Food & Beverages

Make more possible with *Flavors*

For authentic taste and precise sensory profiles

Great taste shapes product identity. In beverages, dairy, bakery and confectionery, the right flavor profile creates recognizable character and helps products meet sensory expectations.

AGRANA combines flavor creation expertise, access to fruit raw materials and application know-how to develop flavor systems that fit your product, process and taste requirements.

Made for your application

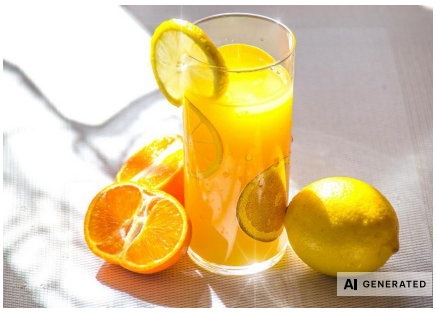
- bakery
- beverages
- confectionery
- dairy
- dairy alternatives
- ice cream

When your product needs more flavor possibilities

Scan the QR code to explore our flavor solutions

Flavor solutions for the experience you want to create

Authentic fruit character, balanced taste or support for challenging formulations: AGRANA's flavor portfolio offers different approaches to achieving your sensory objectives.



Compounded flavors: Balanced flavor systems for recognizable and consistent taste profiles



Extracts: Authentic botanical and spicy character with sensory depth



FMP – Flavors with modifying properties: Taste modulation for sweetness, acidity, bitterness and off-note challenges



FTNF – Flavors from the named fruit: Authentic fruit character for recognizable taste experiences

At a glance:
Raw materials: Berries | Orchard fruits | Citrus fruits | Tropical & exotic fruits | Botanical & herbs | Grains | Seeds & nuts | Cocoa | Coffee & vanilla | Spices
Available options: Functional components | Organic

More ways to shape the *taste experience*

Turn your sensory requirements into the right flavor profile

Flavor development is about more than choosing an aroma. Fruit identity, sweetness perception, off-notes and processing conditions all influence the final sensory experience.

AGRANA works with you to develop flavor solutions that align your desired taste profile with formulation requirements, ingredient interactions and application performance.



What do you want to achieve?

- **Create authentic fruit character**
  Develop recognizable fruit profiles with FTNF flavors and fruit-based flavor expertise.
- **Build a distinctive taste profile**
  Shape fruity, fresh, creamy or indulgent sensory directions for your product concept.
- **Balance challenging taste notes**
  Use flavors with modifying properties to address bitterness, acidity, off-notes and sweetness perception.
- **Support reformulation**
  Explore flavor systems for changing ingredient compositions, including reduced-sugar and functional concepts.
- **Maintain sensory consistency**
  Select flavor solutions suited to your product matrix, processing conditions and desired taste profile.

Why AGRANA for *flavors?*

01

Integrated fruit and flavor expertise
AGRANA combines direct access to fruit with comprehensive flavor capabilities to develop solutions for global markets.

02

Creative and technical know-how
Work with flavor specialists who combine sensory development, formulation knowledge and application understanding.

03

Tailored flavor development
Bring your sensory brief to AGRANA and develop customer-specific solutions aligned with your product and market requirements.

Let's create your next taste experience. Together.



Tell us what your product should taste like. Explore our flavors and connect with our experts.
Let's make more possible.

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