



ORGANIC IS OUR PASSION

ORGANIC DELIVERY PROGRAM

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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.

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

CERTIFICATIONS



PRODUCT PORTFOLIO



PRODUCT	RAW MATERIAL	MAIN FIELD OF APPLICATION
○ STÄRKINA 20.001 Native potato starch	Potato	Bread & bakery products, sausages, soups & sauces, gravy thickener
○ STÄRKINA 20.002 Dehydrated native potato starch	Potato	Pharma applications, dry soups & dry mixes, grated cheese
○ MAISITA 21.050 Native corn starch	Corn	Baking & pudding powder, molding starch
○ MAISITA 21.052 Dehydrated native corn starch	Corn	Pharma applications, dry soups & -sauces & dry mixes, grated cheese, as flowing agent in powdered sugar, for bacterial count reduction
○ MAISITA 21.057 Native waxy corn starch, pure amylopectin starch	Waxy corn	Convenience products, frozen food
○ WEIZITA 22.050 Native wheat starch	Wheat	Bakery products, soups & sauces, candies & confectionaries, sausage products, convenience products
○ QUEMINA 21.204 Pregelatinized native corn starch	Corn	Gnocchi, convenience products
○ QUEMINA 21.205 Pregelatinized native potato starch	Potato	Instant soups & sauces, sweet dessert creams, extruded snack products
○ QUEMINA 21.207 Pregelatinized native waxy corn starch	Waxy corn	Baby food, peanut coating, sauces
○ VITAL WHEAT GLUTEN 22.575 Wheat gluten	Wheat	Wheat flour applications, meat alternatives (– supports meat-like, fibrous texture, high nutritional source for vegetarians)

NATIVE STARCHES

PREGELATINIZED STARCHES

VITAL WHEAT GLUTEN

PRODUCT PORTFOLIO



PRODUCT	RAW MATERIAL	MAIN FIELD OF APPLICATION
○ AGENAMALT 20.233 & 20.433 Maltodextrin – DE 6	Waxy corn	Carrier, baby food & adult nutrition, sports nutrition & beverages, blending component (e.g. for spices), anti-caking agent, candies & confectionaries
○ AGENAMALT 20.234 & 20.434 Maltodextrin – DE 10	Corn	Carrier & anti-caking agent, baby food & adult nutrition, sports nutrition & beverages, blending component (e.g. for spices), candies & confectionaries
○ AGENAMALT 20.232 Maltodextrin – DE 12	Potato	Carrier, baby food & adult nutrition, blending component (e.g. for spices), anti-caking agent, beverages, candies & confectionaries
○ AGENAMALT 20.235 & 20.435 Sweetest maltodextrin – DE 19	Corn	Carrier, baby food & adult nutrition, blending component (e.g. for spices), anti-caking agent, beverages, candies & confectionaries
○ AGENABON 20.236 & 20.436 Glucose syrup solid – DE 29	Corn	Carrier, baby food & adult nutrition, 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 & 20.437 Glucose syrup solid – DE 97	Corn	Blending component (e.g. for spices), ice cream, candies & confectionaries
○ DEXTRODYN 20.250 Crystalline dextrose	Corn	Candies & confectionaries, meat & sausage products, ice cream, sweetener blends

* According to the organic regulation (EU) No. 2018/848 (valid from 1.1.2022) and the changes in the area of the applicable technologies, the use of ion exchangers on a uniform basis is only allowed for products for infants and small children, food for special medical purposes and daily rations approved for weight control diets.

PRODUCT PORTFOLIO



PRODUCT	RAW MATERIAL	MAIN FIELD OF APPLICATION
○ AGENABON 22.136 Glucose syrup – DE 29	Wheat	Hard caramels, bonbons, lollies, jellies, baking products, chocolate, chocolate products
○ 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, muesli bars, spreads, condiments
○ AGENABON 22.131 Glucose syrup – DE 40	Wheat	Hard caramels & soft caramels, bonbons, gums & jellies, fillings, creams, fondants, candies & confectionaries, muesli bars, spreads, ketchup
○ AGENABON 20.132 High maltose syrup – DE 50	Corn	Hard caramels, bonbons, lollies, jellies, baking products, chocolates, chocolate products
○ AGENABON 22.132 High maltose syrup – DE 50	Wheat	Hard caramels, bonbons, lollies, jellies, baking products, chocolates, chocolate products
○ 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
○ AGENABON 20.139 Glucose syrup – DE 97	Corn	Fermentation substrates, lemonades, syrups, special drinks, liqueurs, fruit preparations, ice cream
○ AGENABON 20.135 Glucose & invert sugar syrup F9	Corn & sugar beet	Fillings of chocolate products, bread, cakes, sweet products, fruit preparations, fruit juice, fruit syrup, ice cream
○ AGENABON 20.129 Glucose & fructose syrup F 30	Corn	Fillings of chocolate products, bread, cakes, sweet products, fruit preparations, fruit juice, fruit syrup, ice cream
○ AGENABON 20.133 Glucose & invert sugar syrup F 30	Corn & sugar beet	Fillings of chocolate products, bread, cakes, sweet products, fruit preparations, fruit juice, fruit syrup, ice cream
○ AGENABON 22.133 Glucose & invert sugar syrup F 30	Wheat & sugar beet	Fillings of chocolate products, bread, cakes, sweet products, fruit preparations, fruit juice, fruit syrup, ice cream
○ AGENABON 20.138 Invert sugar syrup	Sugar beet	Fillings of chocolate products, bread, cakes, sweet products, fruit preparations, fruit juice, fruit syrup, ice cream

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PRODUCT PORTFOLIO



PRODUCT	RAW MATERIAL	MAIN FIELD OF APPLICATION
○ 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 stripes	Potato	Potato dough mixtures, potato pancake, 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



PRODUCT PORTFOLIO



PRODUCT	RAW MATERIAL	MAIN FIELD OF APPLICATION
○ AGENAJEL 21.357 Functionalized clean label starch	Waxy corn	Condiments (e.g. ketchup), fruit preparations, soups & sauces, fillings & spreads, frozen & refrigerated products, dairy products
○ AGENAJEL 21.055 Functionalized clean label starch	Corn	Dairy products (esp. plant-based alternatives), condiments (e.g. ketchup), soups & sauces, fillings & spreads
○ QUEMLITE 21.209 Pregelatinized clean label starch	Corn	Convenience products, fat-reduced mayonnaise & dressings, baby food & adult nutrition
○ 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
○ AGENADYN 20.053 Thin boiling starch	Corn	Jellies, spreadable cheese, cheese imitates, dairy products
○ AGENAFIBER 19.050 Potato fiber, medium water-binding	Potato	Bakery products, bread, cakes, cookies & biscuits, pasta & noodles, gnocchi, cereals & muesli bars, dietary products, vegan meat alternatives, animal feed



agrana.com



*Find more information about
our organic portfolio here.*

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