Press Release

Essen, September 27, 2018
Brenntag announced as exclusive distribution partner for Cargill’s cocoa and chocolate business in Central Eastern Europe

Brenntag (WKN A1DAHH) and Cargill have reached an agreement, making Brenntag the exclusive distribution partner for Cargill’s industrial cocoa and chocolate in the Central Eastern European (CEE) region.

The distribution agreement includes Cargill’s leading Gerkens® cocoa powder brand, as well as its broad chocolate range, which includes a variety of chocolate inclusions, coatings and fillings.

The collaboration with Cargill will expand Brenntag’s offering to the confectionery, bakery, cereals, desserts, dry mixes, ice cream and dairy industries across countries which include Poland, Czech Republic, Slovakia, Romania, Bulgaria, Hungary, Albania, Croatia, Slovenia, Serbia, Bosnia-Herzegovina, F.Y.R. Macedonia, Moldavia, Montenegro and Ukraine.

Uwe Schueltke, COO Brenntag EMEA, explains: “Consumer choice is led by taste. Chocolate is a main taste component across the sweet application areas, also extending to savory. Brenntag CEE is a strong partner for taste and the addition of Cargill’s high-quality cocoa and chocolate range strengthens our position. Our taste specialists are looking forward to introducing the Cargill range to our customers.”

Inge Demeyere, managing director for Cargill’s chocolates and compound activities in Europe, adds: “Brenntag has a deep market understanding and a strong presence in the region. We have been impressed by Brenntag’s facilities and capabilities and how they manage complex supply chains whilst remaining close to the customer. We are excited about this collaboration, because it allows two global market leaders to join forces to better serve food manufacturers in Central Eastern Europe.”
Brenntag’s commercial and technical teams work closely together with the food industry to choose the right ingredients for product optimization or new product development related to market trends. The Brenntag Food & Nutrition Application and Development centers work to develop customer specific formulations and will be pivotal in bringing the Cargill’s cocoa and chocolate innovations to the market.

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About Cargill:
Cargill’s 155,000 employees across 70 countries work relentlessly to achieve our purpose of nourishing the world in a safe, responsible and sustainable way. Every day, we connect farmers with markets, customers with ingredients, and people and animals with the food they need to thrive. We combine 153 years of experience with new technologies and insights to serve as a trusted partner for food, agriculture, financial and industrial customers in more than 125 countries. Side-by-side, we are building a stronger, sustainable future for agriculture. For more information, visit Cargill.com and our News Center.

About Cargill’s global cocoa and chocolate business:
Cargill’s cocoa and chocolate business offers the food industry a wide range of both standard and customized cocoa and chocolate ingredients for use in delicious bakery, confectionery and dairy applications all over the world. The company’s product range includes high quality Gerkens® cocoa powders, chocolate, coatings, fillings, cocoa liquors, cocoa butters and Veliche™ Gourmet Belgian chocolate brand, catering for the artisan market. With years of experience in technical food expertise Cargill supports its customers in new recipes and new product development.
Cargill’s processing plants in Belgium, Brazil, Canada, Côte d’Ivoire, France, Germany, Ghana, Indonesia, the Netherlands, UK and the USA are in full compliance with the highest food safety standards.

To secure a good quality and sustainable supply of cocoa beans, Cargill has its own cocoa bean sourcing operations for buying, handling and exporting of cocoa beans in Brazil, Cameroon, Côte d’Ivoire, Ghana and Indonesia. Presence in all the leading producing countries allows Cargill to oversee the supply chain from beans at origin to cocoa and chocolate products on its customers’ doorsteps. In addition, extensive market research and analysis proves to be a source of valuable information to customers.

More information is available at [www.cargillcocoachocolate.com/](http://www.cargillcocoachocolate.com/)

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