



AGRANA Fruit Texture Toolkit

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Texture can significantly influence how we perceive taste, offering endless opportunities for culinary innovation. The appearance, aroma, and mouthfeel of food all contribute to our overall enjoyment. How can we improve the texture and sensory perception of products? Read on!

Our Texture Solutions

By using our preparations as vehicles for texture-based innovation, we can offer nearly limitless texture innovation making it easy for brands to extend their portfolio with new textures. Our preparations can be implemented for dairy and plant-based yogurts, desserts, ice creams, beverages or bakery products. This can be achieved using the following tools in our toolkit.*



MOUTHFEEL ENHANCEMENT



LAYERED SOLUTIONS



WHIPPED SOLUTIONS



FRUIT SUPERIORITY



FRUIT SPECIALTIES



INCLUSIONS

*Offers may vary according to each region

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MOUTHFEEL ENHANCEMENT

Combining various ingredients that create and/or adjust the structure of foods, making our preparation the functional vehicle to enhance many aspects of the sensory experience of the final application in appearance, mouthfeel and taste.

BENEFITS

- Functional enrichment
- All-in-one solution
- Convenient handling
- Limitless combinations
- Clean label solutions

LAYERED SOLUTIONS

Our product portfolio, formulation and application expertise allow us to design multi-layered solutions combining different kind of textures in one product:

- Fruit on Top, Fruit on Bottom
- Sauces, Variegates, Coulis, Core fillings
- Syrups
- Nut Butters
- Whipped Layers

BENEFITS

- Multi-sensorial experience
- Combination of various textures in one product
- Endless possibilities



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possible as vegan formulations as well

WHIPPED SOLUTIONS

Different solutions allowing to achieve a wide range of foam textures and levels of overrun:

1. To aerate **dairy and non-dairy bases** (lactem base)
2. To aerate **fruit and brown flavor** preparations

BENEFITS

- Product volume increases up to 70% leading to a light but indulgent experience
- Permissible indulgence and nostalgia appeal
- Good shelf life
- High variety of solutions to achieve customized overrun, texture, firmness and labelling

FRUIT SUPERIORITY

Solutions for industrial foods as close as possible to fresh fruit via 4 main levers during the production process:

1. Sourcing & fruit selection
2. Pre-treatment of the fruits – Infusion
3. Cooking - Enzymation
4. Conditioning

BENEFITS

- As close as possible to fresh and authentic fruit sensation
- Close to nature firmness
- Fruit Integrity / Identity
- Infinite possibilities of fruit shapes and cuts



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FRUIT SPECIALTIES

Frozen Fruits: picked at the peak of their ripeness and immediately frozen. This ensures the best quality and taste.

Dried fruits: A wide range of fruits including

- Dried fruits
- Dried infused fruits
- Fruit bites

BENEFITS

- Elevated texture experience
- Natural fruit treat
- Healthy snack options

INCLUSIONS

Our preparation is a convenient vehicle to incorporate inclusions into many different products adding that touch of crisp or crunch. Our solutions include:

- Chocolate (splits, chunks, crunchies, cacao nibs)
- Spheres (alginate-based balls)
- Cereals, grains, nuts
- Jelly-type cubes (aloe vera, nata de coco)
- Biscuit/cake pieces

BENEFITS

- Multi-texture twist of the product
- Aseptic all-in-one solutions (especially critical for dairy applications)
- Broad range of inclusions available
- Easy handling as the preparation is the vehicle for the inclusions



✉ ATAB_fruit@agrana.com

🌐 www.agrana.com

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At AGRANA Fruit, we have a passion for great food and innovation. We offer a variety of fruit, brown flavor, and specialty solutions for the food & beverage industry.

With our network of experts located in 21 countries across the globe, we capture “what’s next” and co-create tailor-made solutions delighting consumers around the world.