



Food Application & Development Center – Brenntag North America

Where is this Food Application & Development (FA&D) Center?

The FA&D Center inhabits a newly refurbished fourth-floor space within Brenntag North America's campus in Allentown, Pennsylvania, on the eastern side of the US. Brenntag's Personal Care division also has an Application & Development Center on the site.

1,700

***The size, in square feet, of
Brenntag North America's
FA&D Center in Allentown.***

When was the Center opened?

The FA&D Center was opened in October 2018, replacing a smaller facility that had developed effective food applications for customers in the region for several years. With more space and improved facilities, the new Center is future-proofed to meet the growing challenges presented by the North American food industry.



“Brenntag’s Food & Nutrition business provides customers and suppliers with increased market knowledge, application expertise and logistical services, enabling them to reach markets anywhere in the world. Our investment in this new FA&D Center demonstrates our commitment to excellence in this important business segment.”

Steven Terwindt, COO of Brenntag North America



What happens at the FA&D Center?

The food industry in North America is aggressively adapting to the consumer-driven ‘clean label’ movement, which is seeing more people check food labels for healthy and sustainable ingredients before buying. To align ourselves with this shift, one of our FA&D team’s key focuses is ensuring the safety of food additives such as hydrocolloids, preservatives, sweeteners, colors and emulsifiers in specific applications.

On top of this, our product developers create applications to meet specific customer requirements, as well as engaging in proof of concept (POC) projects, where we proactively find solutions to known industry challenges, before taking them to the relevant customers. Where needed, we train our office employees to conduct internal sensory panels.

Application specialists at the new FA&D Center in Allentown develop and analyze formulations for a wide range of food categories, including:

- Breads and cakes
- Dairy produce
- Confectionery
- Beverages
- Fortified foods
- Spreads and dressings
- Vegan and vegetarian products
- Micronutrient blends
- Processed meats

Is there anything else to know?

As part of Brenntag’s continued commitment to building strong relationships with customers and suppliers, the Center has been designed with generous space for hosting workshops, seminars and ideation sessions.

