

Connecting**Chemistry**

## LIFE SCIENCE FOOD & NUTRITION

Formulating the Future Together



## MEAT, POULTRY & FISH PROCESSING

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 needs.

[www.brenntag-food.eu](http://www.brenntag-food.eu)

# MEAT, POULTRY & FISH PROCESSING



## 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 MEAT, POULTRY AND FISH PROCESSING

- Flavours and colouring ingredients for authentic taste, innovative flavor profiles and overall appearance of products
- Proteins (vegetable and animal) for real meat products and for vegetarian, vegan and meat analog products
- Texturants and stabilisers for improved bite and structure
- Functional additives for water binding and reduction of cooking loss
- Preservation systems for safe and stable products
- Clean label and natural solutions
- Fibers for water and fat binding
- Allergen free, GMO 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

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