

#AGRANAinside



THE NATURAL UPGRADE MENU

GET INSPIRED

TASTE INNOVATIONS

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

PLANT-BASED CURRYWURST



PLANT-BASED



SOURCE
OF FIBER



FREE FROM
METHYLCELLULOSE

INGREDIENTS (% W/W)

PART A

- 56.63 % Water
- 3.57 % Spice mix for plant-based "Bratwurst"

PART B

- 15.10 % Textured wheat protein made of VITAL WHEAT GLUTEN 22.875
- 3.40 % Plant-based protein

PART C

- 9.96 % Sunflower oil
- 3.44 % Coconut oil

PART D

- 0.70 % Pregelatinized corn starch QUEMINA 21.200
- 2.20 % Native corn starch MAISITA 21.000
- 5.00 % Organic potato fiber AGENAFIBER 19.050

PREPARATION

1. Mix Part A together.
2. Incorporate Part B in the liquid phase stir for 10 min and leave to swell 20 minutes.
3. Grind in Thermomix for 2 minutes on speed 4.
4. Add Part C and mix for 10 min at speed 1,5.
5. Add Part D and mix for another 10 min at speed 1,5.
6. Fill mass into casing.
7. Steam the sausages for 20 minutes at 85° C.

SERVE WITH

Curry powder and organic gluten-free bread.



ORGANIC & GLUTEN-FREE WHITE BREAD



ORGANIC



GLUTEN FREE



SOURCE
OF FIBER

INGREDIENTS (% W/W)

PART A

23.20 %	Organic native corn starch MAISITA 21.050
7.73 %	Rice flour
4.50 %	Organic potato fiber AGENAFIBER 19.050
1.26 %	Organic pregelatinized potato starch QUEMINA 21.205
1.26 %	Egg white powder
1.15 %	Dry yeast
0.96 %	Salt
0.96 %	Sugar

PART B

57.92 %	Water (30° C)
1.06 %	Oil

PREPARATION

1. Dough preparation: Mix ingredients from Part A. Slowly incorporate first water then oil from Part B while kneading with a kneading hook on slow speed. Knead another 4 minutes on medium speed.
2. Dough rest and proofing: Pour the dough into a loaf pan and let it rest for 45 minutes at 30° C and 85% relative humidity.
3. Baking process: Bake the bread at 240° C falling to 220° C for 50 minutes with steam injection during the first 10 minutes.

SERVE WITH

Trendy savory spreads and dips from AGRANA Fruit with new ingredients:

- Raspberry Balsamic Dip
- Sweet and Sour Mango Dip
- Vegan Poultry Curry Spread
- Vegan Nixtun Visch Spread



ORGANIC & PLANT-BASED MASHED POTATOES



ORGANIC



PLANT-BASED

INGREDIENTS (% W/W)

PART A

42.03 %	Water
1.70 %	Plant-based margarine
0.61 %	Salt

PART B

13.53 %	Organic potato flakes AGENAFLOCK 20.705 or 20.708
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PART C

42.03 %	Plant-based drink
0.10 %	Nutmeg powder

PREPARATION

1. Bring ingredients from Part A to boil on the stove.
2. Take it from the stove, add Part B and mix.
3. Leave 2 minutes to swell and stir again.
4. Add ingredients from Part C.

SERVE WITH

Organic plant-based “meat” balls and organic plant-based cream sauce.



ORGANIC & PLANT-BASED “MEAT” BALLS



ORGANIC



PLANT-BASED



FREE FROM
METHYLCELLULOSE

INGREDIENTS (% W/W)

PART A

- 50.6% Water
- 2.8% Organic spice mix for beef type burgers

PART B

- 35.0% Organic textured wheat protein made of VITAL WHEAT GLUTEN 22.575

PART C

- 7.4% Corn oil
- 3.1% Organic pregelatinized corn starch QUEMINA 21.204
- 1.1% Organic potato fiber AGENAFIBER 19.050

PREPARATION

1. Mix ingredients from Part A together.
2. Incorporate Part B in the liquid phase (stir for 10 min) and leave to swell (20 minutes).
3. Grind in Thermomix for 2 minutes on speed 5, scrape, grind for 3 minutes on speed 3.
4. Suspend Quemina and Agenafiber in corn oil (Part C) and add to the hydrated textured protein.
5. Mix for 2 minutes in Thermomix (speed 3 reverse).
6. Form balls.
7. Cook using combi steamer for 8 minutes, 100% rh, 95° C.

SERVE WITH

Organic plant-based mashed potatoes and organic plant-based cream.



ORGANIC & GLUTEN-FREE WAFFLE



ORGANIC



GLUTEN FREE

INGREDIENTS (% W/W)

PART A

- 10.89% Butter, soft
- 9.07% Sugar
- 0.19% Salt

PART B

- 11.84% Water
- 3.95% Whole egg powder

PART C

- 20.41% Organic native corn starch
MAISITA 21.050
- 3.47% Organic potato fiber
AGENAFIBER 19.050
- 1.63% Organic pregelatinized corn
starch QUEMINA 21.204
- 0.54% Baking powder
- Ad Lib Cinnamon, ground
- 38.01% Soy drink

PREPARATION

1. Beat ingredients from part A until fluffy.
2. Mix ingredients from Part B and add to part A.
3. Mix ingredients from Part C.
4. Add Part C and soy drink gradually to the butter/egg mixture until blended.
5. Bake in a preheated waffle iron until golden brown.

SERVE WITH

Strawberry-raspberry and roasted plums fruit preparations from AGRANA Fruit. We recommend light coatings of icing sugar „Wiener Puderzucker by AGRANA“ sifted over waffles when serving.



ORGANIC & PLANT-BASED CREAM SAUCE



ORGANIC



PLANT-BASED

INGREDIENTS (% W/W)

39.89 %	Water
39.89 %	Plant-based cream
10.64 %	Plant-based margarine
3.19 %	Organic native corn starch MAISITA 21.050
2.66 %	Mustard
2.13 %	Soy sauce
1.60 %	Vegetable broth powder

PREPARATION

1. Mix all ingredients.
2. Heat up to 95°C while stirring and cook for 3 minutes.

SERVE WITH

Organic plant-based "meat" balls and organic plant-based mashed potatoes.



„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)

50.30 %	Flour
18.90 %	Fine icing sugar Wiener Puderzucker by AGRANA
11.10 %	Vegetable fat
10.60 %	Invert sugar syrup
12.30 %	Egg
6.70 %	Water
0.25 %	Baking powder
0.25 %	Lecithin
0.10 %	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 IFT stand.

Hydrating- Isotonic

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

Energizing

- 2. Energy Drink**
with vitamins, caffeine
without zaurine
1g/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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A TRADEMARK OF AGRANA

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