Food & Beverages

Make more possible with *Starch Products*

For texture, stability and processing performance

From bakery and dairy to convenience food, confectionery and beverages, starch can make a critical difference to how a product performs and is experienced.

AGRANA combines a broad starch portfolio with ingredient and application know-how to help you find the functionality that fits your formulation, process and labeling requirements.

Made for your application

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

When your formulation needs more

Scan the QR code to access our starch solutions

A starch portfolio built around what you need to achieve

Whether you want to build texture, improve stability, simplify preparation or meet specific processing requirements, our portfolio gives you different routes to the functionality you need.



Clean label starches: Functionality with simpler ingredient declarations



Maltodextrins: Versatile functionality supporting carrier, bulking and texture requirements



Modified starches: Performance where processing gets demanding for reliable texture and stability



Native starches: Versatile functionality in thickening, binding and texturizing from familiar raw materials



Potato flakes: Texture and authentic potato flavor



Pregelatizined starches: Functionality when convenience matters supporting instant preparation

At a glance:
Raw materials: Wheat | Corn | Waxy corn | Potato
Available options: Organic | Non-GMO | Kosher | Halal | Clean label

More possibilities for *texture, stability* and *efficiency*

Make starch work harder for your formulation

The right starch is about more than an ingredient. It can help create the texture consumers expect, keep products stable, support efficient processing and open up new formulation possibilities.

Tell us what your product needs to do. We help you connect your formulation, process and labeling requirements with the right starch functionality.



What do you want to achieve?

- **Get the texture right:** Build the viscosity, structure and mouthfeel your product needs.
- **Keep products stable:** Support consistent texture and performance through processing, storage and preparation.
- **Simplify preparation:** Use pregelatinized and instant solutions where cold-water functionality and convenience matter.
- **Make clean label work harder:** Achieve texture, stability and process tolerance while enabling simpler ingredient declarations.
- **Meet your processing needs:** Choose starch functionality suited to different processing and preparation conditions.

Why AGRANA for *starch products?*

01

Deep starch expertise
Benefit from AGRANA's established expertise in customized starch products and broad portfolio of native, modified and functional starches.

02

Application know-how
Bring your formulation and process requirements to us. Our ingredient and application expertise helps identify the starch functionality that fits your needs.

03

Functionality for reliable performance
From texture and stability to processing performance, AGRANA's starch products help meet demanding formulation and production requirements.

Let's solve your starch challenge. Together.



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

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