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Brenntag Food & Nutrition is the exclusive distributor of Sensus' Frutafit® inulin and Frutalose® oligofructose product lines in South Africa

Dear all,

Please find attached the press release of Brenntag Food & Nutrition regarding its exclusive agreement with Sensus for the distribution of Sensus' Frutafit® inulin and Frutalose® oligofructose product lines in South Africa.

For further information please see the press release.

Please do not hesitate to contact us if you have further questions.

Best regards,

Hubertus Spethmann

Essen, July 18, 2019

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Frutafit® inulin and Frutalose® oligofructose product lines in South Africa

The Brenntag Food & Nutrition business unit in South Africa, part of the Brenntag Group, announces its exclusive agreement with Sensus for the distribution of its Frutafit® inulin and Frutalose® oligofructose product lines in South Africa.

Frutafit® inulin and Frutalose® oligofructose are natural soluble dietary fibers sourced from chicory roots. They can be used as sugar and fat replacer with positive impact on taste and texture across a variety of food and beverage applications. These ingredients have significant, scientifically proven health benefits.

Michiel Pronk, Sales Manager at Sensus, comments: "Brenntag Food & Nutrition's strong foothold in the South African food market and their expertise allow for an excellent opportunity to create unique healthy food recipes with Sensus Frutafit® inulin and Frutalose® oligofructose. Through this partnership, we provide customers with market know-how and tailor-made support on product, application, nutritional aspects, legislation and claims. Together with Brenntag we will inspire our customers with our chicory root fiber products."

Graham Hiam, Business Manager at Brenntag Food & Nutrition South Africa, says: "Brenntag Food & Nutrition is at our customers service in the universe of food. We are always looking for innovative ingredients to create tailor-made applications as well as new product developments in collaboration with our customers. With a continued focus on healthier, tastier and higher quality food products, we are looking forward to working with the Sensus' product portfolio."

About Brenntag Food & Nutrition:

Brenntag Food & Nutrition, part of the Brenntag Group, is a leading provider of food ingredients to the marketplaces around the globe. We built a reputation of partnering with the best suppliers of ingredients and additives and deliver right to our customers' needs and requirements. With more than 750 dedicated employees, a presence in 76 countries and 28 application and development centers, Brenntag Food & Nutrition provides technical expertise, tailor-made formulation and application solutions, a broad portfolio of specialty and commodity ingredients and profound industry know-how in the segments meat, poultry & fish processing, bakery & bread, dairy & ice cream, beverages, chocolate & confectionary, convenience food and fruit & vegetable processing. Brenntag Food & Nutrition makes its business partners "Sense the difference".

For more information, please visit www.brenntag.com/food-nutrition

About Sensus:

Sensus is a leading supplier of chicory root fiber, also known as inulin. Besides being a manufacturer of high-quality food ingredients, we are also a dedicated and inspired team of food specialists. We work closely with our customers and business partners, providing effective support in developing and marketing the foods of today and tomorrow and these healthier food products will be even more successful if they taste great. We are inspired by inulin and this inspiration is our drive to create great tasting healthier products.

For more information, please visit www.inspiredbyinulin.com

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