

# BAKE\_ SPICE\_ SEEDS\_

**aga**<sup>®</sup>  
SAAT

*Hand-selected seeds.*

Diversity  
in Premium  
Quality







*At our additional new location, there are another 15,000 pallet spaces available. Thanks to photovoltaic systems on the roof, which can also be used to charge the batteries of the electric forklifts, and a heat pump for heating, the building has been constructed to be completely CO<sub>2</sub>-neutral.*

## OUR CORE COMPETENCE

# PERFECT SEEDS IN PREMIUM QUALITY.

**When we founded agaSAAT® for baking, sprouting and spice seeds over 30 years ago, we set ourselves the target of offering that bit more:**

- More service
- Optimum efficiency
- And above all, highest possible quality

Because seeds are foods, and foods are credence goods. We always were and always will be aware of this responsibility! With over 40 years of experience in the sector, we can say today that we have progressed a long way and have never lost sight of our target:  
Making good things even better. Then we are firmly convinced that

*Life is about change!*





*From A for Agriculture to Z for Zest. At agaSAAT everything is under one roof.*



## OUR SERVICES

# AS DIVERSE AS YOUR REQUIREMENTS



agaSAAT® offers you a comprehensive range of top quality baking, sprouting and spice seeds from all over the world. We supply bakers, confectioners and specialist wholesalers, and both private households and the industry within Germany and throughout Europe with our broad product range in conventional and organic quality. We have a broad customer base: The spice and processing industry rely on agaSAAT goods, as do health food shops, manufacturers of homoeopathic products and users of sprouting seeds.

Thanks to decades of experience in the international seed and spice trade, the family-run company produces top-quality goods at the company headquarters in Neukirchen-Vluyn (North Rhine Westphalia). The agaSAAT experts travel throughout the world to source only first-class seeds in the countries of origin. From sowing to harvesting, they regularly check the quality and culture of the plants on site. After all, quality assurance begins during crop cultivation, not in the laboratory.

## CROP CULTIVATION AREAS

With seeds, quality management begins in the field. For this reason, for your safety, the imported goods are only accepted from long-term, tested contract partners.

Choice agaSAAT varieties are grown on carefully selected plots in Europe under optimal culture conditions, like for instance the blue poppy agaBLUE®, the golden linseed agaGOLDFLAX®, or the brown linseed SuZanne®. The result here is also quality that you can taste.

## CROP CULTIVATION

We believe: Distance must not detract from responsibility. Therefore, agaSAAT® quality management already begins in the fields in the countries of origin. We only source seeds from long-term, tested contract partners, whose culture conditions are regularly evaluated.



*agaSAAT supplies first-class raw materials for heart-healthy baked goods.*





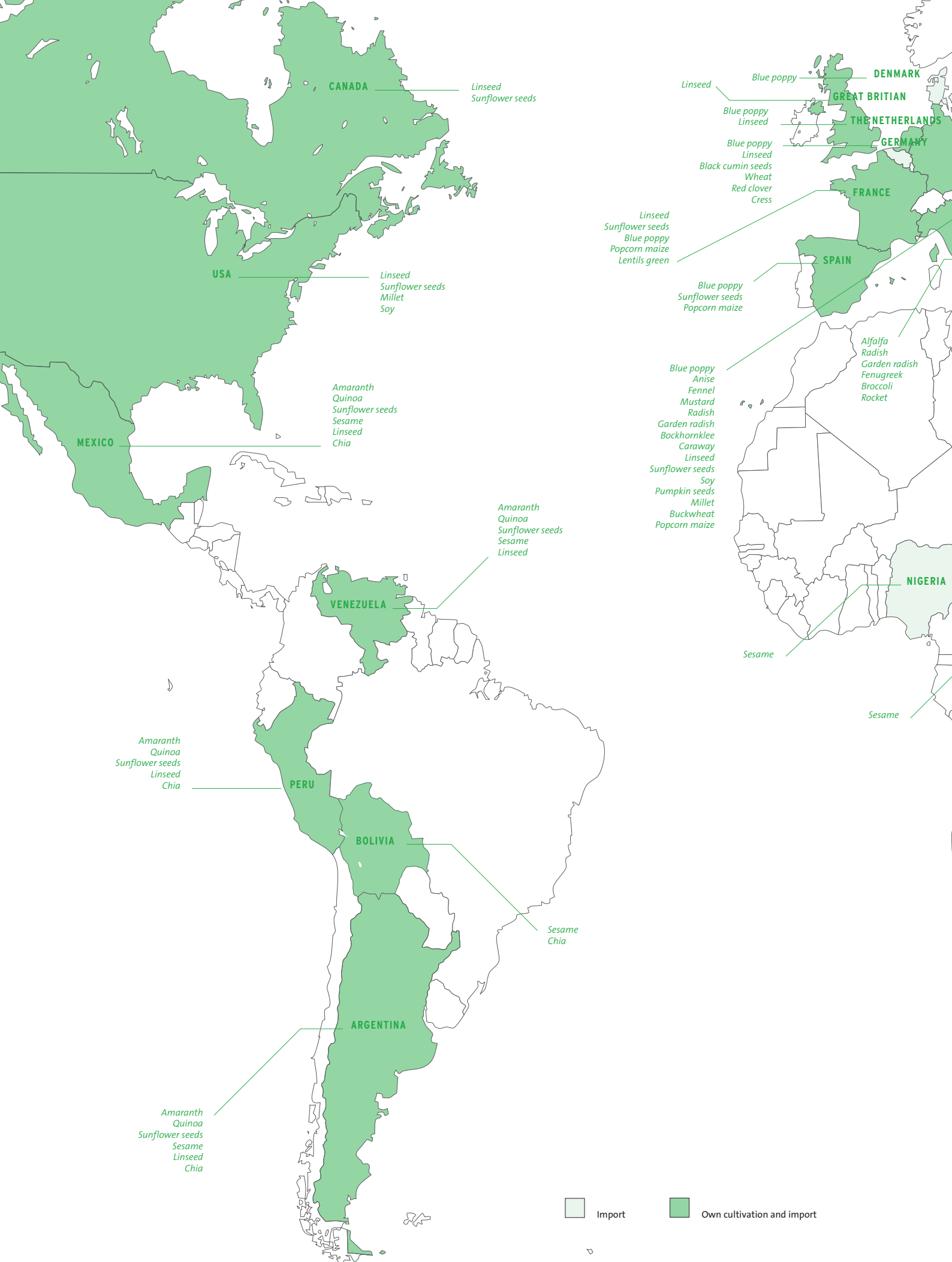
## DIRECT IMPORT

During direct importation of seed, herbs and spices, agaSAAT® combines ability, competence and years of experience. Whether pumpkin seeds from China, sesame seeds from Nigeria or blue poppy seeds from our own European cultivation, we import only the highest quality for you, and work together with long-term import partners.

We reliably organise specialist transport and take care of all the import and customs formalities.











Seeds flourish best in the soils where they originate. That's why agaSAAT® is closely linked to farmers throughout the world.

There is a global network of long-term agaSAAT® business partners. agaSAAT® experts regularly monitor the culture conditions on site. Our own cultivation plots are also continuously being expanded.

The result for you:

*The highest quality goods at fair prices.*



OUR MISSION IS SIMPLE

# THE BEST QUALITY



*agaSAAT® sprouting seeds are also tested for their ability to germinate and shoot.*



*In addition to the regular controls performed by independent laboratories, agaSAAT® products also undergo internal quality checks in the company's own laboratory.*

## LABORATORY

Seeds are foodstuffs and are, therefore, credence goods. In both our own, highly qualified laboratory and accredited external laboratories, the agaSAAT® seeds are examined for their purity, sensory properties and presence of residues, and they undergo microbiological testing. Other evaluation criteria are also examined, depending on the product.

- Incoming goods check of every delivery
- Test for purity, sensory properties, swelling index, etc.
- Residue monitoring for plant protectants and heavy metals
- GMO testing
- Microbiological monitoring

Additionally, agaSAAT® sprouting seeds are also subjected to specific analyses concerning their ability to germinate and sprout.

## CERTIFICATION

The name agaSAAT® is synonymous with premium seeds in conventional and organic quality. Our high quality products and years of experience guarantee you perfect seeds. To ensure the high quality of agaSAAT® products, we take part in strict annual audits, and have been certified for many years as a baking seed manufacturer in Germany in accordance with the International Food Standard (IFS). Our organic products comply with the EC regulation on organic production and every year, we are awarded the organic certification seal. Furthermore, agaSAAT® has also been QA certified since 2016.



Organic quality monitored by: DE ÖKO 001

*Food safety is of utmost priority at agaSAAT®.  
Then, better safe than sorry!*



*Modern, modified systems allow the seeds to be processed according to the highest standards, and offer an additional degree of safety and quality.*

## CLEANING

The heart of agaSAAT® GmbH is the high-performance precision cleaning plant. It allows processing to the highest levels of purity and in doing so, offers the maximum food safety in the area of baking, sprouting and spice seeds. agaSAAT® post-purification provides additional safety and quality.

## ROASTING

Roasting adds a lot of flavour and taste, as the baking seeds develop their specific roasted flavours during the roasting process and give the baked goods a very individual touch. We can roast customised volumes and package them according to your requirements.

## MIXTURES

Baking seed mixtures are our daily bread. In our modern mixing plant, we can combine your own specific, personalised baking or spice mixture. Simply talk to us about it.





## OUR SEED PROCESSING

# FOR THE HIGHEST STANDARDS

*Everything tailor-made: Monitored, cleaned, colour-sorted, reduced microbial count and individually packaged*



*The microbial load of all the products can be reduced by up to 99.9% in the microbial reduction unit veraLUX®.*

## MICROBIAL REDUCTION

The patented microbial reduction unit veraLUX® offers you even greater reassurance. The microbial content is gently but effectively reduced. The unit reduces the microbial load using UV-C light, and is patented.

After thorough mechanical cleaning, the seeds enter the microbial reduction unit veraLUX® at the customer's request. A large rotating drum guarantees efficient mixing of the seeds, so that all the

seeds are subjected evenly to the UV-C light and undergo microbial reduction.

This process is beneficial because it retains the typical characteristics and contents of each product as well as the original product flavour, and there is no reduction in the ability to germinate.



*The pest control with pressure and natural CO<sub>2</sub>*



## agaDISINFESTATION WITH NATURAL CO<sub>2</sub>

Food raw materials such as cereals, spices, nuts, seeds and oilseeds are freed from pests by the new pressure disinfestation system from agaSAAT® in the conventional and organic sector completely without treatment residues. From prophylaxis to high infestation, approved CARBO carbonic acid frees from eggs, larvae and adult insect pests.

The mode of action of CARBO carbonic acid takes advantage of three properties: Oxygen deprivation, the pressure effect and the acidification of the insects' cell sap and hemolymph. What would otherwise take days with other systems, pressure disinfestation accomplishes within a very short time and frees the goods from moths, beetles and other pests. This process is also approved for organic products.

## STORAGE

Seeds are food and should be stored as such. With our food-safe high-bay warehouses and over 5,000 pallet spaces, we set standards. Of course, all agaSAAT® warehouses are subject to the highest possible hygienic conditions in accordance with food law and the IFS standards, which the agaSAAT® team has internalized.

## STATE-OF-THE-ART COLOR SORTING INCLUDING NIR-TECHNOLOGY®

A color sorter ensures that the seeds are absolutely pure. This ensures precise selection of the smallest foreign bodies such as glass, plastic and wood - for absolutely safe seeds. The system scans the product to be sorted using high-precision digital cameras and an NIR barrier for additional security - without any radiation exposure. The precise cameras detect the smallest foreign objects, which are conveyed out after detection.



*A color sorter with NIR-Technology® ensures that the seeds are absolutely pure.*

## PACKAGING TECHNOLOGY

Choose between individual packaging sizes. We pack according to your wishes in small 1 kg, 2.5 kg or 5 kg bags up to 25 kg paper bags or in big bags. Neutral or pre-printed labels are just as possible as a design tailored to you.



# agaDAMPFMOHN®

*Poppys have been used in southern Europe since the Neolithic period, making it one of the oldest cultivated plants.*



**The blue poppy used to produce agaDAMPFMOHN® is taken from our own crop areas in Flanders/France/Germany and the Netherland.**

The variety used is agaBLUE®, which is grown on specially monitored and certified fields. The production path of agaBLUE® is fully transparent and can be traced from sowing to harvest. This way, agaSAAT® guarantees a controlled low morphine content of maximum four milligrams per kilo. This blue poppy is processed using a particularly gentle crystal milling process, after which it is steamed and stabilised. This procedure carefully preserves the variety-specific light nutty flavour. At the same time, it has a shelf life of six full months, completely without any chemical additives. The intense, dark colour is retained. agaDAMPFMOHN® is available in both conventional and organic quality.

## POPPY PASTE PRODUCTION

Specific recipes are suitable for certain baked goods and a tasty poppy flavour without the use of poppy pastes, which must be prepared precisely according to their recipes. Many bakers and confectioners process blue poppy seeds themselves, which can be very labour-intensive. Problems can arise here when purchasing the fresh, perfect goods. Furthermore, the poppy seeds become musty when stored for too long – a problem that does not exist with agaDAMPFMOHN® as it has already been heated and can be processed in the cold steps of the all-in method. The amount

of liquid added is also flexible, so that the user can adjust this as required. When producing the poppy filling for stollen, striezel and plunderteilchen, a malleable but firm poppy paste is recommended, which should not be stiffer than the dough itself. The poppy paste for tray-bake cakes should be so thin that it spreads on its own. To achieve this, at least 1 litre of additional liquid can be added to every 4 kg of the basic paste.

The agaDAMPFMOHN® supplied basic recipe is only an example. Every imaginable variation can be applied to the ready-to-use poppy seeds – be they mixed with baked vanilla crème or/and cake crumbs or enriched with butter. Reheating is also not a problem (stir the agaDAMPFMOHN® into boiling milk) when substituting cold custard or even cold custard powder, due to the multitude of E-numbers often present on the label.

Make sure that the firmness of the poppy filling and the stollen dough is the same during poppy stollen production. After baking, be gentle when turning the stollen out of the baking form as the crumb of the stollen dough will collapse and rise again, while the poppy filling does not, which can quickly lead to undesirable holes forming in the stollen. It is also important that the poppy stollen does not prove, because the longer it stands, the more air spaces can form. In other words, prepare the poppy stollen and bake it immediately at low heat.



Professionals are thrilled by  
agaDAMPFMOHN®. Also  
available in **WHITE** since 2017.

For  
creative  
diversity in  
your craft.

## POSSIBLE DISTINCTIONS

The competition between the standard and discount goods is increasing dramatically, so that new ways should be found to clearly distinguish the goods from traditional artisan bakeries. Since July 2017, white and grey agaDAMPFMOHN® has been available to confectioners and bakers in the poppy sector. agaDAMPFMOHN® is milled using the proven crystal processing procedure and stabilised delicately with steam, which is appreciated by student bakers throughout Germany.

agaDAMPFMOHN® – WEISS is a real eye catcher and offers new flavour undertones. It not only differs visually from the original agaDAMPFMOHN®, but also due to its light walnut flavour, which is greatly enhanced during its time in the oven. agaDAMPFMOHN®-GRAU is characterised by its very delicate flavour, meaning it has an even milder taste than blue poppy.



## ADVANTAGES OF THE ORIGINAL agaDAMPFMOHN®

- *Blue poppy from our own monitored fields*
- *milled with crystals and gently stabilised with steam*
- *full but mild flavour (no bitterings)*
- **entirely without chemical additives**
- **vegan and gluten-free**
- *100 per cent untreated*
- *efficient use*
- *shelf life of 6 months*
- *low morphine content*
- *available in conventional and organic quality*
- *DLG award winner (gold & silver)*
- *best poppy seed filling (brot+backwaren, industrial bakeries magazine)*
- *recommended by renowned bakery colleges*



New recipe:  
agaDAMPFMOHN® cake  
with cranberries-





# agaGOLDFLAX®

*Linseed & linseed flour*

## THE NEW STAR ON THE LINSEED SKY

The golden seed of the oil flax agaGOLDFLAX® is exclusively bred for agaSAAT® and was approved in April 2015 by the Federal Plant Variety Office. agaGOLDFLAX® is cultivated on our own, carefully selected fields in Europe, and is tested for purity, sensory properties, microbiology and residues in our own, highly-qualified laboratory as well as in external accredited laboratories. Moreover, the linseed at agaSAAT is always tested for possible GMO traces and its cadmium levels are checked.

## WHY agaGOLDFLAX® ?

agaGOLDFLAX® was cultivated with the aim of using it in the pharmaceutical industry and human medicine. Thus, not only the visually excellent grains of agaGOLDFLAX® are impressive, but also the good grain quality and cultivation characteristics. The oil flax seed has an above average swelling capacity and a high thousand seed weight (TSW). agaGOLDFLAX® is tolerant of unfavourable weather conditions before harvest and is therefore able to maintain the attractive golden colour and good grain quality, even after adverse weather conditions.

Compared to other varieties, agaGOLDFLAX® achieves a very appealing and very mild flavour during its processing to linseed oil. When processed to linseed meal, agaGOLDFLAX®

enhances special baked goods and muesli with its superb golden colour and light nutty flavour, and gives gluten-free baked goods a particular kick. The whole linseeds of agaGOLDFLAX®, used either as decoration or in breakfast cereal, add flavour and an extra bit of sparkle to the day.

## agaGOLDFLAX® LINSEED FLOUR

agaGOLDFLAX® flour is a very fine, gluten-free speciality flour for special baked goods and pastries. agaGOLDFLAX® flour is particularly nutrient-dense, with a high proportion of lignans, which have antioxidant properties. The partly fat-reduced agaGOLDFLAX® flour is characterised by its long shelf life and very high mucilage content, which gives it an extraordinary swelling capacity (high water uptake). Compared to other gluten-free flours, agaGOLDFLAX® flour “sticks” and therefore holds the dough together. Its light colour allows it to be integrated perfectly into baked goods. 10 – 20 % of the normal flour can be replaced by agaGOLDFLAX® flour in breads and baked goods.





## ADVANTAGES

- Incredible swelling capacity > up to 4fold water uptake
- Stays fresh for longer, moister crumb, good gas-retaining properties
- Light coloured for great dough making
- High protein & fibre content
- High mucilage content, low carbohydrate content
- High levels of essential amino acids and lignans
- Suitable for vegans, gluten-free and low-carb diets (also as egg substitute)
- Partly fat-reduced for a longer shelf-life

## INGREDIENTS agaGOLDFLAX® LINSEED<sup>1</sup>

### Average nutritional data per 100 g:

Energy	2108 kJ/512 kcal
Fat	39.1 g
of which saturated fatty acids	4.5 g
Carbohydrates	<0.1 g
of which sugar	<0.1 g
Protein	22.5 g
Salt	0.0 g

1) Shelf life: up to 2 years

## INGREDIENTS agaGOLDFLAX® LINSEED FLOUR<sup>2</sup>

### Average nutritional data per 100g:

Energy	1353kJ/323kcal
Fat	8.80g
of which saturated fatty acids	0.90g
Carbohydrates	3.90g
of which sugar	3.80g
Protein	40.3g
Salt	0.04g

2) Shelf life: up to 1 year



## MIXED WHEAT BREAD 80/20 MIT agaGOLDFLAX® LINSEED FLOUR

### Mixture ratio

20 % rye flour, 80 % wheat flour

### Rye sourdough

(Weinheimer one-step process)

*Kneading time:*

4 min. Level I

*Dough temp.: 28 °C » 23 °C*

*Proving time: 16 hr*

1,200g rye flour, Type

997/1150

960g water

120g sourdough starter (10 %)

**2.160g rye sourdough  
(without sourdough starter)**

### Wheat starter

*Kneading time:*

4 min. Level I, 6 min. Level II

*Dough temp.: 26 °C*

*Overnight in the refrigerator*

2,000g wheat flour, Type 550

1,200g water

10g yeast

**3.210g wheat starter**

### Dough production

*Kneading time:*

6 min. Level I

4 min. Level II

*Dough temp.: 26 °C*

*Dough rest: 30 min*

3,210g wheat starter

2,160g rye sourdough

2,000g wheat flour, Type 550

4,000g wheat flour, Type 1050

800g rye flour, Type 1150

1,000g agaGOLDFLAX®

LINSEED flour

(mix into the other flour)

240g salt

250g yeast

7,400g water (as required

to adjust the dough

firmness)

**21,060g g total dough**

### Working

*Dough quantity: 900g*

Work the dough pieces into rounds, roll them in wheat flour and place them with the join underneath in a dusted breadbasket.

Final proving: approx. 50 min (almost full proving!) 5 min before placing them in the oven, turn the dough pieces.

### Baking

*Oven temperature: 240 °C reducing to 210 °C,*

*Steam level: high*

Place the bread in the oven with steam. Open the flue after approx. 2 min and then close again after a further 3 min. Depending on the degree of crust browning, the flue can be opened again before finishing baking.

### Baking time

*approx. 55 min.*

### Recipe







## LIFE IS ABOUT CHANGE

Another aim of our successful work is to bring about as much as improvement as possible, when it involves the best quality and services for you. To do this, we are constantly expanding the agaSAAT® range, and the direct contact to partners around the globe.

We do not consider existing markets to be target groups. Markets are made up of people, and therefore discussions. Do you have any questions about our services, extensive range or any other comments? We would be very pleased to discuss them with you.



*The company management consists of Tobias-Werner, Werner and Fabian Arts (from left).*



## OUR SEEDS

# THE RANGE, FROM A TO Z



*In addition to the standard sizes 1 kg, 2.5 kg, 5 kg, 10 kg, 22.68 kg and 25 kg, agaSAAT® can also deliver personalised packaging sizes on request.*

## BAKING, SPICE, SPROUTING SEEDS IN ORGANIC QUALITY

- |                                   |  |
|-----------------------------------|--|
| <b>A</b> — agaDAMPFMOHN® Original | <b>L</b> — Linseed small- / medium- grained / large / coarse-grained / gold-seeded |
| agaGOLDSTERN® LINSEED             | <b>M</b> — Mustard seed  |
| agaGOLDSTERN® LINSEED MEAL        | Millet hulled  |
| Amaranth                          | <b>O</b> — Oats  |
| Anise                             | <b>P</b> — Polenta   |
| <b>B</b> — Blue poppy agaBLUE®    | Popcorn maize  |
| Buckwheat hulled                  | Pumpkin seed hulled / shelled / shine skin / Type Steiermark                       |
| Buckwheat groats hulled           | <b>Q</b> — Quinoa  |
| Black cumin seed                  | <b>R</b> — Rye   |
| <b>C</b> — Caraway seed           | <b>S</b> — Sesame, hulled / natural  |
| Chia seed                         | Soy meal   |
| Coriander                         | Spelt  |
| <b>F</b> — Fennel                 | Sunflower seeds hulled / confectionery (Grade 1) / bakery / chips                  |
| <b>G</b> — Green spelt            | <b>W</b> — Wheat   |

## agaMIXTURES

- agaLINSEED-MIX
- agaPUMPKIN-SEED-MIX
- aga 5-Grain-MIX
- agaBREAD-SEASONING-MIX
- agaCHIA-Swell
- **and individually according to customer recipe**

## agaSPROUT MIXES

- Mild sprout
- Spicy sprout
- Pungent sprout



**Other varieties available on request.**



## BAKING, SPICE, SPROUTING SEEDS IN NATURLAND-CERTIFIED ORGANIC QUALITY

- B** — Blue poppy agaBLUE®  
Buckwheat hulled, home-grown Niederrhein, buckwheat flour
- C** — Caraway seeds  
Coriander
- L** — Linseed brown  
Linseed gold-seeded, bright velvety / agaGOLDFLAX®
- P** — Pumpkin seed hulled / agaKÜRBISKERNE home-grown Niederrhein, Type Steiermark/Gleisdorfer
- S** — Sesame nature / agaSESAM, Cultivation project Africa  
Sunflower seeds
- Y** — Yellow Mustard seed



*In a class of its own: the sunBACK range from  
agaSAAT® contract farming.*



## BAKING, SPICE, SPROUTING SEEDS IN CONVENTIONAL QUALITY

- A** — agaDAMPFMOHN® Original  
agaDAMPFMOHN® WEISS  
agaDAMPFMOHN® GRAU  
agaGOLDFLAX® LINSEED  
Anise
- B** — Black cumin seed  
Blue poppy agaBLUE®  
Buckwheat hulled  
Buckwheat groats hulled
- C** — Caraway seed  
Chia seed  
Coriander
- F** — Fennel
- G** — Green spelt
- L** — Linseed small- / medium-grained / large / coarse-grained / gold-seeded
- M** — Melon seed  
Mustard seed  
Millet hulled
- O** — Oats
- P** — Polenta  
Popcorn maize  
Pumpkin seed hulled / shelled / shine skin / Type Steiermark
- Q** — Quinoa
- R** — Rye
- S** — Sesame hulled / natural / black  
Spelt  
Soy meal  
Sunflower seeds hulled / confectionery (Grade 1) / bakery / chips
- W** — Wheat

## SPROUTING SEEDS

- A** — Alfalfa „Bigvita“  
Adzuki bean „Lunja“
- B** — Beetroot „Beta“  
Broccoli „Raab“  
Buckwheat „Heidekorn“
- G** — Cress „Grünspross“
- K** — Fenugreek „Trigo“
- L** — Gold wheat „Eifelgold“  
Lentils bright „Epson“  
Lentils green „Du Puys“
- M** — Lentils red „Piroshka“  
Mungbean green „Katja“
- O** — Oil radish „Raphanus“
- Q** — Onion „Pikanta“
- R** — Quinoa „Inkaspross“  
Garden radish „Rota“  
Radish „Daikon“  
Radish „Green Power“  
Radish „Daikon“  
Radish „Green Power“
- S** — Red clover „Trifoli“  
Rocket „Rauke“  
Sesame „Naturkorn“
- Z** — Sunflower seeds „Helosa“  
Sprouted mustard „Mostard“

## agaMIXTURES

- agaLINSEED-MIX
- agaPUMPKIN-SEED-MIX
- aga 5-Grain-MIX
- agaBREAD-SEASONING-MIX
- agaCHIA-Swell
- and individually according to customer recipe

## agaSPROUT MIXES

- Mild sprout
- Spicy sprout
- Pungent sprout



Organic quality monitored by: DE-ÖKO-001

## agaPRODUKTION

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## agaLOGISTICS CENTER

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