

#AGRANAinside



THE NATURAL UPGRADE
Menu

Get inspired

TASTE

Innovations

Experience our innovative
concepts with natural,
organic AGRANA ingredients
for a sustainable lifestyle.

ORGANIC & VEGAN

Tzaziki Sauce



VEGAN



ORGANIC

INGREDIENTS (% W/W)

62.18 %	Dairy-free yogurt
25.91 %	Cucumber
1.55 %	Garlic
3.63 %	Olive oil
3.88 %	Lemon juice
0.26 %	Salt
2.59 %	Fresh dill

PREPARATION

1. Peel the cucumber and grate it using a coarse grater.
2. Sprinkle a pinch of salt over the cucumber and let it sit for about 10 minutes to draw out excess water. After squeeze the cucumber.
3. Peel the garlic cloves and finely mince them. Alternatively, you can use a garlic press to crush the garlic.
4. In a mixing bowl combine the dairy-free yogurt, grated cucumber and minced garlic.
5. Add olive oil, lemon juice, salt and fresh dill according to your taste.
6. Stir everything together until well combined.
7. Refrigerate for at least 1 hour before serving.

SERVE WITH

Serve the tzatziki sauce chilled as a dip with pita bread, fresh vegetables, or as a sauce for plant-based meat balls, gyros or falafel.





ORGANIC & GLUTEN-FREE

White bread



ORGANIC



GLUTEN-FREE



SOURCE
OF FIBER

INGREDIENTS (% W/W)

PART A

23.20 %	Organic native corn starch MAISITA 21.050
7.73 %	Rice flour
4.50 %	Organic potato fiber AGENAFIBER 19.050
1.26 %	Organic pregelatinized potato starch QUEMINA 21.205
1.26 %	Egg white powder
1.15 %	Dry yeast
0.96 %	Salt
0.96 %	Sugar

PART B

57.92 %	Water (86° F)
1.06 %	Oil

PREPARATION

1. Dough preparation: Mix ingredients from Part A. Slowly incorporate first water then oil from Part B while kneading with a kneading hook on slow speed. Knead another 4 minutes on medium speed.
2. Dough rest and proofing: Pour the dough into a loaf pan and let it rest for 45 minutes at 86° F and 85% relative humidity.
3. Baking process: Bake the bread at 464° F falling to 428° F for 50 minutes with steam injection during the first 10 minutes.

SERVE WITH

Organic & vegan tzatziki savory spread from AGRANA Fruit.

VEGAN

Korean BBQ Stir Fry bowl



HIGH IN FIBER



ORGANIC



HIGH IN PROTEIN



VEGAN



CLEAN LABEL

INGREDIENTS BBQ BITES (% W/W)

SEITAN BASE – PHASE A

23.72 %	Organic wheat protein Vital Wheat Gluten
	22.575
3.56 %	Organic potato fiber AGENAFIBER 19.050
46.86 %	Water

MARINADE – PHASE B

11.86 %	Organic tomato puree (3X - concentrate)
5.93 %	Organic soy sauce (dark)
1.78 %	Organic soy sauce (light)
1.19 %	Organic garlic granules
0.24 %	Organic pepper (black)
0.12 %	Organic sesame seed oil
2.37 %	Water
2.30 %	Organic sunflower oil

INGREDIENTS BBQ STIR FRY BOWL (% W/W)

42.00 %	BBQ bites
as needed	Bulgogi marinade
42.00 %	Asian vegetable medley
4.00 %	Fresh ginger
4.00 %	Fresh garlic
4.00 %	Gochujang chili sauce
2.00 %	Chopped peanuts
1 sprig	Fresh cilantro

PREPARATION OF BBQ BITES

1. Mix the ingredients of the base mass (phase A) well and knead for 10 minutes, using a K-beater at medium speed, for example.
2. Briefly simmer the base mass in water (conditions depend on the weight).
3. Cut the base mass into the respective shape (e.g. thin strips of 20 g).
4. Boil/simmer the apportioned gluten base again (conditions depending on weight).
5. Mix the marinade (phase A), marinate the base mass in, and store it in a cool place.
6. Dry/smoke marinated Seitan strips at, e.g., 158° F for 5 hours (depending on size of portions; Target aw-value < 0.8 for shelf life).
7. The shelf life varies according to the preparation steps.

PREPARATION OF FRY BOWL

1. Cook vegan BBQ bites using Korean BBQ spice in place of suggested seasoning to taste.
2. Sear BBQ bites on flat top griddle and coat with Bulgogi marinade.
3. Saute Asian vegetable medley (mushroom, red cabbage, Shredded carrots) with garlic and ginger.
4. Place sauteed Asian vegetable medley in a bowl.
5. Top with seared marinated BBQ bites.
6. Drizzle with gochujang chili sauce (store bought).
7. Garnish with chopped peanuts and cilantro on top.





ORGANIC *Gyros Pita*



HIGH IN FIBER



ORGANIC



HIGH IN PROTEIN



VEGAN



CLEAN LABEL

INGREDIENTS BBQ BITES (% W/W)

SEITAN BASE – PHASE A

23.72 %	Organic wheat protein Vital Wheat Gluten
	22.575
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MARINADE – PHASE B

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1.19 %	Organic garlic granules
0.24 %	Organic pepper (black)
0.12 %	Organic sesame seed oil
2.37 %	Water
2.30 %	Organic sunflower oil

INGREDIENTS GYROS PITA (% W/W)

1 each	Pita Wrap
71.40 %	BBQ Bites
to taste	Greek spices
14.30 %	Vegan tzaziki sauce
14.30 %	Cucumber, tomato, red onion relish

PREPARATION OF BBQ BITES

1. Mix the ingredients of the base mass (phase A) well and knead for 10 minutes, using a K-beater at medium speed, for example.
2. Briefly simmer the base mass in water (conditions depend on the weight).
3. Cut the base mass into the respective shape (e.g. thin strips of 20 g).
4. Boil/simmer the apportioned gluten base again (conditions depending on weight).
5. Mix the marinade (phase A), marinate the base mass in, and store it in a cool place.
6. Dry/smoke marinated Seitan strips at, e.g., 158° F for 5 hours (depending on size of portions; Target aw-value < 0.8 for shelf life).
7. The shelf life varies according to the preparation steps.

PREPARATION OF GYROS PITA

1. Cook per instructions from BBQ bites using gyros seasoning blend in place of suggested seasoning to taste.
2. Warm pita bread on flat top griddle.
3. Sear seitan on flat top griddle.
4. Add seared seitan to the pita wrap.
5. Top with Tzatziki sauce drizzle.
6. Top with cucumber, tomato, red onion relish.
7. Serve wrapped in foil wrap or on a plate.

VEGAN

Tandoori rice bowl



VEGAN

INGREDIENTS „MEAT“ BALLS (% W/W)

PART A

- 35.27 % Textured VITAL WHEAT GLUTEN (textured protein)
- 44.15 % Water
- 2.83 % Spice mix
- 6.06 % Organic wheat protein
- VITAL WHEAT GLUTEN 22.575

PART B

- 7.54 % Sunflower oil
- 3.10 % Organic pregelatinized corn starch QUEMINA 21.204
- 1.08 % Organic potato fiber AGENAFIBER 19.050

PREPERATION OF „MEAT“ BALLS

1. Combine Part A in kitchen mixer (flat beater, 10 min, minimum velocity).
2. Let the mix sit for 20 min without stirring at room temperature.
3. Add Part B and stir it into the mix (2 min, Level 1).
4. Mince the mix using a meat grinder (3-4 mm).
5. Form „meat“ balls (15 g each).
6. Steam the „meat“ balls in a combi steamer (8 min, 100 % Humidity, 158° F).
7. Store the „meat“ balls overnight in the fridge before frying.

INGREDIENTS TANDOORI RICE BOWL (% W/W)

- 55.60 % „Meat“ balls
- 27.80 % Garlic tumeric rice to taste Tandoori spices
- 5.60 % Corriander mint chutney
- 5.60 % Sliced cucumber
- 5.60 % Pickled red onions

PREPARATION OF TANDOORI RICE BOWL

1. Cook vegan „meat“ balls using Tandoori spice in place of suggested seasoning.
2. Cook rice.
3. Assemble rice in a bowl.
4. Top rice with Tandoori seasoned „meat“ balls.
5. Drizzle corriander mint chutney over the „meat“ balls and rice.
6. Garnish with sliced cucumber and pickled red onions.





ORGANIC & GLUTEN-FREE

Waffle



ORGANIC



GLUTEN-FREE

INGREDIENTS (% W/W)

PART A

- 10.89 % Butter, soft
- 9.07 % Sugar
- 0.19 % Salt

PART B

- 11.84 % Water
- 3.95 % Whole egg powder

PART C

- 20.41 % Organic native corn starch
MAISITA 21.050
- 3.47 % Organic potato fiber
AGENAFIBER 19.050
- 1.63 % Organic pregelatinized corn
starch QUEMINA 21.204
- 0.54 % Baking powder
- Ad Lib Cinnamon, ground
- 38.01 % Soy drink

PREPARATION

1. Beat the ingredients from part A until fluffy.
2. Mix the ingredients from Part B and add to part A.
3. Mix the ingredients from Part C.
4. Add Part C and soy drink gradually to the butter/egg mixture until blended.
5. Bake in a preheated waffle iron until golden brown.

SERVE WITH

Strawberry fruit preparation from
AGRANA Fruit.

VEGAN

Chocolate muffins



VEGAN



GLUTEN-FREE



SOURCE
OF FIBER

INGREDIENTS (% W/W)

PART A

20.00 %	Crystal sugar
10.00 %	Organic native corn starch MAISITA 21.050
5.40 %	Rice flour
3.60 %	Dark chocolate, chopped
3.35 %	Cacao powder
2.25 %	Coconut flour
2.20 %	Pea protein
1.10 %	Psyllium husk powder
0.90 %	Organic potato fiber AGENAFIBER 19.050
0.80 %	Cream of tartar baking powder
0.70 %	Salt

PART B

35.67 %	Soy drink
14.03 %	Vegan margarine, soft

PREPARATION

1. Mix the ingredients from Part A.
2. Add the ingredients from Part B to Part A and stir with a hand mixer till creamy.
3. Put mixture into muffin liners ($\frac{3}{4}$ full) in a muffin tray.
4. Bake at 356° F (hot air) for 20 minutes.
5. Let the muffins cool down in the muffin tray for 5 minutes, then put them on a cooling rack.



GLUTEN-FREE
Dessert





YOUR NEW

***Innovative
Ingredient!***

Betaine

DRINKS



**PLANT-BASED,
NATURAL &
SUSTAINABLE**



**CELL PROTECTING
REHYDRATING
OSMOLYTE**



**IMPROVES
STRENGTH AND
POWER**



**IMPROVES MUSCLE
ENDURANCE ON
THE CELLULAR
LEVEL**



**MULTI-
FUNCTIONAL
INGREDIENT**

Impact:

- Plant-based, natural & sustainable
- Hydration and protection on the cellular level
- Helps in maintaining healthy gut
- Releases anti-heat stress, jet lags & muscle fatigue
- Improves overall wellbeing, strength & power

Hydrating- Isotonic

- 1. Red Berry Mix Sports Drink**
10% Juice content (mix of red fruits)
1g/L Betaine
3% Soluble starch (QUEMINA 21.226)
CO₂: low content 2-3 g/L

Energizing

- 2. Energy Drink**
with vitamins, caffeine
without zaurine
1g/L Betaine
CO₂: 4-5 g/L

Betaine is known for its positive effect on the water balance in the cells and for supporting the homocysteine metabolism and thus promotes physical performance and endurance. AGRANA produces 100% natural Betaine anhydrous from GMO-free sugar beets with a very high purity (min. 99% betaine content) in the form of a free-flowing, white, crystalline product.

To demonstrate the positive properties of betaine, AGRANA, together with the beverage and flavor specialist AUSTRIA JUICE, has developed two concepts that you can taste here at the IFT stand.



DAILY DOSE RECOMMENDATION
Dietary intake of betaine is 1–3 g/day

SHELF LIFE
24 months from production date in sealed original packages; stored in a dry, cool, and dark place, protected from direct sunlight and humidity



MARROQUIN
ORGANIC
INTERNATIONAL

A small graphic to the right of the word "ORGANIC" featuring a green leaf-like shape with a cluster of colorful dots (red, orange, yellow, green, blue) inside it.

MEMBER OF THE AGRANA GROUP

DuraBeet®

A TRADEMARK OF AGRANA

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