# agaFLAKES – PURE NATURE. MAXIMUM FLAVOUR.

*For modern baked goods, snacks and food concepts.*

Premium quality. Versatile applications.





# WHAT ARE agaFLAKES?

*Natural ingredients with character*

agaFLAKES are premium drum-dried fruit, vegetable and cereal products with intense flavour and a distinctive appearance.

Our specialised drum-drying process produces flavourful agaFLAKES, granules and powders suited to modern food applications.

**What sets them apart:**
- Intense natural colours
- Concentrated flavour
- Crisp textures and flexible formats
- Easy, precise dosing
- Reliable processing
- Custom formulations available

The products are made from fruit purées, juice concentrates or vegetable ingredients and can be tailored to a wide range of applications.

*These ingredients combine practical functionality with a noticeable improvement in the appearance and flavour of finished products.*

# THE PRODUCTION PROCESS

*Gently processed. Full of flavour.*

**Raw materials**
Our products are made from blends of high-quality fruit purées, juice concentrates, vegetable ingredients and natural sweeteners. Maize starch and rice flour are among the carriers we use.

**Drum drying**
The blend is applied as a thin film to a steam-heated drum. The gentle drying process preserves the pronounced flavour, colour and character of the raw materials. The dried product is then scraped from the drum and processed into the desired format.

**agaFLAKES**
Ideal for visible pieces of fruit or vegetable in baked goods, muesli or chocolate.

**Granules**
Perfect for toppings, snack mixes and cereals.

**Fine Cut**
Ideal for doughs, fillings, seasoning blends and functional formulations.

**Fine powder**
Suitable for adding flavour or colour and for instant applications.



# FEATURES & BENEFITS

*Added value for modern food concepts*

Our drum-dried products combine natural ingredients with practical functionality. Their pronounced sensory qualities and versatile applications make them suitable for both artisan and industrial production.



**Intense colours and flavours**
Natural ingredients add striking colour and authentic flavour.



**Crisp textures**
The texture holds up particularly well in fat-based and chocolate applications.



**Water binding and freshness**
Baked goods stay moist and fresh for longer.



**Good solubility**
Ideal for creams, drinks, shakes and instant applications.



**Flexible formats**
Particle size can be tailored from fine to coarse.



**Long shelf life**
Very low residual moisture supports stability in use.



**Tailored solutions**
Special formulations and custom product development are available.

*These qualities make the products ideal for innovative food concepts with high quality standards.*

# THE agaFLAKES RANGE

*A wide choice for creative product ideas*

The range includes a wide selection of fruit, vegetable, cereal and natural sweetener products, including the examples below.:

**agaFLAKES fruit products**

Apple
Apricot
Aronia
Banana
Blackcurrant
Blueberry
Cranberry
Elderberry
Lemon
Mango
Mixed forest berries
Orange
Papaya
Passion fruit
Peach
Pear
Pineapple
Plum
Sour cherry
Strawberry
Raspberry

**agaFLAKES vegetable products**

Bell pepper and tomato
Button mushroom
Carrot
Pumpkin
Tomato

**agaFLAKES natural sweeteners**

Dried honey

Many other agaFLAKES products are also available in organic versions.

*Tailored formulations and custom product development give you maximum flexibility.*



# APPLICATIONS IN ARTISAN BAKING

*More flavour. Longer freshness. More visual appeal.*

agaFLAKES offer modern solutions for creative bakery and pâtisserie products. Their intense colour and visible texture help create premium products that stand out.

**Benefits for bakeries**
- Easy to dose
- Consistent flavour intensity
- Free from hard or chewy fruit pieces
- Attractive appearance in the finished product
- Stays fresh for longer
- Suited to clean-label formulations
- Wide range of recipe possibilities

**Application examples**
- Fruit muffins
- Premium-Cookies
- Breakfast pastries
- Ciabatta & focaccia
- Bars and cereals

*Their natural appearance and functional benefits make these ingredients particularly suitable for modern bakery and snack products.*











# CROISSANTS WITH POPPY SEED FILLING AND AGAFLAKES

*Makes 14 croissants*

**Croissant dough**
784 g Wheat flour
102 g Sugar
80 g Fat
17 g Honey
16 g Salt
36 g Yeast
162 g Milk
202 g Water

**500 g roll-in fat**
Give the dough one single turn and one double turn (12 fat and dough layers in total).

**All-in mixing**
Combine all the dough ingredients and mix for 2 minutes on low speed, then for 4 minutes on high speed.

**Baking**
Bake in a fan-assisted oven at 170°C for approximately 17 minutes, with two bursts of steam.

**Poppy seed filling**
250 g agaDAMPFMOHN®
110 g Sugar
60 g Water
110 g Butter
110 g Sweet crumbs
70 g Whole egg
160 g Vanilla cream
Vanilla and cinnamon

**Shaping and proofing**
- Roll the dough out to 72 × 55 cm, approximately 3.5 mm thick.
- Cut into triangles measuring 15 × 27 cm.
- Spread the poppy seed filling in an even layer.
- Sprinkle apple, raspberry and aronia agaFLAKES evenly over the filling.
- Roll up with the poppy seed filling facing inwards or outwards.

**Sprinkle any extra agaFLAKES on top after baking. They will burn if added before baking.**
Proof for approximately 90 – 100 minutes

# APPLICATIONS IN CHOCOLATE & CONFECTIONERY

*A crisp touch for premium products*

agaFLAKES add a distinctive sensory experience to chocolate and confectionery. The flavourful flakes retain their pleasant crunch in fat-based and chocolate applications, creating contrasts in flavour, colour and texture.

**Ideal for:**
- Filled chocolates
- Chocolate bars
- Truffles
- Toppings
- Decorations
- Premium snacks

*The result is a premium product with a natural appearance and pronounced flavour and texture, adding value to modern chocolate and confectionery creations.*









*Delight customers with bold flavours.*

# APPLICATIONS IN SNACKS & CEREALS

## *Natural ingredients for modern snack concepts*

Today's consumers look for natural ingredients, intense flavours and authentic products.

agaFLAKES deliver those qualities.

From muesli, bars and porridge to bowls and snack mixes, they bring colour, flavour and texture to modern food applications.

**Benefits for snack products:**

- Natural colouring
- Intense flavour
- Easy to blend
- Crisp textures
- Attractive appearance

*These products are ideal for contemporary food concepts built around clean-label formulations.*

# SUSTAINABILITY & RESPONSIBILITY

*Think natural. Act sustainably*

Sustainability starts with the choice of raw materials. agaSAAT uses high-quality ingredients, efficient processes and responsible approaches to product development. Natural ingredients and the option of tailored formulations help create solutions for the next generation of food products.

Many products are available in organic versions, reflecting consumer demand for natural ingredients, transparency and more mindful food choices.

**Sustainability benefits:**

- Resource-efficient processing
- Less food waste
- Long shelf life
- High yield
- Clean-label formulations

*The result is a range of ingredients that add value for manufacturers, consumers and modern food concepts.*






# PACKAGING & PACK SIZES

*Flexible solutions for professional applications*

Alongside our 1 kg bags, we offer other pack sizes to suit your requirements.

**Bags**
1, 2 and 3 kg

**Minimum order quantities**
200, 500 and 1.000 bags

Volume pricing is available. A single order can include several varieties.

**Bulk packs**
20 and 25 kg cartons

Ideal for industrial use and further processing.

**Service**
- Tailored formulations
- Technical advice
- Samples and specifications
- Custom product development

*Technical data sheets, specifications and samples are available directly from agaSAAT.*

Organic certification body: DE-ÖKO-001

## agaPRODUKTION

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