



Providing Solutions™

BRENNTAG
SPECIALTIES

At Brenntag we are keen to offer our customers real solutions...

Providing Solutions™ is our dedicated food, pharmaceutical and feed facility based in the North West of England.

Providing pure solutions is what we do - taking dry ingredients, and diluting to our customers' specification. Our aim is to provide you with fully tested and quality approved material, in packs or bulk, ready for you to apply directly into your production process.

What dry products do you apply wet to your production process?

Purchasing pre-blended, pre-diluted products can offer a number of tangible advantages to your business:

- ✓ Quality assured and certified to an agreed product specification
- ✓ Simplification of production processes
- ✓ Generates cost and time savings by cutting out non-core production processes
- ✓ Helps create a safer working environment for your staff by removing potentially hazardous product mixing operations



Why should you consider utilising the expertise of Brenntag?

The scenario...

One of our customers was applying a 15% (w/w) solution of Potassium Sorbate to its end product.

To make this solution, a pallet with a single 25kg carton of Potassium Sorbate was fork lifted into the production area. An operative opened the carton and using a metal scoop, manually gauged 4.5kg of the Sorbate into a large open bucket.

25.5 litres of cold water was then added from a standpipe, and stirred vigorously with a wooden spoon to dissolve the Sorbate.

The bucket, now weighing in excess of 30kg, was manually carried across the production area. Lifting it over chest height, the bucket was tipped into the solution stock tank.

The process was then repeated 4 times to fill the stock solution tank to the required level.

What risks have been created by this operation?

- Wood has been brought into the production area with the pallet and spoon
- How does the operative know he has accurately measured 4.5kg of Potassium Sorbate and 25.5 litres of water?
- How can the operative be sure that the Potassium Sorbate has gone into solution when only stirring in cold water with a wooden spoon?
- Without thorough testing, how can the operative verify that the solution meets the required specification?
- How much of the solution is spilt during the mixing process & what is the cost of the spilt product & subsequent waste disposal?
- Spillages made en route to the stock tank will create a slip hazard
- The HSE guidelines regarding safe weights for carrying are not being adhered to
- Is it safe for the operative to lift the open bucket to chest height to dispense the solution?
- The operative has now left the pack of Potassium Sorbate open and exposed to contamination and potential spoilage

The solution...

Alternatively the customer could have ordered a 15% (w/w) pre-diluted Potassium Sorbate solution that would have ensured: -

- A tested & certified 15% (w/w) Sorbate solution
- Manageable pack sizes for ease of handling
- No spillages
- No potential for slips and trips
- No potential operative injury from lifting heavy weights
- No loss or contamination of dry product through the 25kg of Potassium Sorbate being left open to the environment

This customer has since approved Brenntag as their supplier of food solutions and is purchasing a pre-blended dilution! We are jointly looking at further opportunities to simplify their food ingredients supply chain.

So, how can we best be of service to you?

We would welcome the chance to discuss any opportunities with you and can arrange for one of our Specialist Business Development Managers to visit and assess your process. If you would like to arrange this, please call your local Brenntag depot or alternatively contact us directly at the email address shown below:-

Simon Travis

Business Sector Manager - Food Ingredients

Contact us at:

foodingredients@brenntag.co.uk

Telephone: 0113 3879 200

Fax: 0113 3879 280

www.brenntag.co.uk