



Ethanol in Food Quality

For Food, Flavours and Spirits

Foods & Flavours

Quality	Denaturation	Containers
<ul style="list-style-type: none"> ■ Beverage alcohol, 96% ■ Beverage alcohol, 70% ■ BioPremium, 96%, organic ■ BioPremium, 70%, organic (certified organic cultivation) ■ Ethanol, 96%, EP ■ Ethanol, 99%, EP (European Pharmacopoeia) 	<p>Food-safe Denaturations:</p> <ul style="list-style-type: none"> ■ Lactic acid ■ Triethyl citrate ■ Sodium chloride (table salt) ■ Potassium lye <p>Other denaturations:</p> <ul style="list-style-type: none"> ■ Methyl ethyl ketone (MEK) ■ Diethyl phtalate (DEP) <p>Further individual denaturations possible.</p>	<ul style="list-style-type: none"> ■ 30l can ■ 200l barrel ■ 1000l IBC ■ Bulk in tank truck

For which applications is ethanol used in food?

- Conservation
- Cleansing or disinfection
- Segregation/dissolution
- Manufacturing of food/vinegar/ spices

For which applications is ethanol used in extracts?

- Extraction agent for fruits & plants
- Acceleration of the production process by denaturations
- Manufacture of essential oils

Can be ordered via our product finder at www.brueggemannalcohol.com/en/productfinder



Food-safe Denaturations

Lactic Acid

- Naturally occurring acid
- Reduces the pH-value in foods
- Especially used to give a smoother taste to sour canned foods

Potassium Hydroxide

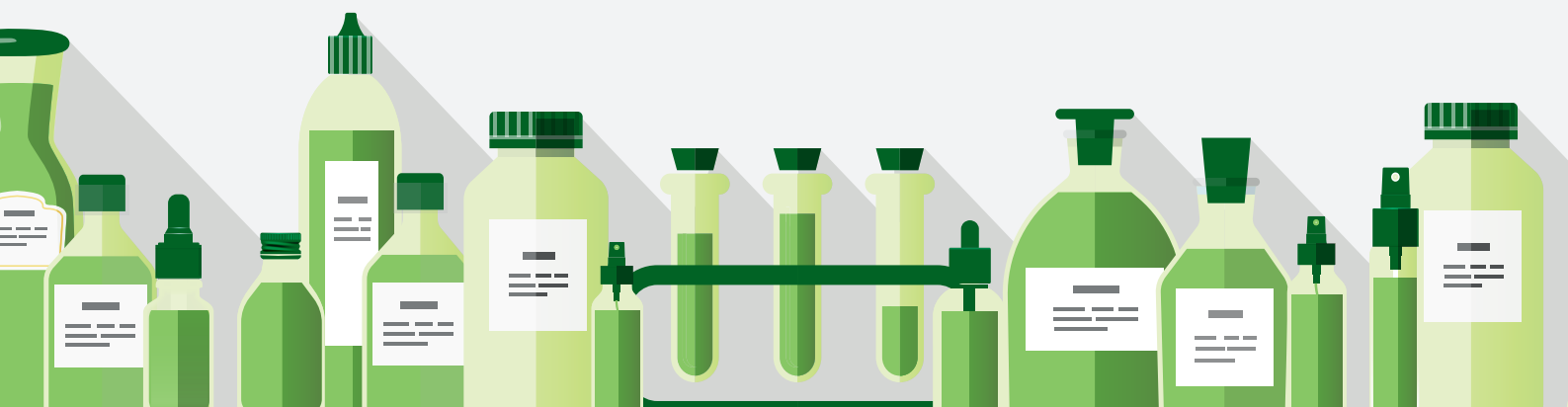
- Also called caustic potash
- Approved as food additive
- Use in foods for the regulation of acidity and pH-value:
- E.g. use as a preservative, that is fully effective only in acid environments

Triethyl citrate

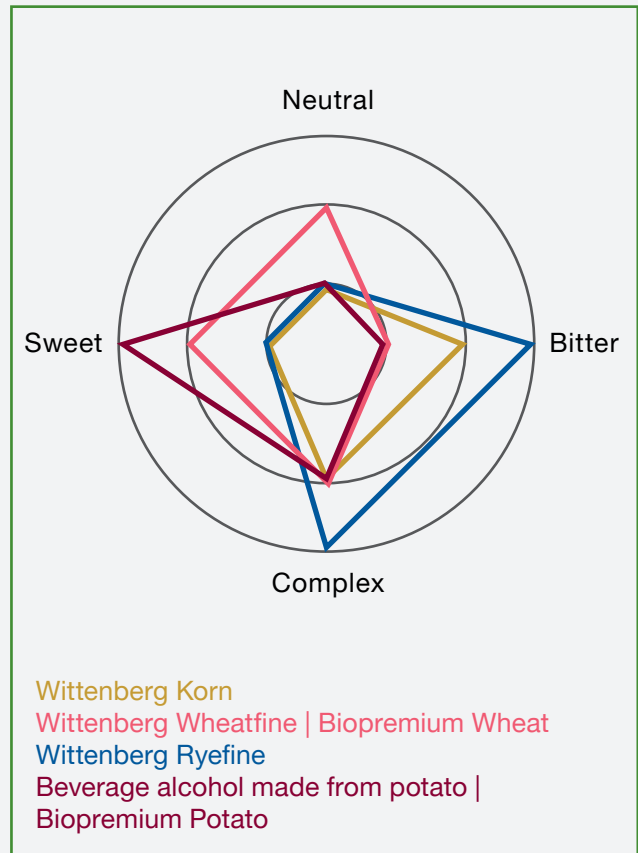
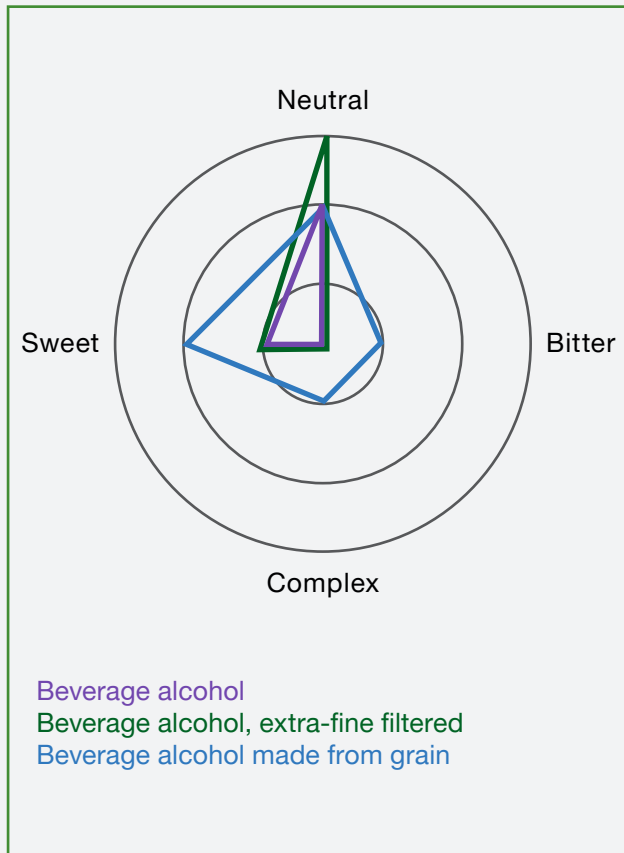
- Triethyl ester of citric acid
- Primarily used as a carrier of flavours in the food industry
- Triethyl citrate makes it possible to spread flavours in foods

Sodium Chloride

- Also called table salt
- Common preservative for meat, fish and vegetables
- E.g. used to keep vegetables durable in a brine – in this process, the germicidal impact is being utilized



Spirits



We are often asked by our customers what our various beverage alcohol specialties are in terms of the sensory system (especially taste and smell). In both sensor circuits we show the sensory characteristics of our beverage alcohol portfolio. These range from neutral to complex and from sweet to bitter. Do you have any questions about it? Please contact us!

Our beverage alcohol specialties can be ordered in the following packaging:
30l can, 200l barrel, 1000l IBC container and loose in tank truck. These can be ordered at
www.brueggemannalcohol.com/en/productfinder/category/spirits



Benefits of our ethanol in food-quality at a glance

100% natural
raw materials
of European origin

Large selection
of different
qualities & containers

Also available
as organic
certified quality



GMO free
Kosher
Vegan
Allergen free

Food-safe
denaturations

Creating the missing link.



Reliability, speed, flexibility, quality and service –
these are the strengths you can expect from us!

With BrüggemannAlcohol you are always on the safe side! Since 1868, the production and sales of ethanol has been one of our core competencies. With our two production sites – Heilbronn and Lutherstadt Wittenberg – fast and flexible delivery is possible at any time.

Have we caught your interest? Get in touch with us – we look forward to hearing from you!

BrüggemannAlcohol Heilbronn GmbH

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