



# Ingredients FOR YOUR SUCCESS

FRUIT, STARCH and SUGAR – in these three segments AGRANA is successfully active around the world. Our extensive knowledge, market know-how and wide-ranging expertise is shared with our valuable partners. AGRANA not only refines agricultural raw materials to produce a range of industrial products, we also develop and realize together with our customers the most relevant and consumer focused creations.

#### OUR RAW MATERIALS ARE REFINED IN HARMONY WITH NATURE.

AGRANA is an international company headquartered in Austria, which is known for love of life, commitment to sustainable agriculture and caring for the world. These elements define who we are. Ultimately, they make their way into our business operations and ecological footprint. We promote the processing of pure, organic products and genetically unmodified resources. We rely on the use of low-emission technology and make use of nearly 100% of the agricultural raw materials processed to omit food waste.



## from a single source

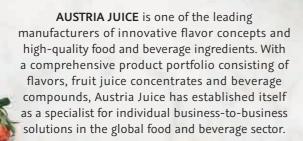
Benefit from our bountiful resources. As an international leader in fruit, starch and sugar we offer tailor-made solutions meeting your needs and requirements.







AGRANA FRUIT offers a variety of fruit, brown flavor and specialty solutions for the food and beverage industry. With our global network of R&D experts, we capture "what's next" and launch over 1,000 new innovative products every year. AGRANA Fruit has long-term relationships with customers in the ice cream industry and a passion for delicious and thoughtfully crafted solutions.







AGRANA SUGAR, the prominent Central and Southeastern European sugar company, supplies local producers as well as large international corporations, especially in the food industry. The wide range of high-quality sugar, also in the organic sector, ensures the right level of sweetness in a wide variety of ice cream products.

## THE HIGHLIGHT IN POPSICLES WITH FRUIT GLAZE

Our Offer

FRUIT fruit coating

JUICE fruit juice concentrates • flavors • fruit sweetness

**STARCH** dextrose • functional

starches

**SUGAR** crystal sugar

#### Your Benefit

convenient • customized • viscosity

bright & fruity colors • intense fruit taste

crystallization & melting control

sweetness without off-taste

## THE SECRET OF THE ICE CREAM SANDWICH

Our Offer

FRUIT inclusions

**STARCH** complex soluble

carbohydrates • functional control • fat reduction

starches

SUGAR yellow sugar

#### Your Benefit

crunchy effect • texture enhancement

inulin replacement • crystallization & melting

exotic color and taste

### 3 THE EXTRA IN THE RASPBERRY FRUIT SORBET

#### Our Offer

FRUIT fruit preparations or puree high fruit content

flavors

**STARCH** maltodextrins • dextrose

**SUGAR** invert syrups

#### Your Benefit

JUICE fruit juice concentrates • first-hand experience

controlling the freezing point

help prevent the formation of large ice crystals in soft scoop sorbets • clean label



## THE INCOMPARABLE IN THE DAIRY ICE CREAM WITH FRUIT LAYER

Our Offer Your Benefit

**FRUIT** fruit preparations

JUICE fruit juice concentrates • flavors

STARCH dextrose

SUGAR crystal sugar

can be applied as variegate • core filling

natural & fruity taste

crystallization & melting control

freezing point depression (for creaminess) •

clean label

THE ATTRACTION IN THE

### DAIRY ICE CREAM WITH CHOCOLATE CRISPIES & CARAMEL SAUCE TOPPING

#### Our Offer Your Benefit FRUIT brown flavor prep • indulgent taste • decoration brown flavor toppings • choco crunchies JUICE flavors intense caramel & chocolate taste control of creaminess • influence **STARCH** complex soluble carbocrystallization tendency • fat reduction hydrates • maltodextrines **SUGAR** inverted sugar syrup help prevent the formation of large ice



### THE SPECIAL IN THE DAIRY ICE CREAM WITH FRUIT PIECES

crystals in soft scoop ice creams

	Our Offer	Your Benefit
FRUIT	fruit preparations with pieces	tailor made • tasty • indulgent
JUICE	flavors	fruity taste • customized flavor solution
STARCH	dextrose • maltodextrins • liquid sweeteners	sweetening • preserve color & flavor • crystallization & melting control • enhanced creaminess
SUGAR	crystal sugar	freezing point depression (for creamine

## BENEFIT FROM OUT EXPERTISE IN YOUR FIELD

We are driven by our passion to deliver high-quality products and services. AGRANA is committed to sustainability and the efficient use of resources to ensure the commercial success of our customers. Whether they operate globally or are active regionally, leading innovation and product development experts create customized solutions in partnership with our customers.

AGRANA offers comprehensive solutions to deliver nature's best ingredients tailored to your business, including beverage, dairy, savory and bakery applications.









Beverages Dairy

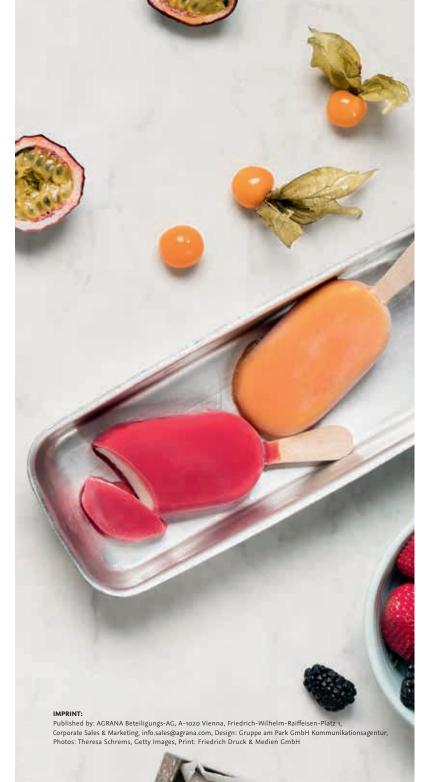
Savory

Bakery

FOR MORE INSPIRATION PLEASE CONTACT US!

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## memberships

























#### Quality Management:

- ISO 50001 - FSSC 22000 - ISO 9001 - IFS

AGRANA products comply with various different certification schemes. The specific certifications of each product are listed in the product data sheets.



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