



Brenntag Food & Nutrition

Food Application & Development Centers: Formulation expertise at work

Brenntag Food & Nutrition understands that finding the correct functional ingredient for food and beverage applications can be challenging. For this, we are at our partners' service in the universe of food: Delivering smart solutions and innovative approaches that strike the right balance, from a product's taste and texture to its appearance and shelf life.

At the forefront of formulation and application development

The 28 Food Application & Development Centers across the globe are equipped and staffed to conduct ingredient qualification, food application testing, and prototype development, focused on strategic products and applications. The centers feature facilities from modern laboratories to state-of-the-art pilot production.

Our wide range of capabilities for food applications and functional ingredients include among others:

- application assistance
- comparative analysis
- formulation advice
- key parameter testing
- process optimization
- raw material and ingredient recommendations
- starting point formulas



Locations of our 28 Food Application & Development Centers



Brenntag's dedicated teams will help to achieve cost optimization and flexibility with alternative ingredients, or develop innovative technologies in a wide range of areas such as:

- food safety and traceability
- food technology and innovation
- health and nutrition
- global ingredient sourcing
- food applications laboratory support
- logistics

Combined with market leading distribution excellence and infrastructure of the Brenntag Group

Through this, Brenntag Food & Nutrition is at its customers' service along the entire supply and development value-chain, being a safe and secure supplier of ingredients to keep the production running efficiently. Our partners benefit from Brenntag's distribution excellence and supply chain infrastructure. We have an unparalleled product offering, and work with the best suppliers in the industry. We deliver on Brenntag's safety and sustainability promise and reduce compliance burdens, thereby fulfilling the safety, quality, and regulatory requirements. Our facilities adhere to ISO standards and HACCP food safety regulations, and we will procure the full documentation and accompanying certificates for each product.

Helping our partners to stay ahead of trends

To best enable our partners to compete in today's market and fully leverage our knowledge and experience in food applications, we regularly organize events that include technical training and innovation workshops with our team of Brenntag Food & Nutrition specialists.