

# OUR WHEAT PORTFOLIO



*AGRANA's quality proven organic wheat ingredients*

## **WEIZITA 22.050**

*Organic native wheat starch*

## **AGENAMALT 22.235** (Guaranteed Gluten Free)

*Organic maltodextrin DE 19*

## **AGENABON 22.236** (Guaranteed Gluten Free)

*Organic glucose syrup solids DE 29*

## **AGENABON 22.132** (Guaranteed Gluten Free)

*Organic high maltose syrup DE 50*

## **VITAL WHEAT GLUTEN 75 FOOD 22.575**

*Wheat protein*

**AGRANA** – one of the largest organic food manufacturers in Europe and the largest producer of organic starch in the European Union

AGRANA Starch focused for twenty five years on organic ingredients derived from organic potatoes, corn and waxy corn and became worldwide market leader in the production of organic corn starch, maltodextrin and dextrose. Since 2014 AGRANA has offered high quality organic wheat starch & wheat protein from a facility in Pischelsdorf, Lower Austria.

***Wheat starch and wheat gluten have transformed in recent years into specialty, value-added products.***

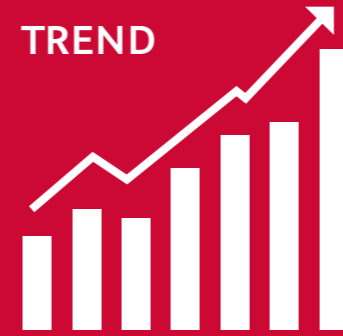
Wheat starch and wheat gluten have transformed in recent years into specialty, value-added products. The value of wheat starch in food applications relates to its unique combination of properties. Although wheat flour inherently contains colored pigments, isolated wheat starch has high purity and is bright white, which is important in flour-based applications, as well as for use as a moisture-control agent in baker's sugar.

Native wheat starch exhibits lower viscosity than other commercial starch sources, so it finds some applications where high solids (body) is desired without excessive thickening. Its thickening ability is affected by its heating rate — a faster heating rate generates higher viscosity due to concurrent increases in granular swelling and leaching of solubles. Above 6 % concentration of wheat starch in watery food systems, the paste develops into stronger gels compared to corn starch, because of the higher content of linear amylose molecules of wheat starch vs. corn starch.

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AGRANA.COM  
THE NATURAL UPGRADE.

### TREND



- Organic & NON GMO
- Clean Label
- Plant protein source
- High protein
- Perfect meat alternative
- Vegetarian & Vegan

***When “with”  
is better than  
“free-from”***

Celiac disease affects only one percent of the population so most vegans have no reason to eliminate gluten from their diets. In fact, a recent study in the British Journal of Nutrition suggested that gluten-free diets are associated with reductions in levels of beneficial intestinal bacteria and increased levels of harmful bacteria, which can affect resistance to disease. For those who don't have celiac disease, it may be beneficial to include gluten in their diet.

(Adapted from: <http://www.theveganrd.com/2009/11/no-need-for-vegans-to-give-up-fat-gluten-soy>)



*Weizita*

*Agenamalt  
& Agenabon*

*Vital  
Wheat Gluten*

## WEIZITA 22.050

- High purity, bright white colour & neutral flavor
- Improvement & control of texture, viscosity & crumb structure
- Binder & thickening agent in soups, sauces, puddings, processed meat a.s.o.
- Stabilization of emulsions
- Adjustment of protein content, notably combined with Vital Wheat Gluten 22.575



## AGENAMALT 22.235

- Improve body, mouthfeel, clear flavor, clarity of end product
- Low osmolality & slow release of energy – sports, health or meal replacement drinks, infant formula
- Neutral carrier for spices & for spray dried fruit juices
- Partial fat or sucrose replacer – calorie reduction
- Improved viscosity & stabilizer
- Reduction of sweetness and sucrose crystallization of sucrose solutions
- Improvement of texture in candies, prevents staling
- Good film forming properties, shelf-life extension of hard candies



## AGENABON 22.236

- Reduction of sweetness
- Adjusting freezing point and elastic properties
- Enhance texture & tenderness in cookies, cakes, muffins
- Increase the solids of a formulation – body & mouthfeel
- Consistent quality – beverage stability improvement
- “Low” colour – no colour influence of end product
- Reduce microbiological spoilage during storage
- Reduction of syneresis
- Carrier & improvement of solubility of powders



## AGENABON 22.132

- Sweetener with characteristics similar to sucrose but less sweetness
- Extended stability and less browning reaction due to minor glucose content
- Formation of very fine sucrose crystals
- Humectant binder – drying out retardation



## VITAL WHEAT GLUTEN 75 FOOD 22.575

- Properties of visco-elasticity and binding – dough stabilization & shaping
- High water absorption
- Milling and flour fortification
- Improves resistance in puff and frozen pastries
- Perfect for use in wheat flour applications
- Cohesion of meat preparations
- Ideal meat alternative – meat-like, fibrous texture
- High nutritional source for vegetarians

