

TASTE THE DIFFERENCE





WELCOME TO AGRANO

**Too comparable to your competition?
Do you want to taste the difference?**

**Too many e-numbers in your recipes?
Interested in a cleaner declaration of your bread products?**

**Too many improvers in your warehouse?
Want to reduce the complexity of your ingredients?**

Then we have the right solutions for you and **AGRANO** is your brand!

It combines extraordinary taste and **premium clean products** for bakery, including improver, premixes and decorative items with **technical and tailor-made solutions**.

The people at AGRANO are always here to **support you AND your customers** with technical and marketing advice as well as recipe ideas and high-quality products for all sales and production channels.

Service to us is not only the delivery of high-class products from our range, but also the **customized development of products** for our clients worldwide. To keep our customers updated with our product assortment, we also run **product seminars** at our premises in Hannover to introduce our novelties and applications throughout the product lines. This open exchange of ideas and viewpoints leads to fantastic results that are of **benefit to all**.

AGRANO Modular Solutions

CONCEPTS



One of our **key strengths** is the **diversity, versatility and taste** of our products and this is an advantage we are always looking to bring to our most innovative clients in the bakery, supermarkets, and industrial sectors. In tandem with our **team of vastly experienced master bakers and food technology specialists**, we are happy to support our clients in any way we can.

The evolution of the bakery sector has gathered pace with new products from around the world being introduced to the market on an almost daily basis. Although we serve customers producing in bulk, the artisanal movement has not passed us by. AGRANO has always been an **innovator** in its field, so exploring **new trends, technologies or customers' requirements** goes without saying. With this in mind, we are constantly refining existing baking techniques and developing new

concepts to help our customers quickly adapt to the ever-changing eating habits and taste trends.

With our **Modular Solutions** products we are even heading for new ways within the field of **technical solutions** for mid-sized and big industrial customers. Taking into account the different conditions of our worldwide client base as well as the need for cost effectiveness, this range helps to **shorten the number of improver used as well as the list of e-numbers** in your customers' final products.

As we greatly value the expertise of our clients, their feedback on our work is crucial to ensure the best possible results and a key part of our drive for innovation. We are always excited to work with our clients to successfully bring unique concepts to market.

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QUALITY



Our aim is to deliver products of the highest quality and safety standards. To achieve this, we have implemented and continue to maintain a certification system comprising a variety of comprehensive systems, such as DIN ISO 9001, HACCP Systems and Lacon Institute Certification.

DIN ISO 9001

We have operated in accordance with the DIN ISO 9001 quality management system since 1994. This ensures smooth operation throughout our company of all processes associated with development, production, technology and service.

HACCP guarantees product safety across the entire production process. This standard is derived from EU Food Hygiene Law and is rigorously enforced and complied with at AGRANO.

Lacon for organic products

For our organic products, we successfully applied for certification from the Lacon Institute. All organic products we produce are tested by the institute on the basis of the environmental laws and regulations prescribed by the EU.

IFS (International Food Standards)

IFS stands for a variety of internationally accepted auditing standards for food and product quality and safety. AGRANO products have been manufactured in an IFS certified manufacturing plant since 2007. This allows close observation and constant safety improvements to ensure our products are always of the highest quality.



PRODUCT ASSORTMENT

Our intention and passion is to offer **high quality, clean and tasteful** baking products and **innovative concepts** for the bakers and baking industry worldwide. Our wide range combines improver, special premixes, bread ingredients, dough acidifiers, decoration items as well as technical and customized solutions.

The preferences and demands of the consumers are continuously growing. They ask for new approaches and interesting combinations and wish to obtain a wide variety of different baked goods.

Presuming this the bakers worldwide have to be prepared to present a specialised and optimised shelf offer. To support the baker's creativity and skills we offer a broad and tasty variety of bakery products, reliable and high in quality, product safety and matching our customers' individual needs to help differentiating themselves.

The ideal **combination of natural and tasteful baking** in connection with innovative concepts constitutes the focus of the **AGRANO** brand.

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PREMIXES


Art. No.:	Product	%	
1309525	Karoquick	5–50	V C
1873220	Granopan Crusta	50	V C
1878125	Granopan Roggenmix	30	C
1881625	Granopan 10-KORN	20	V C
1883125	Organic Maisano Mix	100	C
1883225	Granopan Very Fruity	50	C
1884725	Granopan Maisano	100	V C
1886225	Granopan Bear's Garlic	25	V C
2753325	Granopan Cana-Pan	50	C
2780625	Bafana	33	V C
2782325	Kürbis Deluxe	50	C
2790110	Granopan Spicekorn	30	C
2810720	Spicycana	5–10	V C
2820225	Granopan Maisano	50	H V C
2820425	Granopan Tomato	30	H V C
2821925	Granopan Farmer Bread	33	C
2822225	Granopan Multikraft Dark	50	V C
2822725	Granopan Ciabatta Mix	10	H V C


Art. No.:	Product	%	
2823125	Granopan Avona	50	C
2823425	Granopan PomPan	33	C
2823625	Granopan Crusta	50	H C
2826225	Granopan Grand Village	25	V C
2825925	Crusta	25	C
2828725	Granopan 100%	100	V C
2829625	Granopan Fibrapan	50	V C
2836825	Granopan Ciabatta	50	V C
2837725	Bafana 33 %	33	V C
2838925	Granopan Baker's Rustic	10	V C
2839125	Organic Multiseed Mix	100	V C
2840725	Granopan Rye Artisan	50	C
2841420	Cornbreaker Fru'bre	25	C
2841520	Granopan Honey Mustard	25	C


DOUGH ACIDIFIER

Art. No.:	Product	%	
1881025	Ferment Sour	1–5	V C

Product Features

Clean Label: 

Halal: 

Vegan: 

Premixes

Our wide range of different premixes makes it possible for our customers to create a huge variety of breads and rolls in their bakeries with reduced numbers of stock items and increased product safety. All premixes allow the bakery to choose its own flour and simply add the premix, water and yeast.

Our premix range is suitable for many different applications and concentrations.

Technical Solutions

For special applications our assortment comprises a range of technical solutions to help customers define their own bread quality with just a limited number of improvers. Our AGRANO Modular Solutions are a clean alternative for very special needs – developed in our R&D department to fit market requirements.

TECHNICAL SOLUTIONS

AGRANO MODULAR SOLUTIONS

Art. No.:	Product	%	
2840920	Module Freshness	0,5–1	H V C
2841020	Module Freshness 3+	0,5–1,5	H V C
2841120	Module Volume	0,5–1,5	V C
2841220	Module Freezing	0,5–1,5	V C

IMPROVER

Art. No.:	With emulsifier	%	
1883825	Garantamax	0,1–0,3	V C
2789025	Garanta Cool	4	V C
2833325	Slow Baking	3	V C
2838325	Apollo Soft & Fresh	1	V C
2841325	Croissant improver	2–3	C

Art. No.:	Without emulsifier	%	
1882125	Biofreeze Halal	1–3	V C
2835310	Garanta Agranaturale	1	V C
2838025	Agra Baguette	4	V C
2839025	Agra Magic Ore	5	

Art. No.:	Others	%	
2790025	Malt Flour (Black Jack)	0,1–0,3	V C

Improver

The word improver is used as a generic term for foodstuff preparations developed to balance certain characteristics of raw materials, to improve and facilitate production processes on modern machinery, and to enhance pastry quality.

Our range of improver with and without emulsifiers makes production considerably safer and more cost-effective.

OTHERS

DECORATION

Art. No.:	Product	
1877005	Decormais	C
2726505	Pomstick	C
2780905	Brot Decor Mix	H V C
2810315	Decormais Mini	V C
2820125	Decor-Mix Special	V C
2820625	Decor-Mix Standard	V C
2839205	Decormais	H V C

Other products

Various decorative items help give all baked goods produced with AGRANO products the perfect finish every time.

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HISTORY OF ...



AGRANO AG, located in Allschwil close to Basel, Switzerland, was founded in 1946 by Alfred Ch. Scherz, a real pioneer in his field. He put all his energy into the development of advanced baking ingredients and convenience products for bakeries and manufacturers of confectionery products.

Today, AGRANO AG Switzerland has grown into a major production company for semi-finished products, supplying bakeries, industrial customers and the catering sector.

Its German sister company AGRANO GmbH & Co. KG was established in 1996 and pioneered the world's first organic yeast (Bioreal®).

All international business of the brand AGRANO and its bread and roll products is managed by the Martin Braun KG in Hanover, Germany.

Almost all articles are produced there and exported to many countries all over the world, inspiring AGRANO's partners and customers with innovations, taste, service and solutions.

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