

PRODUCT PORTFOLIO

DRIVING
FOOD INNOVATION
TOGETHER



AGRANA STARCH

AGRANA — an internationally oriented Austrian company is specializing in the refinement of agricultural raw materials across its three core segments: Sugar, Starch, and Fruit. With roots dating back to the 1960s and a formal merger in 1988, AGRANA has evolved from a local starch and sugar producer and supplier into an international player operating 55 production sites in 25 countries, supported by over 9,000 employees.

Within its Starch division, AGRANA processes raw materials such as corn, potatoes, and wheat to produce high-quality starches and starch derived products, used across a wide range of industries — from food and beverages to paper, textiles, and pharmaceuticals. These products are manufactured using modern, environmentally friendly technologies and meet the highest quality standards.

AGRANA's strong commitment to sustainability and continuous innovation not only supports environmental responsibilities, but also reinforces a competitive position in a future-oriented, eco-conscious global economy.

MARROQUIN ORGANIC INTERNATIONAL

Marroquin Organic, AGRANA's U.S. subsidiary, stands out as a pioneer in the organic market with over 30 years of experience, offering a curated portfolio of high-quality organic ingredients with full traceability. Based in Santa Cruz, USA, Marroquin Organic has been part of the AGRANA family since 2020. As part of the AGRANA Group, Marroquin collaborates closely with customers to develop innovative products, leveraging AGRANA's expertise to serve the food, beverage, nutraceutical, pet, and cosmetic pharma industries.

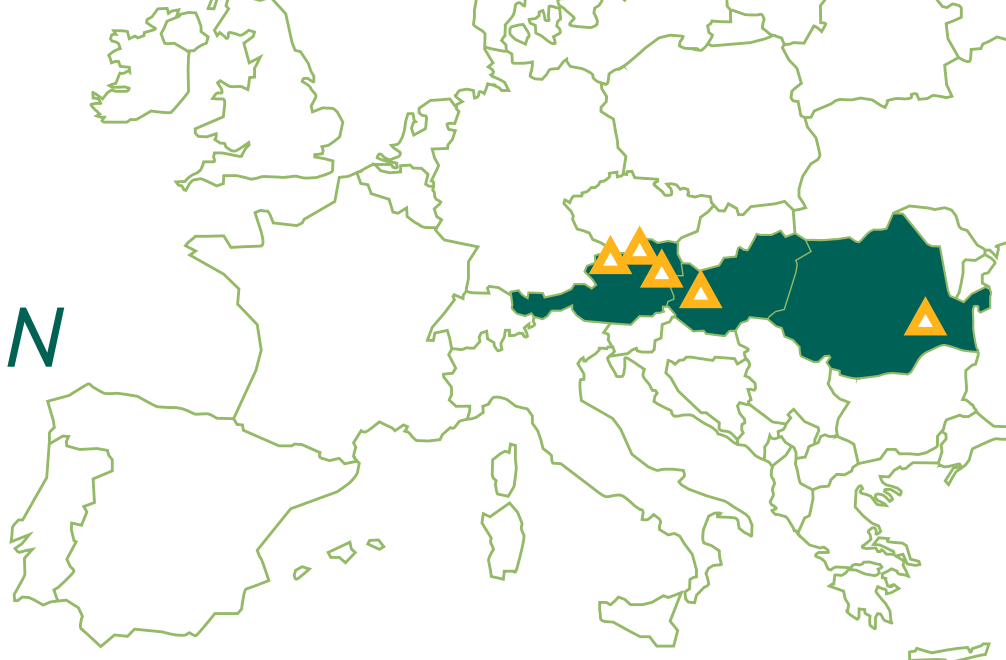
WHEAT PROTEIN · FIBER · MALTODEXTRINS · **ORGANIC** ·

CLEAN LABEL · FUNCTIONAL STARCHES ·

CORN SYRUPS · SWEETENERS · **INFANT FORMULA**

STARCH PLANTS IN EUROPE

- ▲ Starch plants
- Countries with production sites



AGRANA STARCH'S CUSTOMER FOCUS



CUSTOMIZED PRODUCTS



CLEAN AND CONSISTENT QUALITY



INDIVIDUAL SERVICE

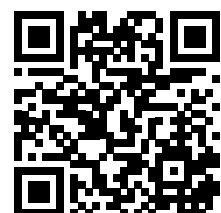
CERTIFICATIONS



pastus⁺



LISTEN TO THE AGRANA PODCAST "STARCHES FOR YOUR LIFE" AND TAKE A CLOSER LOOK AT THE ESSENTIAL ROLE AGRANA PLAYS BEHIND THE SCENES OF EVERYDAY FOOD PRODUCTS.





NATIVE STARCHES

Native starches are the most natural starch products, which are powdered carbohydrates obtained from plants containing starch. They are ideal for use in applications where products are consumed directly after preparation as well as special applications such as gluten-free bakery products. Basically, products where no storage or specific process stability is required.

PRODUCT	RAW MATERIAL	APPLICATION
Stärkina 20.000 Native potato starch	Potato	Bread & bakery products, meat & meat products, soups & sauces, gravy thickener
Stärkina 20.013 Dehydrated potato starch (moisture: max. 6 %)	Potato	Dry soup mixes, sauces
MAISITA 21.000 Native corn starch	Corn	Baking & pudding powder, molding starch
MAISITA 21.001 Native corn starch, fine grade	Corn	Baking & pudding powder
MAISITA 21.002 Dehydrated corn starch (moisture: max. 6 %)	Corn	Dry soup mixes, sauces, pudding powder
MAISITA 21.007 Native waxy corn starch	Waxy corn	Convenience products, frozen foods
WEIZITA 22.000 Native wheat starch	Wheat	Bakery products, soups & sauces, candies & confectionaries, meat & meat products, convenience products





CLEAN LABEL STARCHES

Clean label starches are natural or minimally processed starches that are used in food products to improve texture, stability, and shelf life without the need for chemical modifications. They meet consumers' growing demand for transparency, quality, and trust by relying on easily recognizable, natural components.

CLEAN LABEL COOK-UP STARCHES

PRODUCT	RAW MATERIAL	APPLICATION
AGENAPURE 21.404	Waxy corn	Sauces & dressings (e.g. ketchup and mayonnaise), bake stable fillings, dairy & plant-based alternatives, fruit preparations
AGENAPURE 21.405	Waxy corn	Sauces & dressings (e.g. ketchup and mayonnaise), bake stable fillings, dairy & plant-based alternatives, fruit preparations
AGENAPURE 21.407	Waxy corn	Sauces & dressings, bake stable fillings, dairy & plant-based alternatives, fruit preparations, canned food, convenience products
AGENAPURE 21.409	Waxy corn	Sauces & dressings, bake stable fillings, dairy & plant-based alternatives, fruit preparations, canned food, convenience products





PREGELATINIZED STARCHES

Pregelatinized starches represent hydrothermally treated starches based on various raw materials and have the capability to swell upon the addition of cold water. So they are instant starches which do not require any heating or cooking procedure to develop their intended properties.

PRODUCT	RAW MATERIAL	APPLICATION
QUEMINA 21.200	Corn	Gnocchi, convenience products
QUEMINA 21.201	Potato	Dry soups & sauces, sweet dessert creams, extruded snack products
QUEMINA 21.214	Waxy corn	Baby food, peanut coating, sauces
QUEMINA 21.216	Potato	Baby food, instant foods, sauces
QUEMINA 21.219	Starch mix	Baby food
QUEMINA 21.226	Waxy corn	Clean Label products, flavours, ice cream, sports- & clinical nutrition, baby food, spices, dry soups, candies & confectionaries

MODIFIED PREGELATINIZED STARCHES

Modified pregelatinized starches are specially processed starches that optimize their natural properties for greater flexibility and performance. Through chemical or physical modifications, they offer enhanced stability, higher viscosity, and more precise texture control, even under extreme conditions such as high acidity or salt content.

PRODUCT	RAW MATERIAL	APPLICATION
AGENAJEL 20.306 E1412	Waxy corn	Condiments & delicacies (e.g. salad dressings & mayonnaise, etc.), instant dessert creams
AGENAJEL 20.307 E1442	Waxy corn	Fine food, instant products, fruit preparations, bakery products
AGENAJEL 20.309 E1422	Waxy corn	Condiments & delicacies (e.g. mayonnaise & ketchup, etc.), instant dessert creams, baking stable fillings

MODIFIED COOK-UP STARCHES

Modified cook-up starches are specially processed to outperform native starches in demanding food applications. Through physical or chemical modifications, they deliver superior thickening power, viscosity, and texture control that remain stable even under high temperatures or extended cooking. These starches are ideal for maintaining consistency and quality in products exposed to intense heat or long processing times.

PRODUCT	RAW MATERIAL	APPLICATION
AGENADYN 21.011 Thin-boiling corn starch	Corn	Jellies, spreadable cheese, cheese imitates
AGENAJEL 20.320 E1422	Waxy corn	Condiments e.g. mayonnaise & ketchup ect., sauces, creams, convenience products
AGENAJEL 20.321 E1422	Waxy corn	Condiments e.g. mayonnaise & ketchup ect., dairy products
AGENAJEL 20.322 E1422	Waxy corn	Gravy, sauces, dry soup mixes & sauces, pâté
AGENAJEL 20.330 E1422	Waxy Corn	Condiments e.g. mayonnaise & ketchup ect., yoghurts, frozen foods, convenience products
AGENAJEL 20.350 E1412	Waxy Corn	Convenience products
AGENAJEL 20.371 E1442	Waxy Corn	Fruit preparations, condiments, ham brine
AGENAJEL 20.381 E1442	Waxy Corn	Fruit preparations, bake stable products
AGENAJEL 20.383 E1442	Waxy Corn	Fruit preparations, bake stable products, UHT-pudding
AGENAJEL 20.385 E1442	Waxy Corn	Yoghurts, UHT-pudding

WHEAT PROTEIN

Grain protein products such as wheat protein are valuable products from starch processing and important ingredients for baked goods and plant-based meat alternatives. They are especially important as nutritional source of protein for vegetarians and vegans as they can be used as a substitution to animal-derived proteins such as egg, milk, and meat. Vital grain proteins are not only a relevant protein source but also are supporting to improve mouthfeel, texture and volume of finished products due to their high water adsorption and viscosity.

PRODUCT	RAW MATERIAL	APPLICATION
VITAL WHEAT GLUTEN 22.875	Wheat	Wheat flour applications, meat alternatives (– supports meat-like, fibrous texture, high nutritional source for vegetarians)



DRIED STARCH SACCHARIFICATION PRODUCTS

Spray-dried maltodextrins and glucose syrup solids are used as carriers for fruit powder, spices and flavorings with no influence on taste and color of the final product. Those dried saccharification products will support reducing sweetness in contrast to other sweeteners such as sucrose and will at the same time enhance mouthfeel, texture and sweetness profile. In addition, they will contribute to tenderness in cookies, cakes and muffins and will support browning or will enable to adjust the browning tendency. Additionally, their use can be of importance to avoid microbiological spoilage.

MALTODEXTRINS

PRODUCT	RAW MATERIAL	APPLICATION
AGENANOVA 30.326 DE max. 1	Waxy corn	Candies & confectionaries, instant beverages, blending component (e.g. for spices), carrier for spray-dried flavours, ice cream, sports- & clinical-nutrition, dessert creams, clear & dry soups
AGENAMALT 20.226 DE 6	Waxy corn	Neutral carrier for flavours, anti-caking agent, candies & confectionaries, gum drops
AGENAMALT 20.224 DE 12	Corn	Carrier & anti-caking agent, baby & adult formula, dry soup mixes & sauces
AGENAMALT 20.227 DE 12	Waxy corn	Carrier & anti-caking agent, baby & adult formula, dry soup mixes & sauces
AGENAMALT 20.225 DE 15	Corn	Carrier & anti-caking agent, baby & adult formula, dry soup mixes & sauces
AGENAMALT 20.222 DE 19	Corn	Carrier, baby food & adult nutrition, blending component (e.g. for spices), beverages, candies & confectionaries
AGENAMALT 20.271* DE 19	Corn	Carrier, baby food & adult nutrition, blending component (e.g. for spices), beverages, candies & confectionaries



CORN SYRUP SOLIDS

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.221 DE 21	Corn	Meat & meat products, sauces, coffee creamer
AGENABON 20.220 DE29	Corn	Ice cream, liqueurs, coffee creamer
AGENABON 20.273* DE 29	Corn	Ice cream, liqueurs, coffee creamer
AGENABON 20.219 DE 33	Corn	Candies & confectionaries, ice cream, liqueurs

DEXTROSE MONOHYDRAT

PRODUCT	RAW MATERIAL	APPLICATION
DEXTRODYN 20.200	Corn	Blending component (e.g. for spices), ice cream, candies & confectionaries





LIQUID SWEETENER STARCH PRODUCTS

Liquid glucose syrups are available with different DE levels. Low DE (up to DE 30) syrups have low content of mono- and disaccharides and show a low level of sweetness. They improve texture and mouthfeel with high viscosity and help to reduce sugar. Standard DE glucose syrups (approx. DE 40 to 50) have a moderate sweetness, low browning tendency and can act as crystallization inhibitor. High DE syrups (> DE 70) show the highest level of sweetness and are important as carbohydrate/energy source in various food applications. Some extra high DE glucose syrups are widely used in beverage industry to provide energy or in fermentation industry as substrate - due to their rather high crystallization tendency in some cases crystalline dextrose is used as stable replacement.

STANDARD GLUCOSE SYRUPS

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.160 approx. 82 °Bx (DE 40)	Corn	Candies & confectionaries, fondants, bonbons, gums & jellies, creams
AGENABON 20.162 approx. 84 °Bx (DE 40)	Corn	Ice cream, fondants, candies & confectionaries

GLUCOSE SYRUP (LOW DE VALUE)

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.104 approx. 75 °Bx (DE 30)	Corn	Ice cream, liqueurs, ketchup, condiments, dressings
AGENABON 20.164 approx. 80 °Bx (DE 30)	Corn	Ice cream, coffee creamer, creams
AGENABON 20.165 approx. 77,5 °Bx (DE 30)	Corn	Ice cream, liqueurs, ketchup, condiments, dressings



GLUCOSE SYRUP (HIGH DE VALUE)

PRODUCT	RAW MATERIAL	APPLICATION
AGRANAFERM 20.152 approx. 74 °Bx (DE 96)	Corn	Fermentation substrates, lemonades, syrups, special drinks, liqueurs, fruit preparations
AGENABON 20.157 approx. 74 °Bx (DE 96)	Corn	Fruitbased soft drinks, sport & energy drinks

MALTOSE SYRUPS (GLUCOSE SYRUPS WITH HIGH CONTENT OF MALTOSE)

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.112 approx. 81,5 Bx° (DE 49)	Corn	Candies & confectionaries, hard caramels, gums & jellies, ice cream
AGENABON 20.113 approx. 80 °Bx (DE 50)	Corn	Candies & confectionaries, hard caramels, gums & jellies, ice cream
AGENABON 20.114 approx. 81 °Bx (DE 42)	Corn	Candies & confectionaries, hard caramels, gums & jellies, ice cream
AGENABON 20.115 approx. 82,5 °Bx (DE 44)	Corn	Candies & confectionaries, hard caramels, gums & jellies, ice cream

GLUCOSE SYRUPS WITH HIGH CONTENT OF GLUCOSE AND MALTOSE

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.116 approx. 81,5 °Bx (DE 61)	Corn	Candies & confectionaries, hard caramels, gums & jellies, ice cream





FRUCTOSE CONTAINING SYRUPS (WITH LOW FRUCTOSE CONTENT)

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.140 9 % fructose, approx. 80,5 °Bx (DE 71)	Corn	Fruit preparations, fruit syrups, candies & confectionaries, ice cream, jams, ketchup, dressings
AGENABON 20.158 9 % fructose, approx. 83 °Bx (DE 73)	Corn	Fruit preparations, fruit syrups, candies & confectionaries, ice cream, jams, ketchup
AGENABON 20.142 19 % fructose, approx. 79,5 °Bx (DE 75)	Corn	Dairy desserts, ice cream, gums & jellies, fondants, cream fillings
AGENABON 20.146 29 % fructose, approx. 74,5 °Bx (DE 81)	Corn	Dairy desserts, fruit preparations, fruit syrups, jams, drinks, cream fillings
AGENASWEET 20.190 Glucose-fructose-sugar syrup	Corn and sugar beet	Drinks, fruit preparations

FRUCTOSE CONTAINING SYRUPS (HIGH FRUCTOSE CORN SYRUP)

PRODUCT	RAW MATERIAL	APPLICATION
AGENABON 20.170 42 % fructose, glucose-fructose syrup	Corn	Drinks, fruit preparations
AGENABON 20.171 55 % fructose, fructose-glucose syrup	Corn	Drinks, fruit preparations
AGENABON 20.174 40 % fructose with maltose, fructose-glucose syrup	Corn	Drinks, fruit syrups, jams, special drinks
AGENABON 20.175 50 % fructose, fructose-glucose syrup	Corn	Drinks



POTATO PRODUCTS FOR THE FOOD INDUSTRY

Potato flakes for the food industry are produced using gentle processes like cooking, and a careful drying process to preserve their natural qualities. They are important components in many food products like snacks, baby food, purées, dough mixtures, soups, or bakery products.

AGENAFLOCK 20.500
Potato flakes

AGENAFLOCK 20.702
Potato flakes, without additives – „Clean Label“

AGENABACK 20.753
Potato flakes, ground

AGENABACK 20.754
Potato flakes, ground, without additives – „Clean Label“





SUSTAINABILITY

For AGRANA Starch, as an industrial processor of corn, potatoes and wheat, sustainability is an integral part of our corporate philosophy.

AGRANA Starch defines sustainability as a harmonious balance of economic, environmental and social responsibility. In our core business, this means, we ...

- **UTILIZE ALMOST 100 % OF OUR AGRICULTURAL RAW MATERIALS AND USE LOW-EMISSION TECHNOLOGIES TO MINIMIZE IMPACTS ON THE ENVIRONMENT**
- **RESPECT ALL OUR STAKEHOLDERS AND THE COMMUNITIES WHERE WE OPERATE**
- **ENGAGE IN LONG-TERM PARTNERSHIPS WITH SUPPLIERS AND CUSTOMERS**





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