-cream



APPLICATION-MATRIX

STANDARD PRODUCTS

POTATO PRODUCTS FOR THE FOOD INDUSTRY

PRODUCT	RAW MATERIAL	MAIN FIELDS OF APPLICATIONS
■ AGENAFLOCK 20.705 Potato flakes	Potato	Potato puree, potato dough, baked products, convenience products, canned food, baby food, potato- & vegetable soups
■ AGENAFLOCK 20.708 Potato flakes with rosemary extract	Potato	Potato puree, potato dough, baked products, ready-to-serve meals, canned food, baby food, potato- & vegetable soups
■ AGENABACK 20.757 Ground potato flakes	Potato	Bakery products or bakery premixes, snacks (pellets, direct expanded products)
■ AGENAPOM 20.772 Potato cubes	Potato	Dry soups, tinned meat, baby food
■ AGENAPOM 20.773 Potato slivers	Potato	Potato dough mixtures, potato pan-cake, dry soups, tinned meat, bread-crumbs
■ AGENAPUL 20.795 Potato powder	Potato	Soups & sauces, red cabbage, potato-dumplings
■ AGENAPUL 20.794 Potato powder extra fine	Potato	Soups & sauces, red cabbage, potato-dumplings, spreads & pastes

APPLICATION-MATRIX

SELECTED SPECIALITIES

	PRODUCT	RAW MATERIAL	MAIN FIELDS OF APPLICATIONS
CLEAN LABEL STARCHES	<ul style="list-style-type: none"> ■ AGENAJEL 21.357 Functionalized Clean Label Starch 	Waxy corn	Condiments e.g. ketchup, fruit preparations, soups & sauces, fillings & spreads, frozen & refrigerated products, dairy products
	<ul style="list-style-type: none"> ■ AGENAJEL 21.055 Functionalized Clean Label Starch 	Corn	Dairy products (esp. plant based alternatives), condiments e.g. ketchup, soups & sauces, fillings & spreads
	<ul style="list-style-type: none"> ■ QUEMLITE 21.209 Pregelatinized Clean Label Starch 	Corn	Convenience products, fat-reduced mayonnaise & dressings, infant & adult nutrition
THIN BOILING STARCHES	<ul style="list-style-type: none"> ■ AGENALITE 20.052 Thin boiling starch 	Waxy corn	Sweet spreads e.g. nougat & coconut creams, savory spreads e.g. processed cheese, meat & fish paste, dietary products, ice cream
	<ul style="list-style-type: none"> ■ AGENADYN 20.053 Thin boiling starch 	Corn	Jellies, spreadable cheese, cheese imitates, dairy products
INNOVATIONS	<ul style="list-style-type: none"> ■ AGENOVUM® 22.571 Egg replacement 	Corn & wheat	Bakery products, cookies & biscuits, pasta & noodles, gnocchi, crispy breading
	<ul style="list-style-type: none"> ■ AGENOVUM® 20.075 Egg replacement, gluten-free 	Corn & chickpea	Bakery products, cookies & biscuits, pasta & noodles, gnocchi, crispy breading
	<ul style="list-style-type: none"> ■ AGENAFIBER 19.050 Potato fiber, high water-binding 	Potato	Bakery products, bread, cakes, cookies & biscuits, pasta & noodles, gnocchi, cereals & cereal bars, dietary products, vegan meat alternatives, animal feed
	<ul style="list-style-type: none"> ■ AGENAFIBER 19.051 Potato fiber, medium water-binding 	Potato	Bakery products, bread, cakes, cookies & biscuits, pasta & noodles, gnocchi, cereals & cereal bars, dietary products, vegan meat alternatives, animal feed



ORGANIC POTATO FIBER

AGENAFIBER 19.050 / 19.051

WHAT IS AGENAFIBER?

AGENAFIBER 19.050 / 19.051 is used in most cases for fiber enrichment. Due to its well-developed water-binding properties and texturizing characteristics the insoluble fiber offers a lot of various additional benefits in food products.

PRODUCT CHARACTERISTICS

- 100 % from potato
- Insoluble dietary fiber
- Neutral odour and taste
- High water binding capacity
- Bulking/thickening agent
- Increases viscosity
- Carrier substance
- Prevention of phase separation and syneresis



- Organic & GMO-free
- Vegan
- Clean Label
- Fiber Enrichment
- Low Carb
- Gluten-free

Trends



8 ADVANTAGES

- Natural food ingredient
- Retains moisture & slows staling
- Product softness & mouthfeel enhancement
- Increases shelf life
- Texture improvement notably in low fat products
- Stabilisation of particles in liquids
- High fibre content claim on the label
- Fastfood upgrading

SOURCE OF FIBER!

IMPORTANT FACTS

- Average Particle Size (d50): 150–300 µm
- WBC* [g H₂O/100 g] AGENAFIBER 19.050: 1 100 – 2 000 g
- WBC* [g H₂O/100 g] AGENAFIBER 19.051: 750 – 1 500 g
- Dietary Fiber Content [% i. Tr.]: min. 75 %
- Insoluble Fiber – HMWDF [% i. Tr.]: min. 60 %

*Water Binding Capacity



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WITH OUR INSOLUBLE FIBERS ...

... YOU CAN ENHANCE THE COLORFUL FOOD WORLD.



POTATO FIBERS

Great replacement for hard-to-find-fibers!



9 AREAS OF APPLICATION

- Bakery, bread & cakes
- Breakfast cereals & cereal bars
- Crackers & biscuits
- Processed meat & sausages
- Pizza, tortilla & wraps
- Pasta & potato puree
- Soups & sauces
- Smoothies and infant drinks
- Petfood & animal feed

THE IMPORTANCE OF DIETARY FIBER

Dietary fiber is that part of plant material in the diet which is resistant to enzymatic digestion which includes cellulose, non-cellulosic polysaccharides such as hemicellulose, pectic substances, gums, mucilages and a non-carbohydrate component lignin. The diets rich in fibre such as cereals, nuts, fruits and vegetables have a positive effect on health since their consumption has been related to decreased incidence of several diseases. Dietary fibre can be used in various functional foods like bakery, beverages and meat products. Influence of different processing treatments (like extrusion-cooking, canning, grinding, boiling, frying) alters the physico-chemical properties of dietary fibre and improves their functionality.

(adapted from: Dietary fibre in foods: a review, J Food Sci Technol. Juni 2012; 49(3): 255-266.)

food.starch@agrana.com
organic.starch@agrana.com

FIBER & CODEX ALIMENTARIUS

PRODUCT CLAIM "SOURCE OF FIBER"

- At least 3 g fiber per 100 g
- At least 1,5 g fiber per 100 kcal

PRODUCT CLAIM "HIGH IN FIBER"

- At least 6 g fiber in 100 g
- At least 3 g fiber per 100 kcal



THE NATURAL UPGRADE

Health benefits and many technical functions!



ORGANIC POTATO STARCH

STÄRKINA 20.001

WHAT IS STÄRKINA?

Our organic potato starch is made exclusively from high-quality starch potatoes at the AGRANA factory in Gmünd/Austria.

Due to its neutral taste, high water absorption capacity, low fat content and absence of allergens, domestic potato starch is a frequently asked starch product.

PRODUCT CHARACTERISTICS

- 100 % from organic potatoes
- Pure and natural
- Versatile ingredient
- High water absorption capacity
- Binding, thickening and baking agent
- Bulking agent



THE NATURAL UPGRADE

through sustainable organic potato products from Austria!



- Organic & GMO-free
- Vegan
- Clean Label
- Gluten-free



Trends

7 ADVANTAGES

- High water binding capacity
- Neutral odour and taste
- Transparent and clear
- High viscosity and swell capacity
- Texture improvement
- Low gelatinization temperature (approx. 63°C)
- Improves suitability for extrusion

MAIN APPLICATIONS

- Bread & bakery products
- Confectionary & puddings
- Meat & sausage products
- Soups, sauces & dressings
- Snacks
- Noodles

THE
GLUTEN-FREE
ALL-ROUNDER!



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ORGANIC POTATO FLAKES

AGENAFLOCK 20.708 & AGENABACK 20.757



SO EASY
and so
natural!



**WHITE-LABEL-
PRODUCTION!**

WHAT ARE AGENAFLOCK AND AGENABACK?

AGENAFLOCK are peeled, cooked and dried organic potato flakes. Through a special cooking process as well as a gentle drying the valuable ingredients are preserved.

AGENABACK are ground potato flakes with finer structure so they have good mixing properties with flours. Because of this AGENABACK is mainly used in baked goods.

MAIN APPLICATIONS

- Potato puree & potato dough
- Bakery products
- Ready-to-serve meals & canned food
- Soups & sauces
- Snacks & direct expanded products
- Baby food

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Trends

DECLARATION

without
E-numbers!



- Organic & GMO-free
- Vegan
- Clean Label
- Gluten-free

6

ADVANTAGES

- Swelling capacity also in cold water
- Energy and cost savings
- Typical potato taste
- Fresh potato odour
- Texture & preservation improvement
- High water binding capacity



**THE PERFECT
NATURAL
BINDER!**

**AGRANA
ORGANIC**



CLEAN LABEL STARCHES

AGENAJEL 21.357 / 21.055 & QUEMLITE 21.209

WHAT ARE CLEAN LABEL STARCHES?

AGRANA Clean Label Starches, available in conventional and organic quality, are alternatives to modified starches. Due to physical treatment, clean label starches are able to perform similar to chemically modified starches (process stability, shelf life stability, texture profile) without applying any chemical process. Therefore, these kinds of functional starches are being considered as food ingredient.



- Clean Label
- Organic & GMO-free
- Vegan
- Gluten-free



ADDITIVE-FREE!

Trends

AGENAJEL 21.357 / 21.055
Functionalized Clean Label Starches

QUEMLITE 21.209
Pregelatinized Clean Label Starch

MAIN APPLICATIONS

- Condiments e.g. ketchup
- Sauces & dressings
- Fruit preparations
- Dairy products
- Fillings & spreads
- Frozen & processed food
- Bakery products

7 ADVANTAGES

- Alternative to chemically modified starches
- No E-numbers, no additives
- Declaration as starch
- Increase of process tolerance and storage stability
- Texture improvement
- Water absorption and binding
- Emulsifying capacity – fat reduction

SIMPLE
INGREDIENT
LIST!



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THIN-BOILING STARCH

AGENALITE 20.052

WHAT IS AGENALITE?

AGENALITE is a thin-boiling organic maize starch specially developed for fat reduced sweet spreads. With AGENALITE sweet spreads such as coconut cream and hazelnut cream can be produced palm oil-free.

MAIN APPLICATIONS

- Sweet spreads
- Savory spreads
- Processed cheese
- Meat & fish paté
- Ice Cream

**SUGAR
REDUCTION!**

**PALM
OIL-FREE!**

**FAT
REDUCTION!**

Trends



- Organic & GMO-free
- Palm oil-free
- “Light”
- Vegan
- Clean Label

5 ADVANTAGES

- Up to 70% fat reduction
- Significant sugar reduction
- Labeling as “light” product
- Improves texture and mouthfeel
- Optimal rheological properties

PRODUCT CHARACTERISTICS

- Increased creaminess
- Smooth texture and thermo-reversible behavior
- Low viscosity during filling
- Spreadable at chilled and ambient temperature



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organic.starch@agrana.com

AGRANA
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VEGAN EGG SUBSTITUTE

AGENOVUM® 22.571

WHAT IS AGENOVUM®?

AGENOVUM® is a vegan egg substitute based on wheat and corn. AGENOVUM® is suitable for a variety of applications in the pastry field as well as for pancakes, biscuits, spaetzle and crispy breading.

HIGHLY
VERSATILE!

CHARACTERISTICS

- Simple application
- Versatile use
- Vegan
- Cream-coloured powder with a grain-like odour and a flour-like taste
- Free from egg and milk
- Shelf-life: 24 months in dry storage conditions



- Organic
- Vegan
- Clean Label
- High Protein
- Easy Storage
- Convenient

Trends



WHY GIVE UP EGGS?

Whether from an ethical perspective or from a health perspective – there are many reasons to abstain from eating eggs. A vegan diet, the Salmonella or cholesterol issue, or an existing allergy to hen eggs, which is in fact the second-most common global childhood allergic disease after milk allergies.

The most important method for relieving the symptoms is the so-called abstention (allergen avoidance). The main allergens are in egg white and are called ovomucoid and ovalbumin, which may trigger allergic reactions. The chicken egg is excluded from the diet and can be replaced by AGENOVUM® in many recipes!

(Adapted from: <https://www.veganblatt.com/keine-eier> & <http://www.ecarf.org/infportal/allergien/huehneierallergie/>)



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FOLLOW THE VEGAN TREND

BASED ON WEATH STARCH, WEATH PROTEIN AND CORN STARCH

AGENOVUM[®] + water = 1 egg equivalent

ONE PRODUCT – MANY APPLICATIONS

- Baked goods
- Waffles
- Spaetzle
- Pancakes
- Kaiserschmarrn (sugared pancake with raisins)
- Biscuits
- Breading
- Yeast dough
- Potato dough
- Pasta



NEW!
AGENOVUM[®]
GLUTENFREE!

HOW TO USE IT

instead of 1 kg of whole eggs: 300 g AGENOVUM[®] + 700 g of water

instead of 1 kg of dried eggs: 1200 g AGENOVUM[®]
(addition of water according to recipe)

RECIPES IN "COOK WITH US!" AT WWW.AGRANA.COM

All information and instructions are based on our testing and are to be understood as general and non-binding suggestions. We recommend testing the suitability of our products by way of your own trials.

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organic.starch@agrana.com



6 ADVANTAGES

- No microbiological contamination
- Wide range of applications
- Storage without cooling
- Increase in shelf-life
- Egg-free products can be produced for people suffering from egg allergies
- Cost reduction



VEGAN PROTEIN
POWER

Made in Austria!

AGRANA
ORGANIC



OUR WHEAT PORTFOLIO

AGRANA QUALITY PROVEN ORGANIC WHEAT INGREDIENTS

AGRANA – ONE OF THE LARGEST ORGANIC FOOD MANUFACTURERS IN EUROPE AND THE LARGEST PRODUCER OF ORGANIC STARCH IN THE EUROPEAN UNION

AGRANA Starch focused for twenty five years on organic ingredients derived from organic potatoes, corn and waxy corn and became worldwide market leader in the production of organic corn starch, maltodextrin and dextrose. Since 2014 AGRANA has offered high quality organic wheat starch & wheat protein from a facility in Pischelsdorf, Lower Austria.

WHEAT STARCH AND WHEAT GLUTEN HAVE TRANSFORMED IN RECENT YEARS INTO SPECIALTY, VALUE-ADDED PRODUCTS.

Wheat starch and wheat gluten have transformed in recent years into specialty, value-added products. The value of wheat starch in food applications relates to its unique combination of properties. Although wheat flour inherently contains colored pigments, isolated wheat starch has high purity and is bright white, which is important in flour-based applications, as well as for use as a moisture-control agent in baker's sugar.

Native wheat starch exhibits lower viscosity than other commercial starch sources, so it finds some applications where high solids (body) is desired without excessive thickening. Its thickening ability is affected by its heating rate – a faster heating rate generates higher viscosity due to concurrent increases in granular swelling and leaching of solubles. Above 6 % concentration of wheat starch in watery food systems, the paste develops into stronger gels compared to corn starch, because of the higher content of linear amylose molecules of wheat starch vs. corn starch.



Trends

- Organic & GMO-free
- Clean Label
- Plant Protein Source
- High Protein
- Perfect Meat Alternative
- Vegetarian & Vegan



WEIZITA
AGENAMALT
AGENABON
VITAL WHEAT
GLUTEN



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WHEAT STARCH

WEIZITA 22.050

Benefits

WEIZITA 22.050

- High purity, bright white colour & neutral flavor
- Improvement & control of texture, viscosity & crumb structure
- Binder & thickening agent in soups, sauces, puddings, processed meat a.s.o.
- Stabilization of emulsions
- Adjustment of protein content, notably combined with Vital Wheat Gluten 22.575



WHEN "WITH" IS BETTER THAN "FREE-FROM"

Celiac disease affects only one percent of the population so most vegans have no reason to eliminate gluten from their diets. In fact, a recent study in the British Journal of Nutrition suggested that gluten-free diets are associated with reductions in levels of beneficial intestinal bacteria and increased levels of harmful bacteria, which can affect resistance to disease. For those who don't have celiac disease, it may be beneficial to include gluten in their diet.

(Adapted from: <http://www.theveganrd.com/2009/11/no-need-for-vegans-to-give-up-fat-gluten-soy>)



WEIZITA 22.050

Organic native
wheat starch

food.starch@agrana.com
organic.starch@agrana.com



MALTODEXTRINS & SYRUPS

AGENAMALT 22.230 / 20.235 / 22.235 & AGENABON 20.236 / 22.236 / 20.132 / 22.132

Benefits

AGENAMALT 22.230 / 20.235 / 22.235

- Improve body & mouthfeel, clear flavor, clarity of end product
- Low osmolality & slow release of energy – sports, health or meal replacement drinks, infant formula
- Neutral carrier for spices & for spray dried fruit juices
- Partial fat or sucrose replacer – calorie reduction
- Improved viscosity & stabilizer
- Reduction of sweetness and sucrose crystallization of sucrose solutions
- Improvement of texture in candies, prevents staling
- Good film forming properties, shelf-life extension of hard candies

AGENABON 20.236 / 22.236

- Reduction of sweetness
- Adjusting freezing point and elastic properties
- Enhance texture & tenderness in cookies, cakes, muffins
- Increase the solids of a formulation – body & mouthfeel
- Consistent quality – beverage stability improvement
- “Low” colour – no colour influence of end product
- Reduce microbiological spoilage during storage
- Reduction of syneresis
- Carrier & improvement of solubility of powders

GUARANTEED
GLUTEN-FREE!

AGENAMALT 22.230 / 20.235 / 22.235

Organic maltodextrin DE 19

AGENABON 20.236 / 22.236

Organic glucose syrup solids DE 29

AGENABON 20.132 / 22.132

Organic high maltose syrup DE 50



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WHEAT GLUTEN

VITAL WHEAT GLUTEN 75 FOOD 22.575

Benefits

VITAL WHEAT GLUTEN 75 FOOD 22.575

- Properties of visco-elasticity and binding – dough stabilization & shaping
- High water absorption
- Milling and flour fortification
- Improves resistance in puff and frozen pastries
- Perfect for use in wheat flour applications
- Cohesion of meat preparations
- Ideal meat alternative – meat-like, fibrous texture
- High nutritional source for vegetarians



SPECIAL PRODUCT

with high
added value!



VITAL WHEAT
GLUTEN 75 FOOD 22.575
Organic wheat protein

AGRANA Starch / AGRANA Stärke GmbH
A-3950 Gmünd, Conrathstrasse 7, Austria
Tel.: +43/2852/503-0
Email: organic.starch@agrana.com



WWW.AGRANA.COM