FORMULATING THE FUTURE TOGETHER

Brenntag Food & Nutrition

www.brenntag.co.uk
www.brenntag.ie
WE UNDERSTAND THE IMPORTANCE OF STRIKING THE RIGHT BALANCE, FROM A PRODUCT’S TASTE AND TEXTURE TO ITS APPEARANCE AND SHELF LIFE, AND HAVE BUILT A REPUTATION FOR PARTNERING WITH THE BEST MANUFACTURERS OF INGREDIENTS AND ADDITIVES AND DELIVERING THE HIGHEST QUALITY PRODUCTS.

Customers who work with Brenntag benefit from our wide-ranging technical expertise as well as the extensive market, industry and product know-how.

We work with our customers to choose the right ingredients for their products, and can help you achieve cost optimisation and flexibility with alternative ingredients or develop innovative flavour profiles and new food concepts. Brenntag Food & Nutrition team aims to develop solutions that are tailor-made for each customer’s unique and specific needs in areas including:

- Meat, Poultry & Fish processing
- Bakery & Bread
- Dairy & Ice Cream
- Beverages & Alcoholic Drinks
- Chocolate & Confectionary
- Convenience Food
- Fruit & Vegetable Processing

We are fully committed to complying with the industry’s ever-growing safety and quality requirements. All of Brenntag UK & Ireland sites have been assessed for ESAD II, received FEMAS accreditation as well as a number of quality standards such as ISO and OHSAS, and are in the process of gaining certification for British Retail Consortium (BRC), with the majority of sites already certified. Our accreditations demonstrate our commitment to being the custodians of the safety for the ingredients supply chain we operate in.
ENJOYING THE ADVANTAGES OF WORKING WITH A PROVEN INDUSTRY LEADER

Brenntag UK & Ireland Food & Nutrition
- Global / European / national / local coverage
- Extensive product portfolio
- Supply chain support and simplification
- Technical support through business development managers
- BRC 7 accreditation across the UK & Ireland depots
- BRC 7 accredited liquid solutions facilities (solid to liquid)
- Application kitchen facilities

Our experts offer extensive formulations guidance and are able to quickly respond to your demand, providing you with the best support when it comes to your technical, manufacturing or marketing needs.

FORMULATING FOR HEALTH AND WELLNESS MARKET SEGMENT

Consumer interest in healthy lifestyle choices is growing, leading to increased demand for products associated with ‘well-being’ and ‘healthy living’. Fat Reduction, Sugar Reduction / No Added Sugar, Salt Reduction, “Free From” and Clean Label are some of the key messages that are on the mind of health-driven cost savvy consumers.

A health and nutrition concept is increasingly applied to what can be called a traditional food category such as bakery, beverages or dairy, as consumers search for “healthier” goods as part of the live-well lifestyle choice driven by government campaigns. More diversified product offerings mean that products may have shorter life cycles as more varieties need to be developed and introduced. Each of these factors can lead to the search for alternative ingredients, to replace or optimise part of the current formulation. At the same time the properties and quality standards of the food should be maintained and in some cases the end product has to fit the new market trends.

The whole recipe should be reviewed taking into consideration processing conditions and ingredient interaction to arrive at a tailored, customer specific solution. Innovation can be through the introduction of new nutritional and functional ingredients, while new technologies or processing may also provide opportunities for further optimisation of the formulation. The choice of appropriate ingredients depends on the positioning- or the value/ benefit proposition- of a product.

Finding ingredients that meet the criteria and still deliver on texture, taste, flavour, appearance and shelf life can be challenging. In many cases there is not just one ingredient that can satisfy all the requirements in an alternative formulation. However, the right ingredient, in combination with the correct processing, packaging and storage conditions, helps to ensure product quality and safety: complexity in food development and food design makes the selection of ingredient a vital step for success.
## Ingredients Focus

### SUGAR REDUCTION
- **High intensity sweeteners**
  - Acesulfame K
  - Aspartame
  - Sodium saccharin
  - Stevia
  - Sucralose
- **Sweeteners**
  - Glucose syrup
  - Fructose syrup
- **Inulin**
  - Chickory root fibre
- **Low cal bulking agents**
  - Maltodextrins
  - Sorbitols
- **Vitamins**

### SALT REDUCTION
- **Salt enhancers**
  - Natural flavours
  - Alberger salt
  - Biosuccinic acid
- **Salt replacers**
  - Potassium chloride

### CLEAN LABEL
- **Natural flavours**
  - Top notes
- **Clean label preservatives**
- **Flavour enhancers**
  - Natural flavours
  - Biosuccinic acid
- **Inulin**
  - Chickory root fibre
- **Clean label modified starch**
  - (potato based only)
- **Cellulose gum**
- **Humectants**
  - Glycerine
- **Sweeteners**
  - Glucose syrup
  - Fructose syrup
FREE FROM (DAIRY / GLUTEN / WHEAT / EGG)

- **Native starches**
  - Wheat based
  - Tapioca based
  - Maize based

- **Modified starches**
  - Pregelatinised
  - Cook up

- **Emulsifiers**
  - Mono diglycerides of fatty acids

- **Humectants**
  - Glycerine

- **Hydrocolloids**
  - Xanthan gum
  - Pectin
  - Carrageenan
  - Locust bean gum

- **Preservatives**

- **Low cal bulking agents**
  - Maltodextrins
  - Sorbitols

- **Phosphates**

- **Low cal bulking agents**
  - Maltodextrins
  - Sorbitols

- **Cellulosics**
  - HPMC
  - MC
  - Cellulose gum

- **Phosphates**

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- **Acids**
  - Citric
  - Malic

- **Vitamins**

- **Stabilisers**
  - Xanthan gum
  - Pectin
  - Carrageenan
  - Locust bean gum

- **Caffeine**

- **Isolates**
  - Soya protein

- **High intensity sweetners**
  - Acesulfame K
  - Aspartame
  - Sodium saccharin
  - Stevia
  - Sucralose

- **Sweetners**
  - Glucose syrup
  - Fructose syrup

- **Natural flavours**
  - Top notes

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Our offer at a glance
### TASTE

- **Flavours**
  To help to provide flavour solutions for the food and beverage industry

- **High Intensity Sweeteners**
  To assist in sugar reduction without affecting taste

- **Glucose Syrup**
  Provides a sweet profile, texture and volume to your products

- **Fructose**
  Can help to reduce calorific content, whilst maintaining taste

- **Inulin**
  A natural and soluble fibre, improving taste and mouthfeel across a wide range of products

- **Caramel and Burnt Sugars**
  The world’s most widely consumed food colouring used extensively across the food and beverage market

- **Vitamins**
  A wide portfolio of vitamins and bespoke blends to meet your requirements

- **Polyols**
  Acts as a sweetener and used in calorie controlled products

### TEXTURE

- **Starches**
  The most widely used carbohydrate that can assist in texture and thickening of a wide range of products

- **Phosphates**
  A versatile ingredient that can help to preserve, retain the colour and enhance the taste across numerous applications

- **Hydrocolloids**
  An extensive range of gelling, thickening and stabilising agents used in all areas of the food industry

- **Soy Proteins**
  Help to bind emulsions and a source of protein typically in meat, vegetarian and sports nutrition applications

- **Emulsifiers**
  A wide range of emulsifiers available used across bakery, dairy and meat sectors

### WE ALSO OFFER

- **Lactic acid & derivatives**
  Biobased food ingredients offering great taste and food safety used in beverage, meat, confectionery and dairy

- **Processing Aids**
  Sustain® by Stephenson Group is a unique processing aid that keeps the fizz in your drinks for longer by increasing the solubility of CO2

- **Acidulants**
  A secure source of traditional acidulants including Citric Acid, Lactic Acid and Malic Acid

- **Traditional Preservatives**
  We offer a secure source of traditional preservatives including Potassium Sorbate, Sorbic Acid and Sodium Benzoate

- **Glycerine**
  A widely used ingredient, predominantly used as a humectant, but also having some preservative and sweet properties

- **Food Solutions**
  Through our BRC 7 accredited facility, we can offer powder to liquid blends (eg Citric Acid 50% supplied into beverage customers)
We understand the importance of striking the right balance, from a product's taste and texture to its appearance and shelf life.

Brenntag Food & Nutrition partners with the best manufacturers of ingredients and additives, delivering the highest quality products in applications such as:

- Meat, Poultry & Fish processing
- Bakery & Bread
- Dairy & Ice Cream
- Beverages & Alcoholic Drinks
- Chocolate & Confectionary
- Convenience Food
- Fruit & Vegetable processing