

## Allergen Safety Jungbunzlauer S.A.

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The Jungbunzlauer products

- ERYLITE®
- Gluconic Acid
- Glucono-delta-Lactone
- Sodium Gluconate
- L(+)-Lactic Acid
- L(+)-Lactic Acid Buffered
- Potassium L(+)-Lactate
- Potassium L(+)-Lactate/Potassium Acetate
- Potassium L(+)-Lactate/Potassium Diacetate
- Potassium L(+)-Lactate/Sodium Acetate
- Potassium L(+)-Lactate/Sodium Diacetate
- Potassium L(+)-Lactate/Vinegar
- Sodium L(+)-Lactate
- Sodium L(+)-Lactate/Sodium Diacetate

are manufactured in the following production plant:

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

The above mentioned products do not contain allergenic ingredients according to European law.

- Annex II of Regulation (EU) No 1169/2011 (supersedes Annex IIIa of Directive 2000/13/EC)
- Current ALBA-list

### **Risk of allergens in our products**

Our products are manufactured by fermentation of the raw material glucose syrup which is a carbohydrate source derived from maize. Depending on the production line, either highly purified or “raw” glucose syrup, which may contain low amounts of allergenic proteins, is used. However, glucose syrup is solely used in the substrate for fermentation and not as a direct ingredient for any of the above mentioned products. In the course of our production, the final products additionally undergo several purification steps. Therefore, we confirm that the fermentation and the purification process are able to reduce the presence of allergens to a level below the detection limit in the final product, which is confirmed by annual testing.

### **Cross contamination of allergens on manufacturing lines**

The “raw” glucose syrup is produced on a dedicate line and subsequently transferred to the production lines where it is used as a fermentation raw material. As mentioned above, allergenic proteins can be present in this raw material. However, this risk is mitigated by the fact that the glucose syrup is produced in a different building and then transported in closed lines to the fermenters. There is no concern for cross contamination of allergens to our final products in our manufacturing lines as our products are manufactured on dedicated production lines in mainly closed systems and the final purified products do not come in contact with the fermentation raw materials.

**Cross contamination of allergens on production site**

As previously indicated, there are areas on the production site where allergenic proteins may be present, however the risk is controlled by corresponding measures and the end products are regularly tested.

Glucose syrup derived from maize is manufactured in a dedicated plant at our production site or purchased from approved suppliers. All raw materials are stored in dedicated areas. Eating is only allowed in authorised areas. Therefore, contamination of our end products with allergens is well controlled in production areas.

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