

CAMIDA

SOURCE • SUPPLY • SOLUTION

DAWN OF A NEW ERA

NEWSLETTER
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With all that is changing in the world today, and throughout the constant turmoil, we are proud of the continuing tradition that Camida have worked towards. Time and time again it has shown us the need to break down, not to build up, barriers. For more than a quarter of a century, that's exactly what Camida have been striving to achieve.



The new era is bringing some exciting times to our company. It will certainly be the dawning of a new stage in our business and will bring with it new horizons. Camida's new offices will be another significant landmark in our company's growth and development.

Since its establishment in 1988, Camida has always been motivated and driven by the needs of its customers and continues to be a highly responsive, flexible company, bringing a comprehensive array of sourcing and supply options to customers.

Camida is uniquely equipped to meet high quality procurement needs across a range of industry sectors including synthesis, biochemical manufacture and distribution, process development and project management. For our clients, this invariably leads to improved performance and service. The team at Camida are proud of their long term relationship with global leaders such as BASF, Callery, Lonza, Pennachem, Solvay, Contract Chemicals, Spectrum, Allnex, Du Pont, Dorf Ketal and AgroHorizon.

Camida is committed to meeting the highest industry standards and conforming to the most stringent international protocols. We understand your needs, we provide solutions and, above all, we exceed your expectations.

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... NEW LOOK WEBSITE COMING SOON! ... CPHI FRANKFURT ... STAND #
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THE QUAY CLONMEL - THEN AND NOW



Taken from the Lawrence Collection
circa 1890



The quay Clonmel present day

CALLERY ACQUIRE BASF EVANS CITY



BASF have executed an agreement with Edgewater Capital concerning BASF's manufacturing site in Evans City, Pennsylvania, USA for Speciality Alcholates, Boranes and Alkali product lines. The name of the company will revert to 'CALLERY'.

Camida have been proud to successfully represent the Evans City site activities for more than 25 years in Ireland and the UK. During this period, Camida have enjoyed developing the relationship through its sales and marketing, technical support and logistical expertise.

The supply of these products to customers will be unaffected by this transition. Please do not hesitate to contact Camida for all enquiries relating to these products including quotation, availability, outstanding order queries and technical matters.

For further information on any of the above, please contact orla.heenan@camida.com

NEW MEMBERS

Michelle Grace

In January 2017 I became a member of the Accounts Team after completing an Advanced Accounts Diploma. Before



commencing my career here at Camida, I previously worked in the retail, office and administration industries gaining knowledge and skills.

My role consists of working as part of the team and delivering an accurate and efficient workload to the best of my ability. I am delighted to be part of a very welcoming and successful company.

Neil Thompson

I joined Camida in January as part of the logistics team after more years than I am prepared to admit to in various Supply Chain roles within the Pharmaceutical sector. Hopefully I can use some of this experience to continue the customer focused ethos that Camida is renowned for. To date, every day brings new challenges, ensuring that no two days are the same but Camida's open and warm

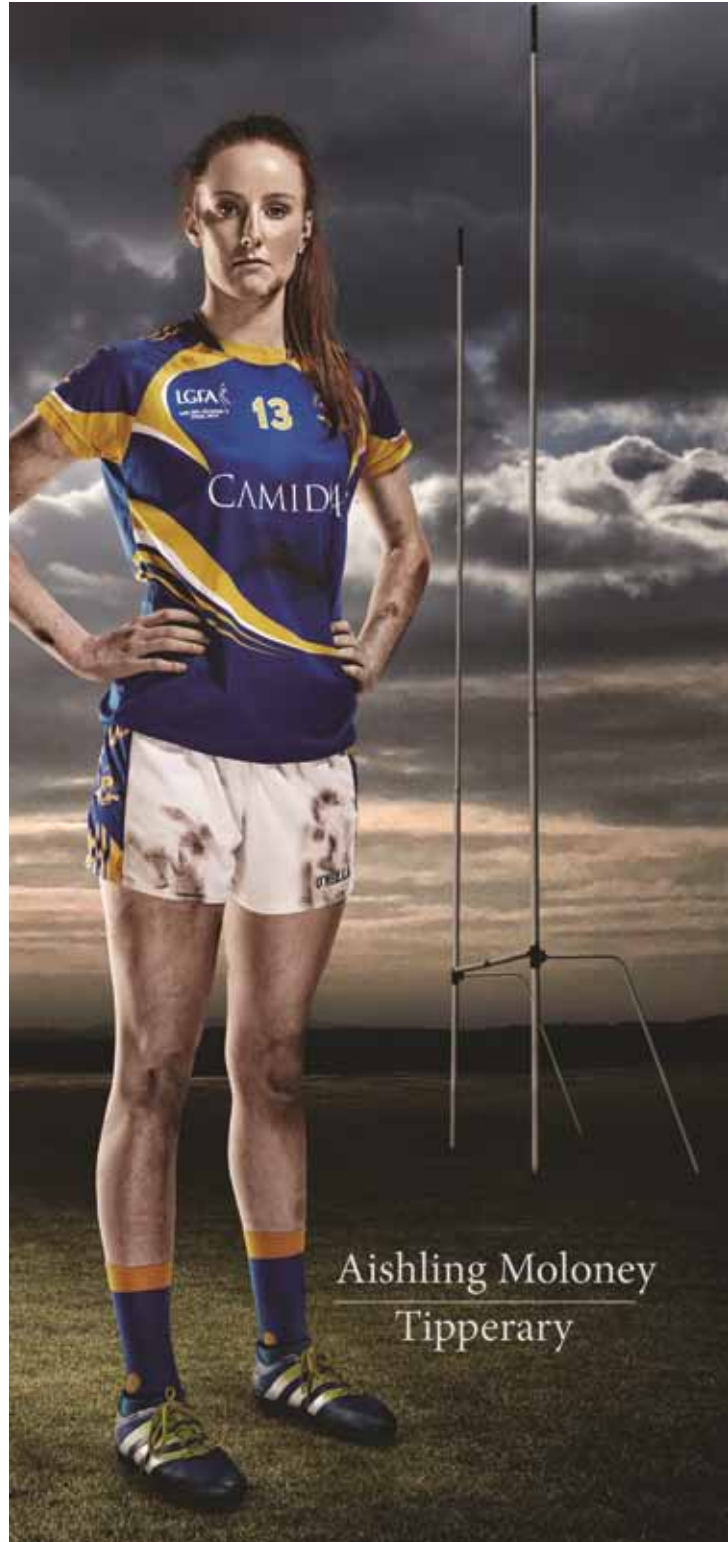


welcome is making the transition as smooth as possible and I look forward to being a part of the company's continued success.

TIPPERARY LADIES FOOTBALL

Camida's Sponsorship continues

The Camida-sponsored Tipperary Ladies Football Team's strong performance continues. Early wins against Wexford, Roscommon, Down, Meath, Offaly and Leitrim see them sitting clear on the top of the All Ireland League 3 table.



WE KNOW LECITHIN



Instantising Milk Powders with Lecithin has its challenges. Whether it is controlling the rate of hydration of a high protein powder or the rapid wetting of a high fat powder, the choice of Lecithin to improve the instantising properties of a powder is essential. As no one Lecithin resembles another, the importance of making the right decision cannot be overstated.

Camida wants to understand the application and customer needs to choose the Lecithin that suits you and your product. Wetting and flow-properties, flavour, colour, viscosity, GM status and many other properties must be adapted to the needs of the finished product. We analyse your needs. We tailor each approach to the individual processing plant and with over 40 years combined experience of Dairy across Europe, we manage the process and, most importantly, add value to your end product.



This service is provided by a dedicated and experienced team with in-depth technical and market knowledge and who deliver a customer focused approach to your business. So, challenge Camida to find tailor-made solutions for you and your production.



**For further information about Lecithin, please contact Joe Guiney on
+353 52 6125455 or joe.guiney@camida.com**



NDH FLAVOURS AND SEASONINGS

To enhance taste, appearance and experience

In the 16th century the foundation for flavours was established by the development of the perfume industry in Grasse, France. However, it was not until the 19th century that food flavourings started making a major impact on modern food preparations. Today, flavours are a combination of taste and chemistry, which makes them important contributors to the enhancement of taste, appearance and experience. Our flavours, powders and seasonings can be used in all sectors, which include bakery, confectionery, savoury, dairy, meat, fish and plant/vegetable. The employees of NDH are highly experienced in flavours and seasonings and share a common motto: passion for taste.

Savoury flavours

Savoury flavours are widely used to create a mouthwatering, authentic, rich, bold and aromatic taste. We create a wide range of savoury and reaction flavours to boost the flavour experience of broths, seasonings, soups, sauces, snacks, meat products and plant/vegetable products.

comfort and deserve well-designed flavours. Our sweet flavours provide great (after)taste, texture and a smooth mouth feel. Imagination and creativity are key to success when creating new and exciting flavours for confectionery, cereals, ice cream and bakery products.

Enzyme modified flavours

Enzyme modified cheese, butter, and cream release their full flavour potential to create natural dairy

concentrates; an economical, convenient, and healthy dairy product. Our enzyme modified flavours are 100% natural and provide dairy richness, masking and fatty mouth feel. This makes them suitable for use in low fat applications, processed cheese products, sauces and bakery products. Our flavours can be customised to suit any formulation, flavour profile and label requirement.

Dairy powders

Our dairy powders and blends provide the nutritional

characteristics and taste of fresh dairy products and a creamy mouth feel. These can be used for different applications such as snacks, bakery, sauces, soups, dairy products and dressings.

Seasonings

NDH makes a medley of seasonings by blending spices, herbs, colour and other flavour ingredients. Driven by innovation and dedicated to quality, NDH creates robust blends of herbs and spices to provide flavour, performance, appearance and aroma tailored to customer-specific demands. Our seasonings are mainly applicable in the snack industry.

Sweet flavours

Sweet products are intrinsically linked with pleasure, fun and



NDH PRODUCT CATEGORIES

Injection & Tumbling

To apply structure, texture, taste, shelf life and yield.

Marinades & Spices

To experience texture, taste and appearance.

Batters & Coatings

To create adhesion, texture, appearance and yield.

Binding mixes

To provide binding, structure, texture, taste and appearance.

Flavours & Seasonings

To enhance taste, appearance and experience.

For further information on NDH Flvaours and Seasonings, please contact Joe Guiney on +353 52 6125455 or joe.guiney@camida.com



YOUR
SEARCH
IS OVER

From Organic Intermediates to Biochemicals, from Performance Chemicals to Food Ingredients, Camida can source, manage and deliver your needs.

Whether your business is in pharmaceuticals, food, biotechnology or surface coatings, we meet the highest industry standards and conform to the most stringent international protocols.

Tap into our global network and over 25 years' experience in sourcing specialised chemicals.

We understand your needs, we provide solutions, above all, we exceed your expectations.

Visit www.camida.com, email us at info@camida.com or phone us at +353-52-6125455.

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