

# ORGANIC PRODUCT PORTFOLIO

DRIVING  
ORGANIC FOOD INNOVATION  
TOGETHER



# AGRANA STARCH

AGRANA — an internationally oriented Austrian company is specializing in the refinement of agricultural raw materials across its three core segments: Sugar, Starch, and Fruit. With roots dating back to the 1960s and a formal merger in 1988, AGRANA has evolved from a local starch and sugar producer and supplier into an international player operating 55 production sites in 25 countries, supported by over 9,000 employees.

Within its Starch division, AGRANA processes raw materials such as corn, potatoes, and wheat to produce high-quality starches and starch derived products, used across a wide range of industries — from food and beverages to paper, textiles, and pharmaceuticals. These products are manufactured using modern, environmentally friendly technologies and meet the highest quality standards.



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

AGRANA's strong commitment to sustainability and continuous innovation not only supports environmental responsibilities, but also reinforces a competitive position in a future-oriented, eco-conscious global economy.

## MARROQUIN ORGANIC INTERNATIONAL

Marroquin Organic, AGRANA's U.S. subsidiary, stands out as a pioneer in the organic market with over 30 years of experience, offering a curated portfolio of high-quality organic ingredients with full traceability. Based in Santa Cruz, USA, Marroquin Organic has been part of the AGRANA family since 2020. As part of the AGRANA Group, Marroquin collaborates closely with customers to develop innovative products, leveraging AGRANA's expertise to serve the food, beverage, nutraceutical, pet, and cosmetic pharma industries.

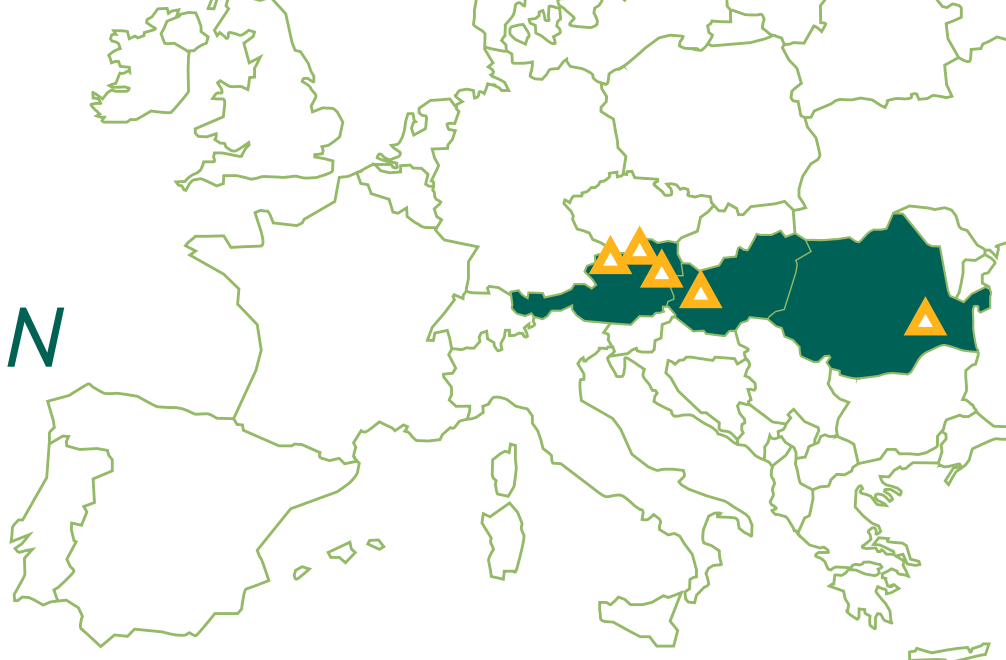
WHEAT PROTEIN · FIBER · MALTODEXTRINS · **ORGANIC** ·

**CLEAN LABEL** · FUNCTIONAL STARCHES ·

CORN SYRUPS · SWEETENERS · **INFANT FORMULA**

# STARCH PLANTS IN EUROPE

- ▲ Starch plants
- Countries with production sites



## AGRANA STARCH'S CUSTOMER FOCUS



CUSTOMIZED PRODUCTS



CLEAN AND CONSISTENT QUALITY



INDIVIDUAL SERVICE

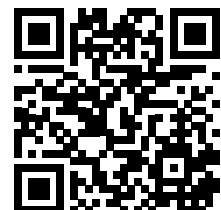
## CERTIFICATIONS



**pastus<sup>+</sup>**



LISTEN TO THE AGRANA PODCAST "STARCHES FOR YOUR LIFE" AND TAKE A CLOSER LOOK AT THE ESSENTIAL ROLE AGRANA PLAYS BEHIND THE SCENES OF EVERYDAY FOOD PRODUCTS.







# NATIVE STARCHES

Native starches are the most natural starch products, which are powdered carbohydrates obtained from plants containing starch. They are ideal for use in applications where products are consumed directly after preparation as well as special applications such as gluten-free bakery products. Basically, products where no storage or specific process stability is required.

PRODUCT	RAW MATERIAL	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





# CLEAN LABEL STARCHES

Clean label starches are natural or minimally processed starches that are used in food products to improve texture, stability, and shelf life without the need for chemical modifications. They meet consumers' growing demand for transparency, quality, and trust by relying on easily recognizable, natural components.

PRODUCT	RAW MATERIAL	APPLICATION
AGENAJEL 21.055 Functionalized clean label starch	Corn	Dairy products (esp. plant based alternatives), condiments & delicacies (e.g. ketchup), soups & sauces, fillings & spreads
AGENAJEL 21.357 Functionalized clean label starch	Waxy corn	Condiments & delicacies (e.g. ketchup), fruit preparations, soups & sauces, fillings & spreads, frozen & refrigerated products, dairy products
QUEMLITE 21.209 Pregelatinized clean label starch	Corn	Convenience products, fat-reduced mayonnaise & dressings, baby food & adult nutrition
AGENALITE 20.052 Thin-boiling waxy corn 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 corn starch	Corn	Jellies, spreadable cheese, cheese imitates, dairy products





## PREGELATINIZED STARCHES

Pregelatinized starches represent hydrothermally treated starches based on various raw materials and have the capability to swell upon the addition of cold water. So they are instant starches which do not require any heating or cooking procedure to develop their intended properties.

PRODUCT	RAW MATERIAL	APPLICATION
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

## PROTEIN & FIBER

Grain protein products such as wheat protein are valuable products from starch processing and important ingredients for baked goods and plant-based meat alternatives. They are especially important as nutritional source of protein for vegetarians and vegans as they can be used as a substitution to animal-derived proteins such as egg, milk, and meat. Vital grain proteins are not only a relevant protein source but also are supporting to improve mouthfeel, texture and volume of finished products due to their high water adsorption and viscosity.

Potato fibers are versatile, fiber-rich ingredients used in the food industry to enhance texture, retain moisture, and promote health benefits. With their high water-binding capacities, potato fibers help maintain freshness by slowing staling, stabilize particles in liquids, and prevent separation and syneresis in final products — while boosting nutritional content.

PRODUCT	RAW MATERIAL	APPLICATION
VITAL WHEAT GLUTEN 22.575	Wheat	Wheat flour applications, meat alternatives (supports meat-like, fibrous texture, high nutritional source for vegetarians)
AGENAFIBER 19.050	Potato	Bakery products, bread, cakes, cookies & biscuits, pasta & gnocchi, cereals & cereal bars, dietary products, vegan meat alternatives, animal feed

# DRIED STARCH SACCHARIFICATION PRODUCTS\*

Spray-dried maltodextrins and glucose syrup solids are used as carriers for fruit powder, spices and flavorings with no influence on taste and color of the final product. Those dried saccharification products will support reducing sweetness in contrast to other sweeteners such as sucrose and will at the same time enhance mouthfeel, texture and sweetness profile. In addition, they will contribute to tenderness in cookies, cakes and muffins and will support browning or will enable to adjust the browning tendency. Additionally, their use can be of importance to avoid microbiological spoilage.

## MALTODEXTRINS

PRODUCT	RAW MATERIAL	APPLICATION
AGENAMALT 20.233 & 20.433 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 DE 10	Corn	Carrier & anti-caking agent, baby food & adult nutrition, sports nutrition & beverages, blending component (e.g. for spices), 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

## GLUCOSE SYRUP SOLIDS

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.236 & 20.436 DE 29	Corn	Carrier, baby food & adult nutrition, blending component (e.g. for spices), anti-caking agent, beverages, candies & confectionaries
AGENABON 20.238 DE 39	Corn	Perfect for natural coloring applications: Ice cream, flavours, liqueurs
AGENABON 20.237 & 20.437 DE 97	Corn	Blending component (e.g. for spices), ice cream, candies & confectionaries

## DEXTROSE MONOHYDRAT

PRODUCT	RAW MATERIAL	APPLICATION
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.



# LIQUID SWEETENER STARCH PRODUCTS\*

Liquid glucose syrups are available with different DE levels. Low DE (up to DE 30) syrups have low content of mono- and disaccharides and show a low level of sweetness. They improve texture and mouthfeel with high viscosity and help to reduce sugar. Standard DE glucose syrups (approx. DE 40 to 50) have a moderate sweetness, low browning tendency and can act as crystallization inhibitor. High DE organic syrups (> DE 70) show the highest level of sweetness and are important as carbohydrate/energy source in various food applications. Some extra high DE glucose syrups are widely used in beverage industry to provide energy or in fermentation industry as substrate - due to their rather high crystallization tendency in some cases crystalline dextrose is used as stable replacement.

## GLUCOSE SYRUP

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.131 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 20.130 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 DE 97	Corn	Fermentation substrates, lemonades, syrups, special drinks, liqueurs, fruit preparations, ice cream

## HIGH MALTOSYRUP

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.132 DE 50	Corn	Hard caramels, bonbons, lollies, jellies, baking products, chocolates, chocolate products

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## GLUCOSE & INVERT SUGAR SYRUP

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.135 F 9	Corn & sugar beet	Fillings of chocolate products, bread, cakes, sweet products, fruit preparations, fruit juice, fruit syrup, ice cream
AGENABON 20.133 F 30	Corn & sugar beet	Fillings of chocolate products, bread, cakes, sweet products, fruit preparations, fruit juice, fruit syrup, ice cream

## INVERT SUGAR SYRUP

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.138	Sugar beet	Fillings of chocolate products, bread, cakes, sweet products, fruit preparations, fruit juice, fruit syrup, ice cream





# POTATO PRODUCTS FOR THE FOOD INDUSTRY

Potato flakes for the food industry are produced using gentle processes like cooking, and a careful drying process to preserve their natural qualities. They are important components in many food products like snacks, baby food, purées, dough mixtures, soups, or bakery products.

PRODUCT	RAW MATERIAL	APPLICATION
AGENAFLOCK 20.707 Potato flakes	Potato	Potato puree, potato dough, baked products, convenience products, canned food, baby food, potato & vegetable soups
AGENABACK 20.757 Potato flakes, ground	Potato	Bakery products or bakery premixes, snacks (pellets, direct-expanded products)





# *SUSTAINABILITY*

For AGRANA Starch, as an industrial processor of corn, potatoes and wheat, sustainability is an integral part of our corporate philosophy.

AGRANA Starch defines sustainability as a harmonious balance of economic, environmental and social responsibility. In our core business, this means, we ...

- **UTILIZE ALMOST 100 % OF OUR AGRICULTURAL RAW MATERIALS AND USE LOW-EMISSION TECHNOLOGIES TO MINIMIZE IMPACTS ON THE ENVIRONMENT**
- **RESPECT ALL OUR STAKEHOLDERS AND THE COMMUNITIES WHERE WE OPERATE**
- **ENGAGE IN LONG-TERM PARTNERSHIPS WITH SUPPLIERS AND CUSTOMERS**



[agrana.com](http://agrana.com)

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