Jungbunzlauer International AG St. Alban-Vorstadt 90 P.O. Box CH-4002 Basel Phone +41-61-2955 100 Fax +41-61-2955 108 www.jungbunzlauer.com

Certificate of Origin

Jungbunzlauer

Basel, March 23rd, 2023

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

Christoph John

C. Jol

Junior Technical Service Manager

The given information reflects the current status. Jungbunzlauer may not automatically notify about information updates or minor changes.