

Connecting**Chemistry**



FOOD & NUTRITION BENELUX

Product list

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FOOD DESIGN

- **TASTE**
 - Caramel (liquid, powder, pieces, fillings)
 - Cocoa Powder
 - Coconut Cream Powder
 - Ethyl Vanillin
 - Flavours (Natural, Savoury, Sweet, Masking)
 - Malt Extract
 - Menthol
 - Natural Ferments
 - Process Flavours
 - Tea Extract
 - Vanilla Extract (Natural)
 - Vanillin
- **TASTE ENHANCERS**
 - Monosodiumglutamate (MSG)
 - Sodium - Potassium Chloride
 - Yeast Extracts
- **AROMA CHEMICALS**
 - Di- and triacetin
- **NATURAL COLORANTS**
 - Annatto
 - Anthocyanin
 - Beetroot Red
 - Caramel
 - Carbon Black
 - Carmine Cochineal
 - Carotene
 - Chlorophyll
 - Curcumin
 - Paprika
 - β -Carotene
 - Titanium Dioxide
 - Turmeric
- **COLOURING FOODSTUFFS**
 - Fruit and vegetable extracts
- **SYNTHETIC COLORANTS**
 - Allura Red AC
 - Black PN
 - Brown HT
 - Carmoisine
 - Erythrosine
 - Indigo Carmine
 - Patent Blue
 - Ponceau 4R
 - Quinoline Yellow
 - Sunset Yellow
 - Tartrazine

FOOD TECHNOLOGY

- **STARCHES**
 - Functional clean-label starches
 - Gluten free wheat starch
 - Modified waxy maize starch
 - Native wheat - maize - waxy maize starch
 - Potato starch
 - Pregelatinised starches
- **THICKENERS & GELLING AGENTS**
 - Agar agar
 - Alginate
 - Carboxymethylcellulose (CMC)
 - Carrageenan
 - Ethylcellulose
 - Functional blends
 - Gelatin
 - Gellan gum
 - Guar Gum
 - Gum Arabic
 - Hydroxypropylmethylcellulose (HPMC)
 - Locust Bean Gum
 - Methylcellulose (MC)
 - Pectin
 - Xanthan Gum
- **EMULSIFIERS**
 - Lecithin (fluid and powder)
 - MDG-esters (Acetem, Citrem, Datem, Lactem)
 - Mono- and diglycerides of fatty acids (MDG)
 - Polysorbates
 - Sucrose esters
- **PROTEINS**
 - Caseinates
 - Cream powder
 - Lupin proteins
 - Milk powder
 - Milk powder replacers
 - Oat proteins
 - Soy proteins
 - Wheat gluten
 - Wheat gluten hydrolyzed
 - Whey protein concentrate
 - Yogurt powder
- **PHOSPHATES**
 - Brine and cutter phosphates
 - Polyphosphates
 - Pyrophosphates
 - Tripolyphosphates

HEALTH & NUTRITION

- **MINERALS, Ca, Mg, Zn, Fe**
 - Carbonates
 - Gluconates
 - Lactates
 - Phosphates
- **NUTRACEUTICALS**
 - Aminoacids
 - Astaxanthin
 - Caffeine
 - Coenzym Q10
 - Conjugated Linoleic Acid (CLA)
 - Creatin
 - Isoflavones
 - Lutein esters (natural)
 - Omega-3-fatty acids
 - Plant extracts
 - β -Carotene
 - β -Glucan
 - Sterol esters
 - Taurine
 - Vitamins A-B-C-D-E-K
- **FIBRES**
 - Citrus fibre
 - Dextrin
 - Inulin
 - Fructo-oligosaccharides (FOS)
 - Oat fibre
 - Polydextrose
 - Resistant starch
- **SUGAR & SUGAR SUBSTITUTES**
 - Sugars**
 - Dextrose
 - D-Xylose
 - Fructose
 - Lactose
 - Saccharose (dry, granulated, liquid, syrup)
 - Polysaccharides**
 - Maltodextrins
 - Dried Glucose Syrup
 - Intensive Sweeteners**
 - Acesulfame K
 - Aspartame
 - Neotame
 - Sodium cyclamate
 - Sodium saccharinate
 - Stevia
 - Sucralose
 - Polyols**
 - Erythritol
 - Lactitol
 - Maltitol
 - Sorbitol
 - Xylitol

TODAY AND TOMORROW



FOOD SAFETY & SHELF LIFE

- **ACIDULANTS & PRESERVATIVES**
 - Acetates
 - Acetic acid
 - Benzoates
 - Benzoic acid
 - Citrates
 - Citric acid
 - Diacetates
 - Fumaric acid
 - Glucono-delta-lacton
 - Lactates
 - Lactic acid
 - Malic acid
 - Phosphoric acid
 - Propionates
 - Sorbates
 - Sorbic acid
 - Tartaric acid
- **ANTI-OXIDANTS**
 - Ascorbates
 - Ascorbic acid
 - Butylated hydroxyanisole (BHA)
 - Butylhydroxytoluol (BHT)
 - Erythorbates
 - Erythorbic acid
 - Octyl gallate
 - Propyl gallate
 - Rosemary extracts
 - Tea Extracts
 - Tertiary butylhydroquinone (TBHQ)
 - Tocopherols

PROCESSING AIDS

- **ENZYMES**
 - Alpha Acetolactate Decarboxylase
 - Amylases
 - Amyloglucosidase
 - Catalase
 - Cellulase
 - Glucanase
 - Glucoamylase
 - Glucose oxidase
 - Invertase
 - Limit Dextrinase
 - Lipase
 - Pectinase & PME
 - Phospholipase
 - Protease
 - Transglutaminase
 - Xylanase
- **FREE FLOWING AGENTS**
 - Mg - Ca Stearates
 - Tricalciumphosphate (TCP)
 - Silica
- **FERMENTATION AIDS**
 - Nutrients
 - Yeast derivatives

OTHER INGREDIENTS & ADDITIVES

- **LEAVENING AGENTS**
 - Bicarbonates, sodium and ammonium
 - Carbonates, sodium
- **GLAZING AGENTS**
 - Beeswax
 - Carnauba Wax
 - MCT oil
- **RELEASE AGENTS**
 - Glycerin
 - Monopropylene glycol (MPG)
- **SALTS**
 - Alberger® Salt
 - Calcium Chloride
 - Potassium Chloride
 - Sodium Chloride
- **OILS & FATS**
 - Milk fat powder
 - Vegetable oils and fat flakes
 - Vegetable fat powder
- **SEEDS**
 - Chia Seed

CHEMICALS FOR FOOD PROCESSING PLANTS

- **ACIDS & LYES**
 - Acetic acid
 - Ammonia
 - Hydrochloric Acid
 - Hydrogen peroxide
 - Magnesium hydroxide
 - Nitric acid
 - Phosphoric acid
 - Potassium hydroxide
 - Sodium hydroxide
 - Sodium hypochlorite
 - Sulphuric acid
 - Ureum
- **SOLVENTS**
 - Aceton
 - Alcohols
 - Glycerin
 - Monopropylene glycol (MPG)
- **WATER TREATMENT CHEMICALS**
 - Anti-foam**
 - Silicone based
 - Vegetable oil based
 - Coagulants**
 - Polyaluminium chloride (PAC)
 - Ferric chloride
 - Filter aids**
 - Flocculants**
 - Anionic
 - Cationic
 - Non-ionic
- **CLORIOUS2 (Chlorine dioxide solution)**
- **BRENNTAG BLENDING SOLUTIONS (BBS)**



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