Food & Beverages

Make more possible with *Fruit Specialties*

For authentic fruit character in every format

Fruit brings recognizable taste, color, texture and visual appeal to food and beverages. Choosing the right format makes a difference to both the product experience and its preparation.

AGRANA combines a versatile fruit portfolio with sourcing and application expertise to help you find the fruit specialty that fits your product concept, processing needs and serving format.

Made for your application

- bakery
- beverages
- confectionery
- convenience food
- dairy
- dairy alternatives
- food service
- ice cream
- savory

When your products need more
Scan the QR code to explore our fruit specialties.

A world of fruit possibilities for your product

Visible fruit pieces, smooth purees, concentrated juices or convenient portions: our portfolio offers different ways to bring fruit character into your application.



Dried fruits: Concentrated fruit taste, natural sweetness and versatile inclusions



Frozen fruits: Individually frozen fruit or convenient fruit portions for flexible handling



Fruit coulis: Smooth fruit preparations for pastries, desserts and toppings



Fruit juice concentrates: Concentrated fruit character for food and beverage formulations



Fruit mixes: Flexible combinations for balanced fruit taste, texture and appearance



NFC juices: Not-from-concentrate juices for recognizable fruit taste



Fruit purees: Smooth fruit ingredients with authentic flavor and color

At a glance:
Raw materials: Berries | Orchard fruits | Citrus fruits | Tropical & exotic fruits
Available options: Organic

More *fruit character.* In more ways than one.

Choose the format that brings your product to life

Fruit specialties can contribute much more than taste. Depending on the format, they bring visible fruit identity, color, texture and sweetness perception to different food and beverage concepts.

AGRANA helps you connect the desired fruit experience with the practical requirements of sourcing, handling, dosing and processing.



What do you want to achieve?

- **Bring authentic fruit character to your product:** Use fruit ingredients to create recognizable taste, color and sensory appeal.
- **Make fruit part of the experience:** Add visible fruit pieces, texture and natural-looking color where appearance matters.
- **Find the right fruit format:** Choose from frozen, dried, concentrated, pureed and liquid fruit ingredients to suit your product.
- **Make handling and preparation easier:** Explore fruit formats designed for convenient dosing, portioning and application.
- **Create new fruit experiences:** Combine fruit varieties and formats for differentiated taste, texture and presentation.

Why AGRANA for *fruit specialties?*

01

Broad fruit portfolio
Access diverse fruit formats, from frozen and dried fruits to juices, concentrates, purees and mixes.

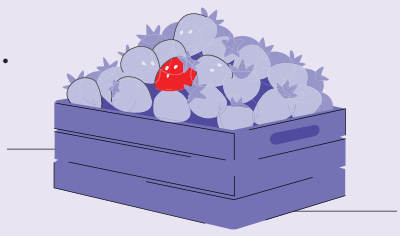
02

Fruit sourcing and processing expertise
Benefit from AGRANA's know-ledge of fruit raw materials, processing requirements and application-specific handling.

03

Application-focused support
Work with AGRANA to identify fruit ingredients that match your sensory targets, product format and production needs.

Let's bring your fruit concept to life. Together.



Tell us what your product needs. Explore our fruit specialties and connect with our experts.
Let's make more possible.

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