Food & Beverages

Make more possible with *Sugars & Sweeteners*

For sweetness, body and reliable processing

Sweetness is only one part of what sugars and sweeteners contribute. Across bakery, confectionery, beverages and dairy, they also influence texture, mouthfeel and processing behavior.

AGRANA combines a broad sweetening portfolio with ingredient and application expertise to help you find the functionality that fits your product, process and formulation requirements.

Made for your application

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

When sweetness needs to do more

Scan the QR code to explore our sweetening solutions

A sweetening portfolio built around what your product needs

For sweetness, body, controlled crystallization or reliable processing, our portfolio offers different sweetening ingredients and systems to meet your product requirements.



Dextrose: Defined sweetness and carbohydrate energy for diverse applications



Fruit sweetness: Fruit-based sweetening options for distinctive product concepts



Glucose syrup solids: Dry carbohydrate functionality for powders and premixes



Liquid starch sweeteners: Versatile syrups for sweetness, body and texture control



Sugars for retail & food service: Crystalline and specialty sugars for everyday and professional use



Sugars for manufacturers: Consistent crystalline sugars for industrial processing



Sweetening compounds: Tailored caloric and non-caloric sweetener systems in liquid form for specific formulation needs



Sweetness modulator flavorings (FMP): Flavor-based modulation to support sweetness perception

At a glance:
Raw materials: Sugar beet | Sugar cane | Corn | Berries | Orchard fruits | Citrus fruits | Tropical & exotic fruits
Available options: Organic | Non-GMO | Kosher | Halal

More than sweetness. More ways to *get it right.*

The right sweetening makes a difference beyond taste.

Beyond taste, sugars and sweeteners contribute to body, texture, fermentation, crystallization and processing performance. Finding the right balance of these properties is key to achieving the desired product result.

AGRANA helps connect your sweetness targets, product characteristics and production requirements with the appropriate sweetening ingredients and functional properties.



What do you want to achieve?

- **Get the sweetness right:** Select ingredients and systems that deliver the sweetness profile your product needs.
- **Build texture and mouthfeel:** Use sweetness functionality to influence body, viscosity, chew and product structure.
- **Control crystallization:** Choose suitable sweetening ingredients to manage crystallization and texture in confectionery and frozen products.
- **Support efficient processing:** Match solubility, fermentability, browning and handling properties to your production requirements.
- **Explore new formulation options:** Combine sugars, sweeteners and flavors with modifying properties to address changing sensory, nutritional and processing targets.

Why AGRANA for *sugars & sweeteners?*

01

European roots, local market understanding
Building on its European heritage in sugar production, AGRANA combines regional presence with an understanding of local market needs.

02

A broad sweetening portfolio
Access crystalline sugars, liquid sweeteners, dextrose, dried carbohydrates and tailored compounds for different product requirements.

03

Application and processing know-how
Work with specialists to identify the right sweetening functionality for your product, processing conditions and product quality targets.

Let's solve your sweetening challenge. Together.



Tell us what you need your product to achieve. Explore our sweetening portfolio and connect with our experts.
Let's make more possible.

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