

## Certificate of Origin

# Jungbunzlauer

Basel, March 19<sup>th</sup>, 2020

Dear customers

The following Jungbunzlauer product

- **L(+)-Lactic Acid**

is manufactured by fermentation of carbohydrates containing raw materials like glucose syrup derived from non-GMO maize.

The following Jungbunzlauer products are manufactured from **L(+)-Lactic Acid** as the main raw material:

- **L(+)-Lactic Acid Buffered**
- **Sodium L(+)-Lactate**
- **Potassium L(+)-Lactate**
- **Potassium L(+)-Lactate/Sodium Acetate**
- **Potassium L(+)-Lactate/Sodium Diacetate**
- **Potassium L(+)-Lactate/Potassium Acetate**
- **Potassium L(+)-Lactate/Potassium Diacetate**
- **Potassium L(+)-Lactate/Vinegar**
- **Sodium L(+)-Lactate/Sodium Diacetate**

Lactates are manufactured through neutralization of L(+)-lactic acid with a sodium or potassium source. Lactate blends are manufactured by blending of sodium lactate or potassium lactate with acetic acid partly or completely neutralised with caustic soda or caustic potash or with vinegar.

The above mentioned products are manufactured in the following Jungbunzlauer plant:

- **Jungbunzlauer S.A**  
**Z.I. et Portuaire, B.P. 32**  
**67390 Marckolsheim**  
**FRANCE**

With best regards



Alina Matt  
Technical Service Manager