

Tate & Lyle extends distribution agreement with Azelis

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Tate & Lyle PLC, a leading global provider of ingredients and solutions, is pleased to announce an extended partnership with Azelis, a leading distributor of speciality chemicals and food ingredients.

The enhanced agreement will see Azelis distribute Tate & Lyle's texturants, low and no calorie sweeteners, fibres, and stabilisers to Poland, Czech Republic, Slovakia, Romania, Croatia and Slovenia.

The new mandate, effective 01 January 2019, builds upon Tate & Lyle's existing collaboration with Azelis in the UK, France, Spain, Portugal, Ireland, Serbia, Hungary and Morocco and reinforces Azelis' position as a leading distributor of innovative food ingredients and speciality chemicals.

John Stewart, Commercial Director EMEA at Tate & Lyle, comments: "With its extensive geographical reach, deep technical expertise and market knowledge, Azelis gives us a market reach which will help grow our business in Europe. Azelis already represents Tate & Lyle in other parts of Europe and we are pleased to extend our partnership."

Andrey Zhukov, Market Segment Director Food & Health at Azelis, adds: “We are thrilled with the continued expansion of our strategic partnership with Tate & Lyle. Our track record, transparency and continued growth instil confidence in our partners to collaborate with us in new territories. With the addition of Tate & Lyle’s extensive product range to our current portfolio and their strength in delivering innovative solutions, we are boosting our offer to customers in these regions.”

Azelis’ strategy is to create value with its partners, turning ideas into innovative and market leading solutions and drive growth across all geographies. The group offers its customers not only the highest quality ingredients, but also answers to some of the most stringent market requirements and consumer trends. Through its 16 Food & Health application laboratories and experienced sales teams, the company continues to win innovation and excellence awards, including the Ingredient Innovation Award at Cfia Morocco in 2016 and 2018.