

Press release

Padua, February 10, 2020

Brenntag Food & Nutrition officially opens the new site in Padua, Italy

Brenntag Food & Nutrition has opened a new state-of-the-art site in Padua, Italy; a brand-new location housing operational and administrative workplaces and executive offices incorporating Chimab Spa. This modern centre is dedicated entirely to the application, creation, development, production and distribution of food ingredients and solutions, in combination with an innovative and efficient logistics system. "The Padua site is a great example of the commitment that Brenntag is making towards the future of our growing Food & Nutrition business. We are expanding our assets and capabilities to further meet our customers' needs aligned to developing consumer trends," says Tom Corcoran, Vice President Brenntag Food & Nutrition Group.

The brand-new production area and logistics department are located on the ground floor. On the first floor there are offices and meeting rooms as well as the state-of-the-art Food Application and Development Centre with dedicated areas for Bakery & Bread, Convenience Food, Ready Meals, Soups & Sauces, Meat, Poultry and Fish, Dairy & Ice Cream, Functional Food, Food Supplements and Dietetic Foods. The Food Application & Development Centre is equipped with pilot plants and modern devices able to scale up industrial production processes and to develop cutting-edge ingredient solutions. Here the Brenntag Food & Nutrition experts create formulations tailored to the customers' needs with the aim of creating marketable products that deliver in line with current and future market trends.

"The new site in Padua will offer our customers and suppliers not only in Italy, but throughout EMEA new possibilities. It will enable us to spread the expertise we have at our dedicated site throughout our region using state-of-the art equipment and facilities. We want to create innovative food formulations to make our business partners 'Sense the difference'," explains Frank Haven, Vice President Brenntag Food & Nutrition EMEA.

The new logistics department will manage goods storage, handling and picking in an automated facility with SSCC system (identification of logistics units). The production is equipped with six mixers, divided into five segregated areas to exclude cross contamination and allergen risk. It is connected directly to the state-of-the-art logistics department, which is strategically located in the district of Interporto, Padua, an important distribution hub. "This project achieves the ambition of housing Brenntag Food & Nutrition Italy in one single place. Thanks to this, we are now able to provide even better specialized technical support, commercial assistance and service excellence, delivering a complete partnership with our business partners in Italy from a single origin," states Ignazio Vullo, Regional President Europe South & President Italy.

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 900 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

Press contact Brenntag Group:

Hubertus Spethmann
Brenntag AG
Corporate Communications
Messeallee 11
45131 Essen
Germany
Telephone: +49 (201) 6496-1732
E-Mail: hubertus.spethmann@brenntag.de
www.brenntag.com

Press contact Brenntag Food & Nutrition:

Svenja Konradt
Brenntag Food & Nutrition
Messeallee 11
45131 Essen
Germany
Telephone: +49 (173) 1813996
E-Mail: svenja.konradt@brenntag.de
www.brenntag.com/food-nutrition