Food & Beverages

Make more possible with *Beverage Bases*

For balanced drinks and efficient production

Refreshing fruit drinks, creamy beverages and indulgent concepts all depend on getting taste, texture and stability right.

AGRANA combines beverage formulation expertise with access to fruit ingredients and flavors to develop tailored systems that bring your product concept and production requirements together.

Made for your application

- alcoholic drinks
- café-style drinks
- creamy beverages
- fruit drinks
- functional beverages
- soft drinks

When your beverage concept needs more

Scan the QR code to explore our beverage bases

Beverage solutions built around your next drink concept

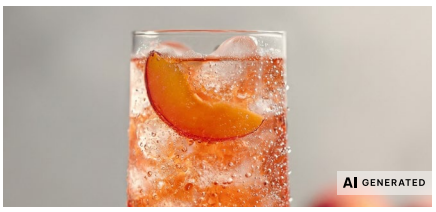
A complex compound, a stable emulsion or a convenient preparation base: our portfolio brings together the ingredients and functionality your beverage requires.



Beverage compounds: Multiple ingredients, one balanced beverage system



Beverage decorations: Popping bobas, foams, and other toppings to elevate your beverage creations



Emulsions: Cloudiness, flavor delivery and stable dispersion



Frappé bases: Creamy texture and consistent café-style preparation



Fruit wines & ciders: Distinctive fruit character for alcoholic and cider concepts



Syrups: Concentrated sweetness, flavor and versatile functionality

At a glance:
Raw materials: Berries | Citrus fruits | Orchard fruits
Tropical & exotic fruits | Cocoa | Coffee & vanilla
Available options: Organic | Functional components

More beverage possibilities. *Less* complexity.

From beverage development to food service applications

Bringing taste, mouthfeel, appearance and stability together is central to beverage development. Combining multiple ingredients in one system can also simplify sourcing, handling and blending.

AGRANA helps you turn your beverage concept into a tailored formulation, connecting sensory objectives and processing requirements with the right ingredients and application expertise.



What do you want to achieve?

→ **Get the taste right**
Create balanced flavor profiles, from refreshing fruit drinks to creamy and indulgent concepts.

→ **Keep beverages stable**
Support consistent dispersion, emulsion quality and sensory performance through processing.

→ **Simplify production**
Reduce sourcing, storage and blending complexity with integrated beverage compounds and bases.

→ **Bring new concepts to market**
Develop distinctive ready-to-drink and food service beverages aligned with changing consumer preferences.

→ **Scale with confidence**
Align beverage formulation and processing requirements from product development through industrial implementation.

Why AGRANA for *beverage bases?*

01

Integrated access to key ingredients
Benefit from AGRANA's access to fruit raw materials, juice concentrates and flavors, combined with beverage formulation expertise.

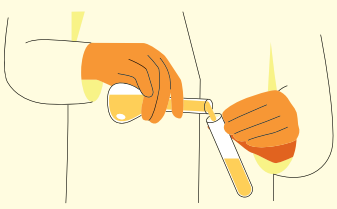
02

Beverage application know-how
Bring your sensory and processing challenges to specialists who understand ingredient interactions, stability and industrial requirements.

03

Tailored development at scale
Work with AGRANA from initial concept through formulation refinement and production implementation to develop a beverage system suited to your needs.

Let's create your next beverage. Together.



Tell us what your drink needs to achieve. Explore our beverage bases and connect with our experts.
Let's make more possible.

Imprint, owner, editor & publisher: AGRANA Beteiligungs-AG, Friedrich-Wilhelm-Raiffeisen-Platz 1, 1020 Wien, Austria