

Connecting**Chemistry**



# FOOD & NUTRITION NORDIC

Product List



## FOOD DESIGN

- **TASTE**
  - Caramel, burnt sugar
  - Cocoa Powder
  - Coconut Cream Powder
  - Malt Extract
  - Menthol
  - Vanilla Extract (Natural)
  - Vanillin
- **TASTE ENHANCERS**
  - Monosodiumglutamate (MSG)
  - Sodium - Potassium Chloride
  - Yeast Extracts
  - MSG Substitute
- **AROMA CHEMICALS**
  - Diacetyl
  - Triacetin
- **SYNTHETIC COLOURS**
  - Allura Red AC
  - Black PN
  - Brown HT
  - Carmoisine
  - Erythrosine
  - Indigo Carmine
  - Patent Blue
  - Ponceau 4R
  - Quinoline Yellow
  - Sunset Yellow
  - Tartrazine
- **NATURAL COLOURS**
  - Annatto
  - Anthocyanin
  - Beetroot Red
  - Caramel
  - Carbon Black
  - Carmine Cochineal
  - Carotene
  - Chlorophyll
  - Curcumin
  - Paprika
  - Titanium Dioxide
- **CLEAN LABEL COLOURS**

## FOOD TECHNOLOGY

- **STARCHES**
  - Native wheat - maize - waxy maize starch
  - Modified waxy maize starch
  - Potato starch
  - Pregelatinised starches
- **THICKENERS AND GELLING AGENTS**
  - Agar-agar
  - Alginates
  - Carboxymethylcellulose (CMC)
  - Carrageenan
  - Gelatin
  - Guar Gum
  - Hydroxypropylmethylcellulose (HPMC)
  - Locust Bean Gum
  - Methylcellulose (MC)
  - Pectin
  - Xanthan Gum
- **EMULSIFIERS**
  - Lecithin
  - Mono- and diglycerides of fatty acids (MDG)
  - MDG-esters
  - Polysorbates
  - Sucrose-esters
- **PROTEINS**
  - Vegetable proteins
  - Soy protein concentrates
  - Soy protein isolates
  - Wheat gluten
  - Dairy proteins
  - Hydrolysed milk proteins
- **PHOSPHATES**
  - Brine and cutter phosphates
  - Polyphosphates
  - Pyrophosphates
  - Tripolyphosphates
- **MIXING & BLENDING**
  - Mixes for baking/cereal industry
  - Mixes for convenience food processing
  - Mixes for fish processing
  - Mixes for meat processing
  - Natural spice mixes
  - Phosphate mixes
  - Preservative mixes
  - Spice mixes with oleoresins
  - Stabilizers
  - Tailor-made mixes for customers
  - Texturizers

## HEALTH & NUTRITION

- **MINERALS, Ca, Mg, Zn, Fe**
  - Carbonates
  - Chelates
  - Citrates
  - Gluconates
  - Lactates
  - Phosphates
  - Sulphates
- **NUTRACEUTICALS**
  - Aminoacids
  - Beta-glucans
  - Caffeine
  - Coenzym Q10
  - Conjugated Linoleic Acid (CLA)
  - Creatin
  - Glucosamine & Chondroitin sulphate
  - Hydrolyzed collagen
  - Isoflavones
  - Nutraceutical blends
  - Omega-3-fatty acids
  - Plant extracts
  - Sterol esters
  - Vitamins A-B-C-D-E-K
- **FIBRES**
  - Cellulose fibres
  - Fructo-oligosaccharides (FOS)
  - Inulin
  - Pea fibres
  - Sugarcane fibres
  - Other soluble fibres
- **SUGAR, SUGAR SUBSTITUTES**
  - Sugars
  - Dextrose
  - Fructose
  - Polysaccharides
  - Maltodextrins
  - Sugarsubstitutes
  - Erythritol
  - Polyols
  - Sorbitol
  - Intensive Sweeteners
  - Acesulfame K
  - Aspartame
  - Neohesperidine DC
  - Neotame
  - Sodium cyclamate
  - Sodium saccharinate
  - Stevia
  - Sucralose

# TODAY AND TOMORROW



## FOOD SAFETY & SHELF LIFE

- ACIDULANTS & PRESERVATIVES
  - Acetates
  - Acetic acid
  - Adipic 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
  - BHA & BHT
  - Erythorbates
  - Erythorbic acid
  - Rosemary extracts
  - Spearmint
  - Tocopherols
  - Rosemanaic acid
  - Sulphites

## OTHER INGREDIENTS & ADDITIVES

- LEAVENING AGENTS
  - Baking powders
  - Bicarbonates, sodium and ammonium, potassium carbonate, potassium and sodium
- GLAZING AGENTS
  - Beeswax
  - Carnauba Wax
  - MCT oil
- HUMECTANTS
  - Glycerin
  - Monopropylene glycol (MPG)
- ENCAPSULATED INGREDIENTS
- SALTS
  - Calcium chloride
  - Magnesium chloride
  - Potassium chloride
  - Sodium chloride
- DRIED FRUITS, NUTS & VEGETABLES
  - Almond, cashew nuts and hazelnuts
  - Apples
  - Apricots
  - Bananas
  - Cranberries and juices
  - Pineapple, papaya & other tropical fruits
  - Raisins
  - Beetroots, carrots & other root vegetables
  - Peas & beans
- CEREALS & SEEDS
  - Chia seeds
  - Heat treated flours
  - Maize flakes
  - Quinoa, kamut, amaranth and bulgur
  - Rice products
- FRUIT & VEGETABLE POWDERS/EXTRACTS/ GRAINS/FLAKES

## PROCESSING AIDS

- ENZYMES
  - Amylases
  - Catalase
  - Cellulase
  - Glucoamylase
  - Glucose oxidase
  - Invertase
  - Lactase
  - Protease
  - Xylanase
- ANTI-FOAM
  - Silicone based
  - Vegetable oil based
- FREE FLOWING AGENTS
  - Mg - Ca Stearates
  - Silica & silicates
  - Tricalciumphosphate (TCP)
- SOLVENTS
  - Alcohols
  - MCT oils
  - Propylene glycol
- FERMENTATION NUTRIENTS

## CHEMICALS FOR FOOD PROCESSING PLANTS

- ACIDS & LYES
- AMMONIA
- FLOCCULANTS
- DISINFECTANTS
- FILTER AIDS



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