Food & Beverages

Make more possible with *Fibers & Proteins*

For nutritional value and appealing eating quality

Adding fiber or protein to a formulation also means getting texture, structure and mouthfeel right. Both nutritional contribution and product performance matter.

AGRANA combines plant-based ingredient expertise with application know-how to help you balance water binding, structure, nutritional objectives and processing requirements.

Made for your application

- bakery
- beverages
- confectionery
- convenience food
- ice cream
- infant formula & baby food
- savory
- sports nutrition

When your formulation needs more

Scan the QR code to access our fibers and proteins

Fibers and proteins for the functionality your product needs

Manage moisture, build structure or support nutritional enrichment: AGRANA's fiber and protein portfolio offers different ways to achieve the functionality your formulation requires.



Fibers: AGENAFIBER and GOS (galacto-oligosaccharides) for fiber enrichment, water binding, texture and mouthfeel



Proteins: Vital wheat gluten for structure, volume and texture in bakery, plant-based and savory applications

At a glance:
Raw materials: Wheat | Potato | Dairy
Available options: Functional components | Organic | Kosher | Halal

More nutrition. A better balance of functionality.

Bring nutritional goals and eating quality together

Nutritional enrichment is only part of the formulation challenge. Fiber and protein ingredients also influence water binding, structure, texture and the performance of finished products during processing.

AGRANA helps you select functional ingredients that fit your nutritional targets, product characteristics and production requirements without losing sight of sensory appeal.



What do you want to achieve?

→ **Build the right structure**
Use functional proteins to support texture, volume and structure in different food applications.

→ **Manage water and moisture**
Explore fiber and protein functionality for water binding, viscosity and product consistency.

→ **Strengthen nutritional positioning**
Use fiber and protein enrichment to support nutritional goals, including potential "source of fiber" claims.

→ **Advance plant-based concepts**
Create appealing structure and texture in plant-based and hybrid food formulations.

→ **Balance nutrition and eating quality**
Bring nutritional contribution, mouthfeel and processing performance together in one product.

Why AGRANA for *fibers & proteins?*

01

Plant-based ingredient expertise
Benefit from AGRANA's experience with plant-derived ingredients, including functional proteins and fibers.

02

Nutrition meets technical functionality
Access ingredients that contribute to nutritional objectives while addressing structure, texture and water management.

03

Application and processing know-how
Work with AGRANA to match ingredient functionality to your formulation, processing conditions and finished-product requirements.

Let's achieve the right balance. Together.



Tell us what your formulation needs. Explore our fibers and proteins and connect with our experts.
Let's make more possible.

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