

Connecting**Chemistry**



FOOD & NUTRITION NORDIC

Product List



FOOD DESIGN

- **TASTE**
 - Caramel, burnt sugar
 - Cocoa Powder
 - Coconut Cream Powder
 - Malt Extract
 - Menthol
 - Vanilla Extract (Natural)
 - Vanillin
- **TASTE ENHANCERS**
 - Monosodiumglutamate (MSG)
 - Sodium - Potassium Chloride
 - Yeast Extracts
 - MSG Substitute
- **AROMA CHEMICALS**
 - Diacetyl
 - Triacetin
- **SYNTHETIC COLOURS**
 - Allura Red AC
 - Black PN
 - Brown HT
 - Carmoisine
 - Erythrosine
 - Indigo Carmine
 - Patent Blue
 - Ponceau 4R
 - Quinoline Yellow
 - Sunset Yellow
 - Tartrazine
- **NATURAL COLOURS**
 - Annatto
 - Anthocyanin
 - Beetroot Red
 - Caramel
 - Carbon Black
 - Carmine Cochineal
 - Carotene
 - Chlorophyll
 - Curcumin
 - Paprika
 - Titanium Dioxide
- **CLEAN LABEL COLOURS**

FOOD TECHNOLOGY

- **STARCHES**
 - Native wheat - maize - waxy maize starch
 - Modified waxy maize starch
 - Potato starch
 - Pregelatinised starches
- **THICKENERS AND GELLING AGENTS**
 - Agar-agar
 - Alginates
 - Carboxymethylcellulose (CMC)
 - Carrageenan
 - Gelatin
 - Guar Gum
 - Hydroxypropylmethylcellulose (HPMC)
 - Locust Bean Gum
 - Methylcellulose (MC)
 - Pectin
 - Xanthan Gum
- **EMULSIFIERS**
 - Lecithin
 - Mono- and diglycerides of fatty acids (MDG)
 - MDG-esters
 - Polysorbates
 - Sucrose-esters
- **PROTEINS**
 - Vegetable proteins
 - Soy protein concentrates
 - Soy protein isolates
 - Wheat gluten
 - Dairy proteins
 - Hydrolysed milk proteins
- **PHOSPHATES**
 - Brine and cutter phosphates
 - Polyphosphates
 - Pyrophosphates
 - Triphosphates
- **MIXING & BLENDING**
 - Mixes for baking/cereal industry
 - Mixes for convenience food processing
 - Mixes for fish processing
 - Mixes for meat processing
 - Natural spice mixes
 - Phosphate mixes
 - Preservative mixes
 - Spice mixes with oleoresins
 - Stabilizers
 - Tailor-made mixes for customers
 - Texturizers

HEALTH & NUTRITION

- **MINERALS, Ca, Mg, Zn, Fe**
 - Carbonates
 - Chelates
 - Citrates
 - Gluconates
 - Lactates
 - Phosphates
 - Sulphates
- **NUTRACEUTICALS**
 - Aminoacids
 - Beta-glucans
 - Caffeine
 - Coenzym Q10
 - Conjugated Linoleic Acid (CLA)
 - Creatin
 - Glucosamine & Chondroitin sulphate
 - Hydrolyzed collagen
 - Isoflavones
 - Nutraceutical blends
 - Omega-3-fatty acids
 - Plant extracts
 - Sterol esters
 - Vitamins A-B-C-D-E-K
- **FIBRES**
 - Cellulose fibres
 - Fructo-oligosaccharides (FOS)
 - Inulin
 - Pea fibres
 - Sugarcane fibres
 - Other soluble fibres
- **SUGAR, SUGAR SUBSTITUTES**
 - Sugars
 - Dextrose
 - Fructose
 - Polysaccharides
 - Maltodextrins
 - Sugarsubstitutes
 - Erythritol
 - Polyols
 - Sorbitol
 - Intensive Sweeteners
 - Acesulfame K
 - Aspartame
 - Neohesperidine DC
 - Neotame
 - Sodium cyclamate
 - Sodium saccharinate
 - Stevia
 - Sucralose

TODAY AND TOMORROW



FOOD SAFETY & SHELF LIFE

- ACIDULANTS & PRESERVATIVES
 - Acetates
 - Acetic acid
 - Adipic acid
 - Benzoates
 - Benzoic acid
 - Citrates
 - Citric acid
 - Diacetates
 - Fumaric acid
 - Glucono-delta-lacton
 - Lactates
 - Lactic acid
 - Malic acid
 - Phosphoric acid
 - Propionates
 - Sorbates
 - Sorbic acid
 - Tartaric acid
- ANTI-OXIDANTS
 - Ascorbates
 - Ascorbic acid
 - BHA & BHT
 - Erythorbates
 - Erythorbic acid
 - Rosemary extracts
 - Spearmint
 - Tocopherols
 - Rosemanaic acid
 - Sulphites

OTHER INGREDIENTS & ADDITIVES

- LEAVENING AGENTS
 - Baking powders
 - Bicarbonates, sodium and ammonium, potassium carbonate, potassium and sodium
- GLAZING AGENTS
 - Beeswax
 - Carnauba Wax
 - MCT oil
- HUMECTANTS
 - Glycerin
 - Monopropylene glycol (MPG)
- ENCAPSULATED INGREDIENTS
- SALTS
 - Calcium chloride
 - Magnesium chloride
 - Potassium chloride
 - Sodium chloride
- DRIED FRUITS, NUTS & VEGETABLES
 - Almond, cashew nuts and hazelnuts
 - Apples
 - Apricots
 - Bananas
 - Cranberries and juices
 - Pineapple, papaya & other tropical fruits
 - Raisins
 - Beetroots, carrots & other root vegetables
 - Peas & beans
- CEREALS & SEEDS
 - Chia seeds
 - Heat treated flours
 - Maize flakes
 - Quinoa, kamut, amaranth and bulgur
 - Rice products
- FRUIT & VEGETABLE POWDERS/EXTRACTS/ GRAINS/FLAKES

PROCESSING AIDS

- ENZYMES
 - Amylases
 - Catalase
 - Cellulase
 - Glucoamylase
 - Glucose oxidase
 - Invertase
 - Lactase
 - Protease
 - Xylanase
- ANTI-FOAM
 - Silicone based
 - Vegetable oil based
- FREE FLOWING AGENTS
 - Mg - Ca Stearates
 - Silica & silicates
 - Tricalciumphosphate (TCP)
- SOLVENTS
 - Alcohols
 - MCT oils
 - Propylene glycol
- FERMENTATION NUTRIENTS

CHEMICALS FOR FOOD PROCESSING PLANTS

- ACIDS & LYES
- AMMONIA
- FLOCCULANTS
- DISINFECTANTS
- FILTER AIDS



Contact

DENMARK

Brenntag Nordic

Borupvang 5B

2750 Ballerup

Tel: +45 43 29 28 00

Fax: +45 43 29 27 00

Email: main@brenntag-nordic.com

FINLAND

Brenntag Nordic Oy

Äyritie 16

01510 Vantaa

Tel: +358 9 549 56 40

Fax: +358 9 549 56 411

Email: main@brenntag-nordic.com

NORWAY

Brenntag Nordic AS

Torvliå 2

1740 Borgenhaugen

Tel: +47 69 10 25 00

Fax: +47 69 10 25 01

Email: main@brenntag-nordic.com

SWEDEN

Brenntag Nordic AB

Koksgatan 18, Box 50 121

202 11 Malmö

Tel: +46 40 28 73 00

Fax: +46 40 93 28 74

Email: main@brenntag-nordic.com

www.brenntag-nordic.com