



#AGRANAinside

THE NATURAL UPGRADE MENU

GET INSPIRED

TASTE INNOVATIONS

Experience our innovative concepts
with natural, organic AGRANA
ingredients, for a sustainable,
healthy lifestyle.

ORGANIC VEGAN TIKKA MASALA

100%
plant-based



ORGANIC



PLANT-BASED



VEGAN

INGREDIENTS (% W/W)

16%	Seitan from organic VITAL WHEAT GLUTEN 22.575
1.5%	Oil
1.5%	Butter
8%	Onions
0.5%	Garlic
1.5%	Ginger
0.5%	Mustard seeds
0.5%	Garam Masala
30%	Canned tomatoes
16%	Whipped cream or vegan whipped cream
3%	Grated cashew nuts
16%	Yoghurt
1%	Tomato paste
0.5%	Cumin
0.5%	Coriander seeds
0.3%	Ground Cardamom
0.5%	Ground turmeric
0.3%	Ground pepper
0.1%	Cayenne pepper
0.1%	Chili

Salt and coriander leaves according to individual taste

Did you know? **AGENAMALT®** organic spray-dried malto-dextrin is the perfect neutral carrier for spices

First prepare the marinade: Grate garlic and ginger finely and mix in a bowl with the chopped chilies. Heat the oil in a pan and roast the mustard seeds in it until they start to crack.

Pour into the garlic-ginger mixture and mix together with half of the spices. Add half the amount of the garam masala. Mix half of this mixture with the yogurt in a second, sufficiently large bowl, turn the seitan in it and marinate for about 1/2 hour.

Melt the butter in the pan in which the mustard seeds were roasted and roast the sliced onions in it. Add the second half of the spice mixture. Sauté gently for about 15 minutes, without the onions turning too brown. Stir in the tomato paste, cashew nuts, salt and 1/2 liter of water and simmer for a few more minutes. As soon as the sauce has boiled down, remove the pan from the heat and set it aside.

Fry the marinated seitan in a hot grill pan. Heat the sauce again and stir in the whipped cream and the rest of the garam masala. Season to taste, bring to the boil briefly, remove from heat and put in the seitan. Season again to taste, sprinkle with chopped coriander leaves and drizzle with lime juice. Serve with basmati rice and papadams (flatbreads made from lentil flour).

ORGANIC VEGAN BURGER PATTY



CLEAN LABEL



VEGAN



HIGH FIBER



ORGANIC

INGREDIENTS (% W/W)

53.53 %	Water
31.00 %	Textured wheat protein from VITAL WHEAT GLUTEN 22.575
8.89 %	Corn oil
2.92 %	Organic pregelatinized maize starch QUEMINA 21.204
1.06 %	Potato fiber AGENAFIBER 19.050
2.59 %	Organic spice mixture for patty

SAUCE

Serve with AGRANA organic burger sauces of your choice.

The challenge for many manufacturers of vegan meat substitutes is to offer consumers organic alternatives as well, using formulations free of additives - especially artificial stabilizers such as methyl cellulose. At the same time, consumers expect a meat-like texture with a juicy mouthfeel.

The AGRANA Research and Development Center in Tulln was able to develop vegan burger patties based on vital wheat gluten, pregelatinized corn starch and potato fiber, which completely replace methyl cellulose and achieve an all-round convincing taste experience.

PREPARATION

1. Stir spice mixture into water
2. Incorporate textured protein into the liquid phase (stir 10 min) and allow to swell (20 min)
3. Grind in thermomix for 5 min on speed 4
4. Suspend **QUEMINA** in corn oil and add to hydrogenated texturate
5. Mix for 2 min on speed 2 reverse
6. Form patties using a patty press (around 40 g per patty)
7. Cook using combi-steamer for 8 min, 100% humidity, 120°C
8. Serve with AGRANA organic burger sauces of your choice

No
artificial
additives

Free from artificial stabilizers
like methyl cellulose

... IN AN ORGANIC VEGAN BRIOCHE BUN



ORGANIC



VEGAN

INGREDIENTS (% W/W)

51.9%	Wheat flour W700
27.4%	Soy drink
6.5%	Sunflower oil
6%	Water
4%	Organic egg substitute AGENOVIUM 22.571 (made from wheat and corn)
2.2%	Sugar
1.3%	Salt
0.7%	Dry yeast

PREPARATION

1. Mix all the components except oil with a dough hook for 3 min; add oil and knead for another 3 min until a homogeneous dough is formed
2. Let the dough rest at 35° C and 85% steam for 45 min
3. Divide into 80g dough pieces and round
4. Let dough rise at 35° C and 85% steam for 30 min
5. Brush the dough pieces with egg, sprinkle with sesame seeds and bake it at 200° C for 13 min with humidification

In combination with the vegan, fluffy-soft burger brioche buns which were also developed by AGRANA (on the basis of egg substitute), the burger patties are a completely organic and vegan alternative to conventional products.

Even more, topped with the delicious vegan burger sauces from AGRANA Fruit you have a delightful and tasteful all in one solution for a popular meal.



ORGANIC POTATO BAGUETTE



HIGH FIBER



CLEAN LABEL



ORGANIC

INGREDIENTS (% W/W)

41.50 %	Wheat flour
8.30 %	Organic potato flakes AGENAFLOCK 20.708
0.70 %	Salt
0.70 %	Granulated sugar by AGRANA
45.70 %	Water
0.60 %	Dry yeast
0.80 %	Olive oil
1.70 %	Organic potato fiber AGENAFIBER 19.050

PREPARATION

1. Mix all components and knead homogeneously
2. Rest dough overnight at 4° C
3. Divide into 150g dough pieces, let rest for 10 min and form baguette
4. Leave to rise at 28° C for about an hour until 3/4 proofed
5. Bake at 235° C for 15 min with steam

SERVE WITH:

Innovative savory spreads and dips from AGRANA Fruit, with trendy new ingredients:

- Bell-Pepper-Cashew in cream cheese spread
- Cranberry-Onion-Pink-Pepper-Dip, also available for Food Service
- Tomato-Lentil-Sunflower Seed-Dip (all-in-one-solution), also available for Food Service

ORGANIC WHOLE GRAIN ROLLBREAD



HIGH FIBER



CLEAN LABEL



ORGANIC



HIGH PROTEIN

INGREDIENTS (% W/W)

PART A

4.59 %	Sunflower seeds
1.39 %	Pumpkin seeds
8.64 %	Linseed
1.28 %	Organic potato fiber AGENAFIBER 19.050
2.77 %	Sesame
17.28 %	Water

PART B

4.80 %	Flaxseed meal
18.13 %	Whole wheat flour
11.52 %	Organic wheat protein VITAL WHEAT GLUTEN 22.575
26.50 %	Water
0.84 %	Dry yeast
1.07 %	Salt
0.86 %	Baking malt flour
0.32 %	Granulated sugar by AGRANA

SERVE WITH:

Innovative savory spreads and dips from AGRANA Fruit, with trendy new ingredients:

- Bell-Pepper-Cashew in cream cheese spread
- Cranberry-Onion-Pink-Pepper-Dip, also available for Food Service
- Tomato-Lentil-Sunflower Seed-Dip (all-in-one-solution), also available for Food Service

PREPARATION

1. Mix part A and leave to soak for at least 8 hours
2. Mix part B with a dough hook for 3 min on slow speed
3. Knead for another 6 min on medium speed until a homogeneous dough is formed
4. Knead part A on slow speed
5. Let dough rest at 28° C for 15 min
6. Divide into 80g dough pieces, round, work lengthwise and shape into rolls and sprinkle with seeds
7. Leave to rise at 28° C for about an hour (until fully risen)
8. Bake at 235° C for 23 min with steam



VEGAN ORGANIC PANNA COTTA

PREMIERE:
100%
plant-based



FAT REDUCED



VEGAN



ORGANIC

INGREDIENTS (% W/W)

PART A

21.00 %	Oat drink
57.00 %	Oat cuisine
3.00 %	Organic thin boiling corn starch AGENADYN 20.053
2.00 %	Organic native corn starch MAISITA 21.050

PART B

8.00 %	Coconut fat neutral (91% Fat)
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PART C

7.80 %	Sugar
1.20 %	Vanilla Aroma

SAUCE

AGRANA Strawberry-Raspberry
fruit sauce

PREPARATION

1. Mix components of part A homogeneously and transfer to Stephan cooker
2. Add components of part B in Stephan cooker. Heat mixture with stirring (10% main motor, 60% transport blade power) to 95°C and hold at 95°C for 5 min
3. Cool mixture to 50°C
4. Add part C to the mixture, heat to 95°C while stirring (10% main motor, 60% transport blade power). Hold temperature for 2 min
5. Cool mixture to 50°C
6. Fill the hot mixture and refrigerate overnight (4°C)
7. Serve on fruit sauce

A typical Italian panna cotta is plated after cooking. The required stability in conventional products is achieved with gelatin (of animal origin) or agar-agar. AGRANA has developed the only vegan alternative to classic panna cotta, based on corn starch, oat milk and natural stabilizers. The purely vegetable and thereby also fat-reduced panna cotta convinces with an appealing creamy color, soft mouthfeel and light sweetness and vanilla flavor. The vegan panna cotta is served on organic strawberry-raspberry fruit preparation from AGRANA Fruit.

„VANILLEKIPFERL“ BISCUITS

A TYPICAL AUSTRIAN CHRISTMAS BISCUIT
WHICH SPREADS LOVELY VANILLA FLAVOR

INGREDIENTS (% W/W)

PART A

31.44%	Wheat flour W700
8.98%	WEIZITA 22.000 native wheat starch
7.49%	Grounded hazelnuts
26.95%	Cold butter
14.97%	Fine icing sugar Wiener Puderzucker by AGRANA
0.75%	Baking powder
9.43%	Egg Salt
0,2-0,4%	Vanilla flavor 185.264 by AUSTRIA JUICE

PART B

75%	Fine icing sugar Wiener Puderzucker by AGRANA
25%	Vanilla sugar

PREPARATION

1. Quickly mix all the ingredients into a short-crust dough and leave it in a cool place for one hour.
2. Roll out the dough to a thickness of about 1 cm (0.4 in) before cutting it into small pieces and forming crescent-shaped biscuits.
3. Place the biscuits on an ungreased baking tray and bake them at a moderate temperature (180°C) for around 10 minutes or until they turn slightly brown.
4. Mix plenty of fine powder sugar and vanilla sugar together, then toss the hot cookies in the mix. Store the biscuits in a sealed tin for several days for them to become crumbly.



Enjoy the
taste of
Christmas
Passion you
can taste.



GLÜHWEIN – MULLED WINE

Based on our superior fruit wines, we are developing a great variety of innovative alcoholic and non-alcoholic beverage concepts. Whether it's a refreshing cider, an exotic fruit wine cocktail or a warm mulled wine.

Our mulled wine brings the cozy warmth of Christmas into your living room. Don't miss out on the fruity mulled wines.

For tasting:

Mulled wine blueberry with 8.5% vol
Residual sugar: 90g/L

Other sorts:

P5610 Mulled wine fruit 10,5% vol
P5620 Mulled wine fruit 9% vol
P5629 Mulled wine fruit typ blackberry orange
P5628 Mulled wine blackberry orange
P5650 Mulled wine cherry



CHRISTMAS COOKIES

INGREDIENTS (% W/W)

50.3%	Flour
18.9%	Fine icing sugar
	Wiener Puderzucker by AGRANA
11.1%	Vegetable fat
10.6%	Invert sugar syrup
12.3%	Egg
6.7%	Water
0.25%	Baking powder
0.25%	Lecithin
0.1%	Flavor

**AUSTRIA JUICE FLAVOURS FOR
TASTY COOKIES:**

185.887	Baked Apple –
186.606	Cinnamon
186.458	Gingerbread
186.886	Apple –
195.025	Cardamon
186.942	Spekulatius

PREPARATION

1. Mix the vegetable oil and sugar in the KitchenAid on level 6 until fluffy
2. Gradually add the egg
3. Mix the flavour and invert sugar beforehand and stir in slowly
4. Mix the flour and baking powder, then gradually add them and knead the dough
5. Leave the smooth mass to rest for at least 1 - 2 hours at approx. +8° C
6. Roll out the dough evenly on the floured stone surface to a thickness of approx. 0.5 cm and cut out the required amount
7. Bake the biscuits in the oven at 180° C on the lowest height for 11 minutes

After baking, let the cookies cool and rest to get a crunch as nice as possible.

BETAINE DRINKS



**PLANT BASED,
NATURAL &
SUSTAINABLE**



**CELL PROTECTING
REHYDRATING
OSMOLYTE**



**IMPROVES
STRENGTH AND
POWER**



**IMPROVES MUSCLE
ENDURANCE ON
THE CELLULAR
LEVEL**



**MULTI-
FUNCTIONAL
INGREDIENT**

Impact:

- Plant based, natural & sustainable
- Hydration and protection on the cellular level
- Helps in maintaining healthy gut
- Releases anti-heat stress, jet lags & muscle fatigue
- Improves overall wellbeing, strength & power

Betaine is known for its positive effect on the water balance in the cells and for supporting the homocysteine metabolism and thus promotes physical performance and endurance. AGRANA produces 100% natural Betaine anhydrous from GMO-free sugar beets with a very high purity (min. 99% betaine content) in the form of a free-flowing, white, crystalline product.

To demonstrate the positive properties of betaine, AGRANA, together with the beverage and flavor specialist AUSTRIA JUICE, has developed two concepts that you can taste here at the FiE stand.

Hydrating- Isotonic

- 1. Red Berry Mix Sports Drink**
10 % Juice content (mix of red fruits)
1 g/L Betaine
3 % Soluble starch (QUEMINA 21.226)
CO₂: low content 2-3 g/L

Energizing

- 2. Energy Drink**
with vitamins, caffeine
without zaurine
1 g/L Betaine
CO₂: 4-5 g/L



**Your New
Innovative
Ingredient!**



DAILY DOSE RECOMMENDATION

- Dietary intake of betaine is 1-3 g/day

SHELF LIFE

- 24 months from production date in sealed original packages; stored in a dry, cool, and dark place, protected from direct sunlight and humidity



**AUSTRIA
JUICE**



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