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Kemin Food Technologies – EMEA Relocates Production of its Food Safety Product Lines to Better Meet Customer Demand

Localized supply chain brings faster production schedule, shorter delivery time and more flexibility in order processing for customers in Europe, the Middle East and Africa

HERENTALS, Belgium (October 24, 2019) – Kemin Industries, a global ingredient manufacturer that strives to sustainably transform the quality of life every day for 80 percent of the world with its products and services, has centralized the Europe, Middle East and Africa (EMEA) supply chain for BactoCEASE® NV, its clean-label, vinegar-based food safety solution, by establishing production in Europe. This expansion provides a more sustainable supply of the product with reduced delivery time, increased production speed and more flexibility for customers ordering Kemin ingredients in the EMEA region.

“This strategic investment is intended to help ensure continuity and security of our food safety product lines, resulting in a shorter supply chain and faster delivery time for our customers,” said Erwin Weerts, Operations and Regulatory Affairs Manager, Kemin Food Technologies – EMEA. “This enhanced supply assurance allows us to meet growing customer demand while driving the innovation of new clean-label solutions.”

Earlier this year, Kemin Food Technologies – EMEA launched BactoCEASE® NV OR Liquid and NaturCEASE™ DRY, two new clean-label solutions that help meet customer demand for food safety in the protein market. BactoCEASE NV OR Liquid is an organic ingredient that extends the shelf life of meat, poultry and fish by controlling the growth of spoilage bacteria without negatively impacting the finished product’s texture or flavour. NaturCEASE™ DRY is an all-in-one ingredient consisting of buffered vinegar and plant extracts to preserve meat colour, flavour and freshness.

“Kemin is a global company with an international supply chain team, but we must also act and think locally to provide our customers with the best service and a fast delivery time,” said Valter Dompè, President, Kemin Food Technologies – EMEA. “The clean-label trend in the meat, poultry and fish market is increasing demand for such products and driving the growth of sustainable solutions at Kemin. Our vinegar-based solutions position Kemin as a leading provider of shelf life and food safety ingredients.”

To learn more about BactoCEASE® NV or NaturCEASE™ DRY, click here.

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About Kemin Industries

Kemin Industries (www.kemin.com) is a global ingredient manufacturer that strives to sustainably transform the quality of life every day for 80 percent of the world with its products and services. The company supplies over 500 specialty ingredients for human and animal health and nutrition, pet food, aquaculture, nutraceutical, food technologies, crop technologies and textile industries.

For over half a century, Kemin has been dedicated to using applied science to address industry challenges and offer product solutions to customers in more than 120 countries. Kemin provides ingredients to feed a growing population with its commitment to the quality, safety and efficacy of food, feed and health-related products.

Established in 1961, Kemin is a privately held, family-owned-and-operated company with more than 2,800 global employees and operations in 90 countries, including manufacturing facilities in Belgium, Brazil, China, India, Italy, Russia, San Marino, Singapore, South Africa and the United States.

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