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The Brenntag Food & Nutrition business unit in North America announces an exclusive distribution agreement with Borregaard AS

The Brenntag Food & Nutrition business unit in North America, part of the Brenntag Group, announces a new exclusive agreement with Borregaard AS for the distribution of the EuroVanillin[™] PURE, EXPERT, and NATURAL product lines in the United States and Canada.

Borregaard is the only global manufacturer of sustainable vanillin made from wood, a natural and renewable raw material. This provides a distinctive product allowing for the creation of specialized flavors. Our exclusive agreement allows Brenntag to distribute synthetic vanillin, ethyl vanillin, and flavors with natural and clean label options. The Borregaard product lines include:

- EuroVanillin™ PURE
- EuroVanillin™ EXPERT
- EuroVanillin™ NATURAL

This high-grade bio-based vanillin can be used in applications such as chocolate, dairy, bakery, confectionery, beverage and sweets. Since wood vanillin naturally occurs within a tree, studies suggest it has 29 times less carbon footprint than oil-based vanillin.

"Building off of a long and successful history with Brenntag in the Northeast region, we are excited to expand our cooperation to all regions within the U.S. and Canada. The level of technical expertise the Food & Nutrition team offers, combined with Brenntag's logistical and service network provide an ideal fit for our food and flavor ingredients business," said Amie Byholt, Director of Sales, Borregaard. "The recent opening of the Brenntag Food & Nutrition Application & Development Center further increases Brenntag's ability to provide full service solutions which incorporate and showcase the unique attributes of our products."

Borregaard has worked to produce wood vanillin as a food flavoring since 1962. All food-grade products comply with USP/NF, Eur.ph, and FCC, and are registered as non-GMO, Kosher, and Halal approved. At a time when consumers are demanding more bio-based, eco-friendly products, Borregaard is ideally suited to meet that need. For more than 130 years, Borregaard has been manufacturing products from natural raw materials consistent with the company's philosophy that "Anything that can be made from oil, can be made from wood."

"Our team is honored to be Borregaard's exclusive distributor for their Vanillin and Ethyl Vanillin portfolio in the United States and Canada," said Larry Davis, Vice President Brenntag Food & Nutrition North America. "We believe our customers will greatly benefit from our combined technical expertise and our ability to assist with innovation and product development."

About Borregaard:

Borregaard operates the World's most advanced Bio-Refinery. By using Natural, Sustainable raw materials, Borregaard produces advanced and environmentally friendly bio-materials and biochemicals that replace oil-based products. The Borregaard Group is listed on the Oslo Stock Exchange and has 1100 employees in plants, sales offices in 16 countries and is currently selling in over 100 countries worldwide.

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For more information on Borregaard , please visit https://www.borregaard.com/ .

About Brenntag Food & Nutrition:

Brenntag Food & Nutrition, part of the Brenntag Group, is a leading provider of food ingredients to the market places 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."

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