Food & Beverages

Make more possible with *Solutions & Preparations*

For distinctive taste, appealing color, texture and product experiences

Across food & beverage applications, successful products need to deliver the desired sensory experience while performing reliably in production.

AGRANA combines ingredient expertise, formulation competence and application know-how to create tailored preparations that meet your product, processing and handling requirements, whether for retail or out-of-home applications.

Made for your application

- bakery
- beverages
- confectionery
- dairy
- dairy alternatives
- food service
- ice cream
- infant formula & baby food
- lifestyle nutrition
- savory
- sports nutrition

When your product idea needs more

Scan the QR code to explore our tailored solutions

Tailored solutions built around what you want to create

Authentic taste, indulgent experience, functional performance and distinctive texture: AGRANA develops preparations tailored to your requirements.



Base powders: Plant-based powders for flexible nutrition concepts



Fruit solutions: Authentic fruit taste, appealing color and versatile textures



Functional solutions: Tailored functionality for nutritional and technical requirements



Indulgent solutions: Rich taste and texture for distinctive indulgent experiences



Solutions with inclusions: Popping bobas, chocolate pieces and other inclusions for added texture and sensory appeal



Savory solutions: Balanced taste, aroma and mouthfeel for savory applications

At a glance:

Raw materials: Berries | Orchard fruits | Citrus fruits | Tropical & exotic fruits | Faba beans | Grains | Seeds & nuts | Cocoa | Coffee & vanilla | Botanical & herbs | Vegetables & pulses | Spices | Dairy | Meat & seafood

Available options: Clean label | Plant-based | Gluten-free | Organic | Kosher | Halal

More possibilities, built for *your success.*



From consumer trends to a scalable solution

Taste, texture, appearance and functionality all contribute to a successful product experience. A tailored preparation also needs to perform reliably under specific processing conditions and meet the expectations of its market.

AGRANA combines formulation expertise with local market understanding and collaborative development to turn your product requirements into tailored, production-ready solutions.

What do you want to achieve?

→ **Create the right sensory experience**
Bring taste, color and texture together to deliver the product experience your consumers expect.

→ **Make your product distinctive**
Use fruit preparations, indulgent concepts and inclusions to create recognizable product features.

→ **Balance health and indulgence**
Develop functional concepts while addressing the taste, texture and mouthfeel requirements of the finished product.

→ **Meet your processing needs**
Tailor preparations to meet stability, handling and performance requirements in your production process.

→ **Turn ideas into market-ready products**
Translate consumer trends and product briefs into tailored formulations designed for industrial implementation.

Why AGRANA for *solutions & preparations?*

01

From consumer trends to product solutions
Turn consumer insights and market trends into tailored product concepts with AGRANA's development and application expertise.

02

Global reach, local taste expertise
Benefit from 19 R&D and innovation hubs worldwide to transform global inspiration into local consumer favorites.

03

Co-creation from concept to production
Build on 2,000+ new customer product launches annually and a global portfolio of 10,000+ customer-specific SKUs.

Let's bring your product idea to life. Together.



Tell us what you want to create. Explore our solutions and connect with our experts.
Let's make more possible.

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