



PRESS RELEASE

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From palm oil free organic cocoa butter crunchies to organic vegetarian leberkäse: AGRANA presents numerous innovations at the BIOFACH 2022 in Nuremberg

The AGRANA Group is again presenting a diverse product portfolio at the BIOFACH in Nuremberg, the world's leading trade fair for organic food (26 - 29 July 2022). This international fruit, starch and sugar company from Austria will once again be demonstrating its broad range of expertise when it comes to developing tasty and sustainable plant-based concepts tailored specifically to reflect current consumer preferences. Visitors to Stand # 565 in Hall 1 at the BIOFACH will be able to taste numerous innovations.

AGRANA's organic product portfolio also ranges from fruit preparations for the dairy, bakery and ice cream industries to fruit juice concentrates, customised products, infant formulae and top quality sugar products. In its three business segments, AGRANA supplies both local producers and large international players in the food processing industry.

"We are delighted that the BIOFACH is again taking place on site this year, enabling us to present our extensive organic product portfolio. As a processor of plant-based, agricultural raw materials, we aim to show our customers how we can address the demand for vegan and vegetarian nutrition with new sustainable concepts. For this trade fair, our product development centre has focused on meat alternatives, such as vegan burgers, plant-based yoghurt alternatives and ice cream varieties," says AGRANA CEO Markus Mühleisen.

Adding plant-based and organic nutritional options is also an important contribution to protecting the environment and biodiversity. Increasing numbers of consumers are adding vegan and vegetarian alternatives to their diets: A recent survey highlighted that 37 % of Europeans refer to themselves as flexitarians, vegetarians or vegans (Smart Protein Survey, November 2021). With ten percent, Germany has the highest share of consumers in Europe who rely entirely on a plant-based diet. The proportion in Austria not far behind, with seven percent. A third of consumers in both countries refer to themselves as flexitarians.

The following product innovations will be in focus on the AGRANA stand at BIOFACH:

Organic meat alternatives free of additives

The challenge when making vegan meat replacement products is to also offer organic alternatives and use formulations which are free of additives – particularly artificial emulsifiers such as methyl cellulose. At the same time, consumers also expect products to have a meat-like texture and juicy mouthfeel.

The AGRANA Research and Innovation Centre (ARIC) in Tulln, Austria's largest industrial research centre in the food sector, has been successful in creating vegan beef burger patties on the basis of pre-gelatinised maize starch, potato fibres and vital wheat gluten, which completely replace the need for methyl cellulose. In combination with the fluffy, soft, vegan burger buns also developed by AGRANA on the basis of an egg substitute as well as its own organic vegan BBQ sauce, these burgers are a completely organic and vegan alternative to conventional products.

AGRANA even offers an organic vegetarian alternative for the leberkäse speciality which is particularly popular in southern Germany and Austria. Previously, it was difficult for vegetarians to find meat-free, organic and clean-label alternatives. On the basis of wheat protein and agricultural products which are entirely organic, AGRANA has developed a vegetarian leberkäse which can be served either as thin slices in a roll or fresh-out-of-the-oven leberkäse.

First palm oil free, organic, cocoa butter crunchies

The consistency of food also plays an important role in the enjoyment of dairy products. Dairies are experiencing a sharp rise in demand for organic products in this area. That's why AGRANA has developed its chocolate inclusions for yoghurts in which palm oil is replaced by cocoa butter, becoming the first supplier on the market to offer organic crunchies of this kind.

These cocoa butter crunchies are a cereal product coated in cocoa butter and powder which add crunchy enjoyment to yoghurts, either blended in or as a layer at the bottom. Thanks to the special formulation, the crunchies remain crispy for the entire shelf life of the yoghurt. This means that there is no need for a packaging compartment separate from the yoghurt. It is also possible to combine these with a wide range of fruit varieties as well as coffee, chocolate, nut and caramel.

Ice cream innovations and yoghurt alternatives to address current consumer trends

Consumer trends related to fruit products highlight that more than half of consumers prefer spoonable yoghurts which combine fruit and brown flavour notes. Nuts are a taste trend with considerable growth potential here, which is why AGRANA has combined nut butter and fruit to present this as one of its latest innovations at BIOFACH: The cashew-mango fruit and nut butter combination in Greek yoghurt is a concept for a young target group.

AGRANA addresses the current demand for vegan desserts with further trade fair highlights such as an all-in-one solution of a blueberry-cassis fruit yoghurt alternatives based on spelt, a plant-based oat ice cream with an exotic swirl and a vegan coconut sorbet.

Première for a creamy, all-vegan panna cotta on a pool of fruit glaze

Until now, consumers have searched in vain for a 100% vegan and organic alternative to the popular Italian dessert panna cotta. After being prepared, the panna cotta is served on a plate, which requires a high degree of stability usually achieved by means of animal-based gelatine or agar as a gelling agent. AGRANA has now developed the only vegan alternative to conventional panna cotta, based on a combination of two different corn starches and oat drink. This plant-only and also low-fat panna cotta has the perfect creamy colour, soft mouthfeel and a mildly sweet and vanilla-based taste. This vegan panna cotta will be served

at BIOFACH on a pool of organic strawberry and raspberry glaze developed by AGRANA Fruit.

Why not? A sweet, vegan, honey-flavoured spread for bread

Taken literally, honey is also animal-based, which is why 100% vegan consumers are on the lookout for plant-based alternatives. As an inspiration for producers looking to provide their consumers with a 100% plant-based, organic alternative, AGRANA has developed a sweet, vegan spread based on an organic corn syrup. The flavouring expertise of AUSTRIA JUICE, a joint venture between AGRANA and Raiffeisen Ware Austria, added the typical taste of honey during the product development phase.

About AGRANA

AGRANA converts agricultural raw materials into high-quality foods and numerous industrial intermediate products. Around 9,000 employees at 55 production facilities worldwide generate annual Group revenue of approximately € 2.9 billion. The Group was founded in 1988, is the global leader in fruit preparations and also a major producer of fruit juice concentrates in Europe as well as being a key manufacturer of customised potato, corn and wheat starch products in addition to organic ethanol in its Starch segment. AGRANA is one of the leading sugar companies in Central and Eastern Europe.

This press release is available in German and English at www.agrana.com.