

Connecting**Chemistry**

LIFE SCIENCE FOOD & NUTRITION

Formulating the Future Together



BAKERY & BREAD

Brenntag is the industry's leading distributor and service provider for food ingredients. Linking product quality, formulation expertise and market knowledge to deliver the best performance in a product's taste, texture, nutritional composition and shelf life is Brenntag's daily business.

Our experts work with customers to choose the right ingredients for their products, while our specialists develop solutions that are tailor-made for each customer's unique and specific bakery needs.

BAKERY & BREAD



LEVERAGING OUR EXPERTISE SUPPORTED BY OUR APPLICATION FACILITIES

Our experts test ingredients and additives and develop formulations at our own in-house application facilities. Brenntag Food & Nutrition knows the right ingredients combinations, interactions and processing conditions to get ingredients to perform to their fullest. Our team will help you achieve cost optimisation and flexibility with alternative ingredients or develop innovative flavour profiles in a range of areas:

- Food Design
- Food Technology
- Health & Nutrition
- Food Safety and Shelf Life

Our specialists, present in every European market, receive in-house training to keep abreast of the latest cutting-edge innovations and market trends. To best enable you to compete in today's market and fully leverage our expertise and experience in food applications, we will organise events that include technical training and innovation workshops with a team of Brenntag specialists.

PORTFOLIO FOR BAKERY AND BREAD

- Flavours and colouring ingredients for authentic taste, innovative flavor profiles and overall appearance of products
- Enzymes and emulsifiers for improved crumb texture and color, oven rise and crust color
- Sweetening systems for optimal taste balance and specific sugar spectrum needs (reduced sugar / no added sugar)
- Cocoa and chocolate ingredients
- Texturants and stabilisers for better structure and moisture control
- Clean label and natural solutions
- Fibres, minerals and vitamins for specific dietary needs
- Ingredients systems for gluten free solutions
- Allergen free, kosher and halal available on demand

YOUR BENEFIT WITH BRENNTAG

- Extensive support from in-house technologists and customised formulation
- High quality product range for highest standards
- Attractive cost-to-performance ratio based on global sourcing
- Efficient logistic services worldwide
- Highest quality and safety standards

Brenntag Holding GmbH

Messeallee 11
45131 Essen
Germany
Phone: +49 201 6496-1617
food-emea@brenntag.de

www.brenntag-food.eu