

**BRENNTAG**



## **Brenntag Food & Nutrition**



**| Formulating the future together**

## FOOD INDUSTRY

- **Our industry at a glance**
- **Product Portfolio**
- **Industry Segments Expertise**
- **Application Kitchens**
- **Blending Services**
- **Warehouses**
- **Other chemicals for food processing plants**

**FOOD INDUSTRY****Our industry at a glance**

- Market access in all European countries and all food sub-segments
- European approach: marketing & strategy
- Country organisations: sales & new business development
- Industry dedicated technical specialists
- More than 200 market facing food dedicated marketing & sales staff.
- Project pipeline management
- Application Kitchens to support our customers and our suppliers
- Brenntag owned food dedicated warehousing with relevant quality certification.
- Operations: dissolving, diluting, de-bulking
- Blending and tailor made packaging for dry products
- Full compliance with EU regulations

**FOOD INDUSTRY**  
**Product Portfolio**



**Food Design**

**Create attractive products in colour and taste**

Flavours, Flavour enhancers, Colours,

**Food Technology**

**Provide the right systems for texture and stability**

Starches, Hydrocolloids, Emulsifiers, Phosphates, Proteins

**Health & Nutrition**

**Achieve the optimum balance in nutritional composition**

Vitamins, Minerals, Fibers, Nutraceuticals, Sugar substitutes

**Food Safety and Shelf Life**

**Protect product quality throughout the shelf life**

Acidulants & Salts, Preservatives, Anti-oxidants

**Processing Aids**

**Facilitate the production process**

Enzymes, Free flowing agents, Anti-foams

FOOD INDUSTRY

Industry Segments Expertise

**Meat & convenience food**

**clean label - water binding - fat emulsification - salt reduction - shape retention - texture improvement - colour stability - natural flavours**

**Baking & confectionary:**

**dough handling - freshness - gluten free - crispiness - fiber enriched - crumb structure - palm oil free - multigrain & seeds - sugar reduction - fruit & botanicals combinations**

**Dairy, desserts & icecream:**

**fibre enriched - natural ingredients - fat reduced - foaming - spreadability - protein enriched - stabilisation - rich, creamy, indulgence - back to roots formulations**

**Beverages:**

**vitamins & minerals - reduced sugar - natural sweetness - anti-oxidants - herb, spice and botanical flavour profiles - healthy options - mouthfeel - energy & sports formulations**

## OUR EXPERTISE

# 12 application facilities in Europe



### Flavour and Ingredient Selection

- Flavours, ingredient combinations and interactions with raw materials
- Innovative flavour profiles
- Fitting processing requirements

### Formulation Guidance

- Optimise recipe for cost
- Flexibility with alternative solutions
- Answer to market trends

### Market Trend Concepts

- Proactive campaigns
- Customer specific project work
- Final application design

### Knowledge Transfer

- Customer Innovation Days
- Technical trainings
- Application bulletins

Guntramsdorf, Austria  
Prague, Czech Republic  
Amiens, France  
Essen, Germany  
Padova, Italy  
Loosdrecht, The Netherlands  
Borgenhaugen, Norway  
Zgierz, Poland  
Pezinok, Slovakia  
Istanbul, Turkey  
Widnes, UK  
Granollers, Spain

Investments planned in:  
Romania

**FOOD INDUSTRY**

**Blending Services**

**BLENDING**

Packing of bulk materials

Dissolving of dry materials

Dilution of liquid products

Dry blending for specific segments

**SERVICES**

Customer specific formulations

Customised packaging

Standardised operating procedures

Reduced complexity

Constant quality





## ADDITIONAL SERVICE AND PRODUCT HANDLING

### Network of facilities across Europe

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CEE: Production of liquid beverage bases and emulsions for soft drinks.

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DACH: Dry blending of mineral, vitamin and functional blends for beverage, confectionery, sport drinks and others.

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Italy: Dry blending for savoury and sweet, tailor made flavouring solutions. Liquid flavourings into powder form.

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Nordic: Dry blending for meat, fish and savoury products.

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All regions: HUB warehouses for better and optimised ordering, product handling and logistics.

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All regions: Cost effective supply chain model with adjusted to customer needs delivery size.





## FOOD INDUSTRY Warehouses



- **Effective order processing systems and planning tools ensure we deliver right on time, at the right place, in the right quantity and to the right quality.**
- **Our geographical coverage guarantee we are always close to our customers.**
- **All our food dedicated warehouses adhere to ISO standards and HACCP food hygiene regulations.**
- **We are committed to constantly improving our HSE standards.**

FOOD INDUSTRY

**Other chemicals for food processing plants**

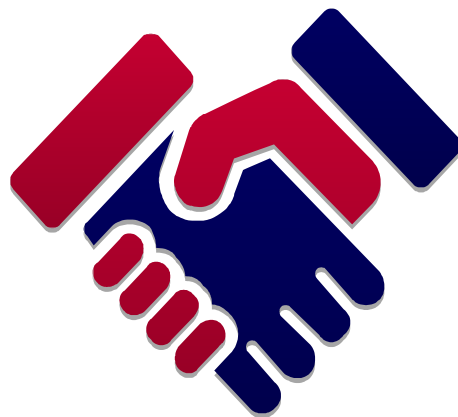


- **Acids and lyes for cleaning purposes.**
- **Cleaning and disinfection products.**
- **Scale inhibitors and corrosion inhibitors for water treatment.**
- **Flocculants and coagulants for waste water treatment.**
- **Filteraids.**

## Our ambition

- Our mission: Connecting with you – to connect customers and principals to a winning partnership.
- Our ambition: Supporting you to grow – by providing commercial and technical excellence and by managing your complexity.
- Our goal: Enabling you to focus on your core business – to create true value for our partners

# Connecting**Chemistry**



**WE WORK TOGETHER**