

### Press release

Reading, May 27, 2020

# Brenntag Food & Nutrition Announces Distribution Agreement with Axiom Foods, Inc.

The Brenntag Food & Nutrition business unit in North America, part of the Brenntag Group, announces a new collaboration with Axiom Foods for the distribution of plant proteins in the United States and Canada.

Axiom Foods is committed to providing clean label, dietary inclusive ingredients for the food, beverage, nutraceutical and specialty foods industries. The comprehensive ingredient line includes hemp, pea, pumpkin, rice and sacha inchi proteins, oat and rice dairy-replacement powders, and Axiom's newly launched texturized pea proteins. These products include:

- Aven-O-Lait®
- Cannatein<sup>®</sup> Plus 68%
- Cucurbotein<sup>®</sup> 59% and 65%
- Incatein<sup>™</sup> 60%
- Oryzatein<sup>®</sup> Original 80%, Silk 80%, Ultra 80%, Silk 90%, and SG-BN 75%,
- Orvz-O-Lait
- Veg-O-Tein™ HP 80%, MA 80%, N 80%, P 80%, and P 85%
- Veg-O-Tein™ TX 75%, 80%

"We are pleased to announce our new collaboration with Axiom Foods. Axiom's product line is an exciting addition to our product portfolio as it helps meet the growing demand for meat and dairy alternatives," said Larry Davis, Vice President Brenntag Food & Nutrition North America. "We continue our service excellence commitment to customers by strategically expanding our product lines to satisfy current and future trends. Our customers will greatly benefit from the combination of Axiom's plant-based proteins and our dedicated sales and technical teams. We look forward to assisting and supporting innovative product development."

The ingredients can be used as plant proteins for sports nutrition, beverages and meat replacement or blended extender, as well as plant-based dairy alternatives. Some benefits include an increased juiciness, increased protein levels, decrease in costs, a smooth mouthfeel, and a clean, allergen friendly label.

"Our plant-based ingredient innovation and quality control teams are excited to work with Brenntag Food & Nutrition almost worldwide, now that these key markets are on board," shared David Janow, CEO and Founder of Axiom Foods. "With new, highly functional Oryzatein® Rice Proteins just entering the pipeline along with other unique vegan dairy substitutes, combined with Brenntag's food and beverage science support, the solutions for manufacturers are infinite."



#### **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 77 countries and 29 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 https://food-nutrition.brenntag.com/

## **About Axiom Foods:**

On the cutting edge of technology, Axiom Foods is involved in clinical trials, education and affecting change in the global food supply. Founded in 2005 by David Janow, Axiom brings compassion and sustainability to the food business by showing that animals are no longer necessary to build muscle. Being at the forefront of peas and rice becoming the new meat, as CNBC can attest, Axiom Foods is dedicated to maximizing the potential of brown rice as the ultimate food product ingredient. Starting with their flagship, patented Oryzatein®, the first and only brown rice protein of its kind, Axiom continues to expand the possibilities of sustainable, worldwide nutrition. Axiom meets international standards, whether consumers want certified gluten-free, vegan, kosher or non-GMO foods.

For more information on Axiom Foods, please visit <a href="http://axiomfoods.com/">http://axiomfoods.com/</a>.

## **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

http://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

Credits: The Brenntag logo is a registered trademark of Brenntag AG or its subsidiaries. Any other trademarks are the property of their respective owners.