

# NEWSLETTER

*Catch up with Rerum Ingredients viewing highlights from 2020 including exciting news for 2021*



## VITAMIN D

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## **Vitamin D**

Recent studies suggest the positive impact that Vitamin D has to help fight against COVID-19. As up to half of the UK population has a vitamin D deficiency this is concerning.

Vitamin D can be added to everyday food items such as bread and milk, as well as taking it in supplement form to reduce the population's deficiency problems. Milk and breads have been highlighted as key items that can be fortified with added vitamins, however, vitamin D can be added to a variety of items to increase daily supplement intake. Vitamins are already being added to children breakfast cereals so this method of increasing a populations intake is not new.

If you would like to find out some more information or find out how you can add vitamin D to your product line please get in touch.

Our principle Divis Nutraceuticals produces a high quality (silicone dioxide free) vitamin D2 & D3 supplement that can be added to a variety of products.



## Rerum Consultancy & Rerum Ingredients Separate

Rerum Ingredients will focus solely on ingredient markets, concentrating on building a portfolio of solution-driven products that help deliver taste and colour in many applications.

We will continue to work closely with our principles to offer a unique range of ingredients and applications.

Rerum Consultancy will continue to support start-ups and growing businesses raise finance by investigating via equity or outright purchases in the ingredient and FMCG marketplace.

## Brexit Deal Agreed

At Rerum Consultancy & Rerum Ingredients we have been working hard behind the scenes to make preparations for Brexit as a deal has now been agreed.

A comprehensive Canada-style free trade deal between the UK and the EU has been agreed. The deal that will allow UK goods and components to be sold without tariffs and without quotas in the EU market. [Please find the link to the UK-EU Trade and Cooperation Agreement. Summary December 2020.](#)

Thank you for everyone for their continued support. Of course, Covid-19 has already impacted many businesses over 2020 and we are committed to navigating these strange times alongside our customers and principles to make the transition as seamless as possible in 2021.

During these uncertain times please feel free to contact us with any questions and we will help you in anyway we can.





## Changing working practises

Throughout 2020 the welfare of our employees, customers and principles has always been at the forefront of our minds. This is why last year we changed and adapted to a new way of working, like so many other businesses around the world or colleagues worked remotely whilst still providing the same great service. We will be continuing with this way of working into 2021. Let's hope we can get back to normality soon!



## Royal Buisman in Bread

Caramelised sugars in convenient powdered and liquid form add the final touch for artisanal off-whites, rustic darks, multi-seed specialities and fruit-nut varieties with equal ease.

Guaranteed free of e-numbers, our caramels contribute to a multitude of flavour profiles and signature needs, replacing more expensive malt extracts.

Royal Buisman offers two options to achieve all this, and more: Natural Caramelised Sugars. These intensify crumb colour, enrich natural mild flavours and add sweet or bitter roast tones to your signature products. The result: a more distinctive character. Traditional Caramelised Sugars. These are used to strengthen the rustic character and aromatic mocha nature of bread products by focussing on nutty tones. Both natural and traditional caramelised sugars are 100% pure powder, requiring low dosages -which means high cost effectivity.



## Suglow sugar replacers

Suglow is a natural product, it comes in the form of powder and liquid. The unique natural flavours can allow for food and beverage manufacturers to reduce the amount of sugar they add in their recipes, but still providing that same level of sweetness and taste.

Rerum Ingredients has recognised the issues manufacturers face, and has created products that solve this issue. We've focused on eliminating the lack of taste and flavour in our products. Our sugar replacers are made in the UK and produced in state of the art facility, BRC accreditation and fully HACCP compliant.



## Happy New Year



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