



VAN WANKUM INGREDIENTS



Sustainable, Healthy &
SPECIALTY INGREDIENT
SOLUTIONS

No Compromise on Quality & Services

 www.vw-ingredients.com

Table of Contents

Story	03
Approach	04
Experiences	05
Services	06
Partners	07
Solutions	08
Industries	09
Certificates	10
Products	12



We strive for responsibility and sustainability

Welcome to our family-owned company, where responsibility and sustainability are at the forefront of everything we do. Founded in 2014 in Maarssen, The Netherlands, our mission is to cultivate lasting partnerships worldwide while maintaining unwavering quality and service standards.



Van Wankum Ingredients serves the Food & Beverage, Pharmaceutical, and Health & Sports industries as a comprehensive ingredients provider. Our offerings include organic ingredients, premium quality additives and fibers.

As a family business, we prioritize leaving a positive legacy for future generations. Sustainability isn't just a business strategy; it's a fundamental value ingrained in our ethos. We continuously strive to reduce our ecological footprint and align our practices with nature for a sustainable tomorrow.

Central to our operations is a commitment to environmentally conscious decisions. From responsible sourcing to minimizing waste and carbon emissions, sustainability guides every aspect of our business.

Our dedication extends beyond environmental concerns to promote healthy living. We offer a range of products that meet rigorous quality and taste standards while aligning with sustainable practices. Whether it's organic foods, eco-friendly household items, or renewable energy solutions, we empower individuals and families to make choices that support a sustainable lifestyle in harmony with nature.

As a solutions-oriented company, we are committed to providing high-quality ingredients to the global food, supplement, and pharmaceutical industries. By merging innovation with natural resources, we create value for society. From supplier evaluation to product formulation, and from internal operations to stakeholder commitments, we ensure efficient, profitable management that drives economic growth. We also view sustainable development as a crucial factor in advancing our global business.

Looking ahead, our vision is a future where sustainability is the norm, and every decision prioritizes the well-being of future generations. By encouraging green choices today, we can build a healthier and brighter tomorrow for everyone.

Our Approach



Sustainability

We are constantly looking for the environmental, and “green” optimum for our products and our clients.



Responsibility

With our company we strive to be ever more responsible & sustainable in our business.



Quality

We are proudly certified under the BRC Global Standard, demonstrating our commitment to quality, safety, and compliance. This certification guarantees that our processes meet international standards, ensuring reliable products and consistent quality for our customers.



“ Discover the assurance of quality with Van Wankum Ingredients. Proudly BRC certified, we uphold stringent organic standards. Experience the difference of authenticity and purity with our organic offerings. ”





Our Experiences

Our services include sampling, economically and environmentally efficient logistics, quality documentation and consulting. These services are provided by a team of food technologists, commercial, environmental, logistics and financial experts. Their professional experience spans the globe. We are committed to satisfy customer needs.

Thanks to our combined experience of more than 35 years in providing additives from the producer to the manufacturer, we can secure the physical distribution of the products you need.

With every service we provide, we keep three important factors in mind: our clients, our products and the planet. We constantly strive to be better and exemplary.

Our Services

Premium sustainable ingredient solutions, exceptional service.



Quality

We are proudly certified under the BRC Global Standard, demonstrating our commitment to quality, safety, and compliance. This certification guarantees that our processes meet international standards, ensuring reliable products and consistent quality for our customers.



Supply Chain Management

24 hour delivery from our warehouses to customer's destination within the European Union. Van Wankum Ingredients can deal with any supply chain issue, opportunity and challenge.



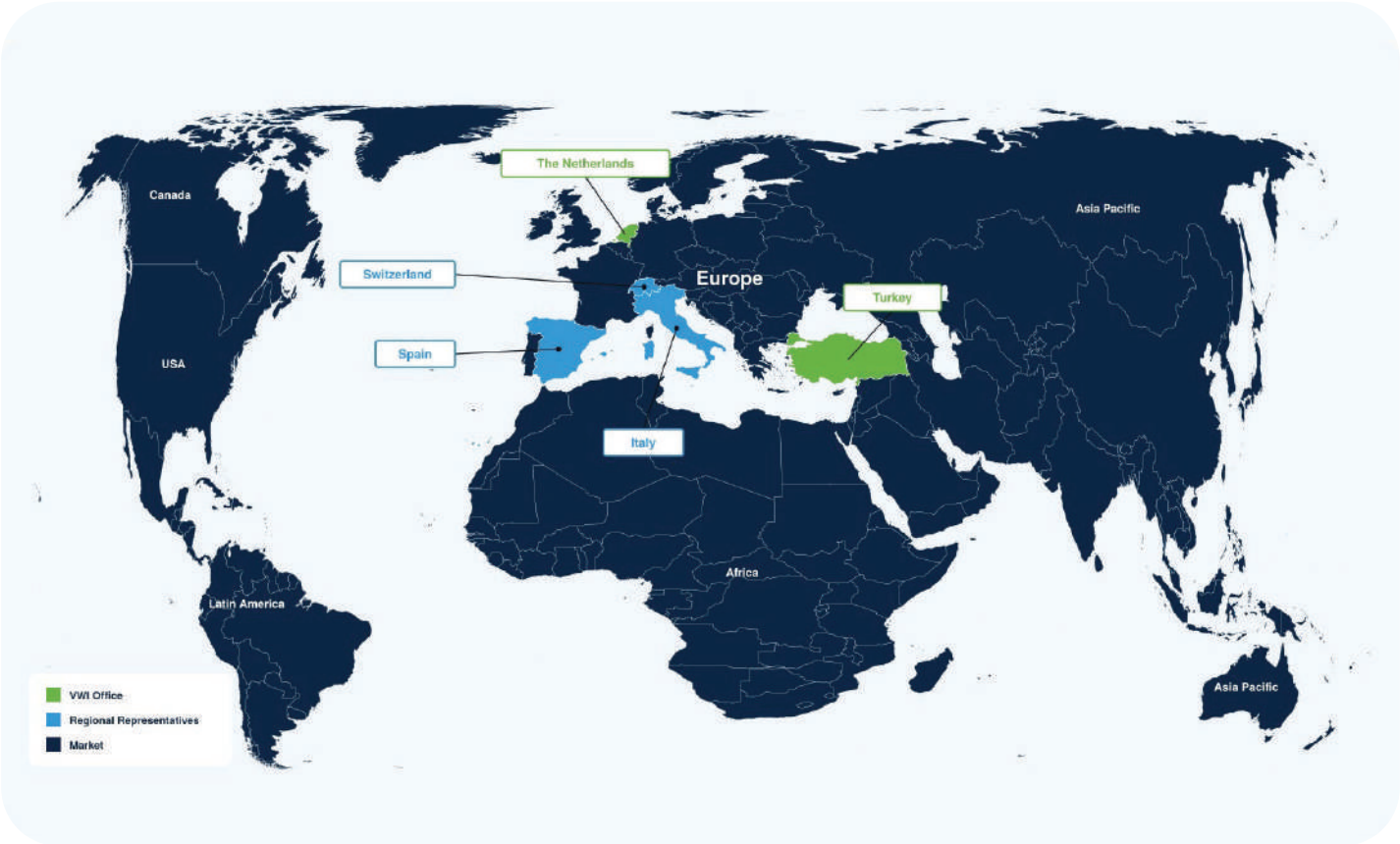
Consultancy

Van Wankum Ingredients brings over 35 years of expertise in Sales and Marketing across the food, cosmetics, and pharmaceutical industries. Since 1980, our collaborations with producers in China, Indonesia and India have earned the trust and approval of customers around the globe.



With trustworthy partners by our side, we navigate challenges with confidence, knowing that we can rely on each other’s expertise and support. Together, we forge ahead, creating solutions, seizing opportunities, and achieving our goals.

In a world where trust is invaluable, we take pride in our partnerships, knowing that they are built to last. So, when you choose to work with us, you’re not just choosing a service or a product; you’re choosing a team of dedicated professionals and a network of trustworthy partners committed to your success.



Solutions

Solutions that go beyond ingredients

At Van Wankum Ingredients, we don't just supply ingredients. We provide complete solutions that help you improve formulations, reduce costs, and accelerate time-to-market.

From sugar reduction to fiber enrichment, we support our customers with technical expertise, reliable supply chains, and proven performance in large-scale production.



Reduce sugar without losing taste or texture

Smart sugar-reduction systems that maintain taste, texture, and processing performance. We help brands reduce sugar levels while keeping products stable, scalable, and consumer preferred.



Increase fiber without compromising taste or texture

High-performance fiber systems that increase nutritional value without gritty texture, off-taste, or instability. Designed for smooth, consumer-friendly formulations.



Improve mouthfeel, stability, and shelf-life

Advanced systems that improve mouthfeel, stability, and shelf-life across multiple categories. Ideal for products facing dryness, separation, or moisture imbalance.



Reduce fat while maintaining taste and texture

Fat-reduction strategies that preserve creaminess, flavor, and texture. Our systems deliver indulgent mouthfeel with significantly lower fat levels.



Reduce formulation costs without compromising quality

Smart reformulation and sourcing strategies that reduce costs without compromising product quality. We help brands stay competitive despite market volatility.



Reliable ingredient supply across Europe

Reliable ingredient supply across Europe, supported by safety stock, flexible logistics, and scalable delivery formats. Designed to keep production running smoothly.

Our industries



- ❑ **Bakery:** Improving texture, moisture, and overall product quality.
- ❑ **Dairy:** Enhancing creaminess, stability, and clean-label performance.
- ❑ **Foods:** Strengthening stability, mouthfeel, and processing efficiency.
- ❑ **Sports & Nutrition:** Enhancing taste, solubility, and texture.
- ❑ **Pet food:** Improving texture, moisture, and overall product quality.
- ❑ **Nutraceuticals:** Supporting stable, great-tasting fortified powders



—— Our Certificates

**Premium sustainable ingredient
solutions, exceptional service.**





Organic Supplier

We are **SKAL certified**, allowing us to offer and supply **organic products**.



EcoVadis

Proudly recognized by EcoVadis for our commitment to sustainability, ethical business practices, and responsible supply chain management.

Proud to be a
Sedex
Member

SEDEX

Proudly registered with **SEDEX**, demonstrating our commitment to ethical sourcing, responsible business practices, and supply chain transparency.



Agents and Brokers

CERTIFICATED

BRC certificated

Proudly achieving **BRC AA Certification**, ensuring the highest standards in **food safety, quality, and compliance**.



Our Products



Artificial Sweeteners

- ❑ Sodium Saccharin
- ❑ Sucralose



Bulking Agents

- ❑ Allulose
- ❑ Isomalt
- ❑ Trehalose



Dietary Fibers

- ❑ Oat Betaglucan
- ❑ Soluble corn fiber (resistant dextrin)
- ❑ Psyllium Husk Fiber
- ❑ Polydextrose
- ❑ Tapioca fiber (resistant dextrin)



Food & Beverages

- ❑ Quinine Derivatives
- ❑ Carmine



Natural Sweeteners

- ❑ Monk fruit extract
- ❑ Stevia REB A
- ❑ Monkfruit Decoction
- ❑ Stevia REB D
- ❑ Thaumatin
- ❑ Stevia REB M



Nutraceuticals

- ❑ Melatonin Water Soluble
- ❑ Q10 Water Soluble
- ❑ Melatonin
- ❑ Q10



Pre-biotics

- ❑ Fructo-oligosaccharides (FOS)
- ❑ Mannan-oligosaccharides (MOS)
- ❑ Galacto-oligosaccharides (GOS)
- ❑ Xylo-oligosaccharides (XOS)
- ❑ Isomalto-oligosaccharides (IMO)



Polyols

- ❑ Erythritol
- ❑ Maltitol
- ❑ Sorbitol
- ❑ Xylitol



Yeast Derivatives

- ❑ Nutritional Yeast Flakes
- ❑ Yeast Beta-Glucan
- ❑ Selenium Yeast
- ❑ Yeast Proteins
- ❑ Saccharomyces Boulardii



Organic Extracts

- ❑ Chaga
- ❑ Chlorella
- ❑ Cordyceps
- ❑ Lions Mane
- ❑ Maitake
- ❑ Spirulina
- ❑ Shiitake
- ❑ Turkey Tail
- ❑ Reishi



Organic Sweeteners

- ❑ Erythritol
- ❑ Monkfruit
- ❑ Stevia
- ❑ Xylitol



VAN WANKUM INGREDIENTS

CONTACT US:

For more information or questions, please contact us by e-mail or telephone.

VWI The Netherlands

- +31 (0)346-745109
- +31 (0)346-745131
- info@vw-ingredients.com
- Nassaustraet 16-1
3601 BG Maarssen

VWI Turkey

- +908503469749 || +905053219039
- +31 (0)346-745131
- info@vw-ingredients.com
- Senlikkoy Mahallesi, Yesilkoy Halkali
Cd. No: 93 Daire: 2, 34153
Bakirkoy/Istanbul (AQUAFLORYA)