



#AGRAMAinside

# THE NATURAL UPGRADE MENU

GET INSPIRED

# TASTE INNOVATIONS

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

# VEGETARIAN INTERPRETED „LEBERKÄSE“

Organic  
meat  
alternative



CLEAN LABEL



VEGETARIAN



HIGH PROTEIN

## INGREDIENTS (% W/W)

### PART A

35.34%	Water
1.91%	Tomato paste (triple concentrated)

### PART B

17.11%	Sunflower oil
4.03%	Organic pregelatinized maize starch QUEMINA 21.204

### PART C

15.00%	Organic wheat protein VITAL WHEAT GLUTEN 22.575
4.01%	Organic spice mixture for Leberkäse

### PART D

16.30%	Water (<10°C)
6.30%	Egg white powder

## PREPARATION

1. Pre-mix part D for 10 min
2. Pre-mix part C in Thermomix for 30 sec
3. Disperse part B until its homogenous
4. Slowly drip part B into part C while mixing
5. Add part A and stir for a total of 2 min
6. Add egg white suspension and mix for another 2 min
7. Pour the baking mixgture into a pre-greased loaf tin and steam in a combi-steamer to a core temperature of 82°C (130°C, 90% RH)
8. Brush with oil and fry again in the combi-steamer for 13 min for crust/ colour (224°C, 30% RH)

Especially in southern Germany and Austria, Leberkäse is very popular as a snack or main meal. For vegetarians, however, meat-free, organic and clean-label alternatives were hard to find.

Based on wheat protein and using only organic ingredients, AGRANA has succeeded in developing a product with a smooth, elastic texture and a short bite that is typical of classic Leberkäse. The vegetarian Leberkäse can either be served cooled and sliced thin in a roll or warm as „Backofenleberkäse“.

Free from artificial stabilizers like methyl cellulose

# ORGANIC VEGAN BURGER PATTY



CLEAN LABEL



VEGAN



HIGH FIBER



ORGANIC

## INGREDIENTS (% W/W)

53.53%	Water
31.00%	Textured wheat protein from <b>VITAL WHEAT GLUTEN 22.575</b>
8.89%	Corn oil
2.92%	<b>Organic pregelatinized maize starch QUEMINA 21.204</b>
1.06%	<b>Potato fiber AGENAFIBER 19.050</b>
2.59%	Organic spice mixture for beef

## SAUCE

Serve with **AGRANA organic BBQ\_sauce**

The challenge for many manufacturers of vegan meat substitutes is to offer consumers organic alternatives as well, using formulations free of additives - especially artificial stabilizers such as methyl cellulose. At the same time, consumers expect a meat-like texture with a juicy mouthfeel.

The AGRANA Research and Development Center in Tulln was able to develop vegan beef burger patties based on wheat vital gluten, pregelatinized corn starch and potato fiber, which completely replace methyl cellulose and achieve an all-round convincing taste experience.

## PREPARATION

1. Stir spice mixture into water
2. Incorporate textured protein into the liquid phase (stir 10 min) and allow to swell (20 min)
3. Grind in thermomix for 5 min on speed 4
4. Suspend **QUEMINA** in corn oil and add to hydrogenated texturate
5. Mix for 2 min on speed 2 reverse
6. Form patties using a patty press (around 40 g per patty)
7. Cook using combi-steamer for 8 min, 100% humidity, 120°C
8. Serve with **AGRANA organic BBQ\_sauce**

No artificial  
additives

Free from artificial stabilizers like methyl cellulose

# ... IN AN ORGANIC VEGAN BRIOCHE BUN



ORGANIC



VEGAN

## INGREDIENTS (% W/W)

51.9%	Wheat flour W700
27.4%	Soy drink
6.5%	Sunflower oil
6%	Water
4%	<b>Egg substitute made from wheat and corn AGENOVUM 22.571</b>
2.2%	Sugar
1.3%	Salt
0.7%	Dry yeast

## PREPARATION

1. Mix all the components except oil with a dough hook for 3 min; add oil and knead for another 3 min until a homogeneous dough is formed
2. Let the dough rest at 35°C and 85% steam for 45 min
3. Divide into 80g dough pieces and round
4. Let dough rise at 35°C and 85% steam for 30 min
5. Brush the dough pieces with egg, sprinkle with sesame seeds and bake it at 200°C for 13 min with humidification

In combination with the vegan, fluffy-soft burger brioche buns which were also developed by AGRANA (on the basis of egg substitute), the burger patties are a completely organic and vegan alternative to conventional products.

Even more, topped with the delicious vegan organic BBQ sauce from AGRANA Fruit you have a delightful and tasteful all in one solution for a popular meal.





# ORGANIC POTATO BAGUETTE



HIGH FIBER



CLEAN LABEL



ORGANIC

## INGREDIENTS (% W/W)

41.50%	Wheat flour
8.30%	Organic potato flakes AGENAFLOCK 20.708
0.70%	Salt
0.70%	Sugar
45.70%	Water
0.60%	Dry yeast
0.80%	Olive oil
1.70%	Organic potato fiber AGENAFIBER 19.050

## SERVE WITH

Vegan, organic and high protein  
savory spreads from AGRANA Fruit  
in two flavors:

- Tomatoes Red Lentils in oat spread
- Pepper Cashew in oat spread

## PREPARATION

1. Mix all components and knead homogeneously
2. Rest dough overnight at 4°C
3. Divide into 150g dough pieces, let rest for 10 min and form baguette
4. Leave to rise at 28°C for about an hour until 3/4 proofed
5. Bake at 235°C for 15 min with steam

# ORGANIC WHOLE GRAIN ROLLBREAD



HIGH FIBER



CLEAN LABEL



ORGANIC



HIGH PROTEIN

## INGREDIENTS (% W/W)

### PART A

4.59%	Sunflower seeds
1.39%	Pumpkin seeds
8.64%	Linseed
1.28%	Organic potato fiber AGENAFIBER 19.050
2.77%	Sesame
17.28%	Water

### PART B

4.80%	Flaxseed meal
18.13%	Whole wheat flour
11.52%	Organic wheat protein VITAL WHEAT GLUTEN 22.575
26.50%	Water
0.84%	Dry yeast
1.07%	Salt
0.86%	Baking malt flour
0.32%	Sugar

## SERVE WITH

Vegan, organic and high protein  
savory spreads from AGRANA Fruit  
in two flavors:

- Tomatoes Red Lentils in oat spread
- Pepper Cashew in oat spread

## PREPARATION

1. Mix part A and leave to soak for at least 8 hours
2. Mix part B with a dough hook for 3 min on slow speed
3. Knead for another 6 min on medium speed until a homogeneous dough is formed
4. Knead part A on slow speed
5. Let dough rest at 28°C for 15 min
6. Divide into 80g dough pieces, round, work lengthwise and shape into rolls and sprinkle with seeds
7. Leave to rise at 28°C for about an hour (until fully risen)
8. Bake at 235°C for 23 min with steam





# VEGAN ORGANIC PANNA COTTA

Premiere:  
100%  
plant-based



FAT REDUCED



VEGAN



ORGANIC

## INGREDIENTS (% W/W)

### PART A

20.88%	Oat drink
56.67%	Oat cream
3.33%	Organic thin boiling corn starch AGENADYN 20.053
2.22%	Organic native corn starch MAISITA 21.050

### PART B

7.95%	Coconut fat neutral (91% Fat)
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### PART C

7.75%	Sugar
1.19%	Vanilla Flavor

### SAUCE

AGRANA Strawberry-raspberry  
fruit preparation

## PREPARATION

1. Mix components of part A homogeneously and transfer to Stephan cooker
2. Add components of part B in Stephan cooker. Heat mixture with stirring (10% main motor, 60% transport blade power) to 95°C and keep the temperature for 5 min
3. Cool mixture to 50°C
4. Add part C to the mixture, heat to 95°C while stirring (10% main motor, 60% transport blade power). Hold temperature for 2 min
5. Cool mixture to 50°C
6. Fill the hot mixture and refrigerate overnight (4°C)
7. Serve on organic fruit sauce

A typical Italian panna cotta is plated after cooking. The required stability in conventional products is achieved with gelatin (of animal origin) or agar-agar. AGRANA has developed the only vegan alternative to classic panna cotta, based on corn starch, oat milk and natural stabilizers. The purely vegetable and thereby also fat-reduced panna cotta convinces with an appealing creamy color, soft mouthfeel and light sweetness and vanilla flavor. The vegan panna cotta is served on organic strawberry-raspberry fruit preparation from AGRANA Fruit.





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