

## GMO Position European Manufacturing Sites

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This position paper is valid for the Jungbunzlauer manufacturing sites Pernhofen (Austria), Ladenburg (Germany) and Marckolsheim (France).

The following Jungbunzlauer products

<b>Biogums</b>	TayaGel® (gellan gum) Xanthan Gum Xanthan Gum Blends (instant thickener)
<b>Citrics</b>	Citric Acid LIQUINAT® (Citric Acid Solution) Trisodium Citrate
<b>Gluconates</b>	Encapsulated Glucono-delta-Lactone eGdL Gluconic Acid Glucono-delta-Lactone Sodium Gluconate sub4salt® (salt replacer)
<b>Lactics</b>	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
<b>Specialities</b>	Citric Acid DC (direct compressible citric acid) CITROCOAT® EP (coated citric acid, sodium bicarbonate, gum arabic) CITROCOAT® N (coated citric acid)
<b>Special Salts</b>	Calcium Lactate Gluconate Magnesium Lactate Monomagnesium Citrate Monosodium Citrate Potassium Gluconate Tricalcium Citrate Trimagnesium Citrate Tripotassium Citrate Zinc Citrate Zinc Gluconate Zinc Lactate
<b>Sweeteners</b>	ERYLITE® (erythritol) ERYLITE® Bronze (erythritol with apple extract & natural flavours) ERYLITE® Stevia (blend of erythritol & rebaudioside A) ERYLITE® Monk Fruit (blend of erythritol & Mogroside V)

are either manufactured by fermentation of glucose syrup derived from corn or further processing (e.g. neutralisation, esterification, agglomeration, coating, blending etc.). The products undergo several purification steps and are finally obtained in their highly pure form.

### **Micro-organisms - Production Strains**

Jungbunzlauer does not use genetically modified production strains\* for the manufacture of above mentioned food additives.

\* no GMO in the meaning of the European Directive 2009/41/EC which replaces Directive 90/219/EEC and its successive amendments.

### **Fermentation Raw Materials**

Jungbunzlauer works together solely with raw material suppliers who can exclude the processing of genetically modified organisms (GMO).

Jungbunzlauer purchases raw materials (e.g. glucose syrup) upon a NON-GMO agreement, if they are derived from crops for which genetically modified varieties exist (e.g. Bt maize).

Glucose syrup from corn is manufactured in dedicated plants at our production sites Pernhofen (Austria) and Marckolsheim (France). We have agreements with all suppliers that only GMO free corn is delivered. Suppliers of corn need to have a traceability system in place.

### **Regulation on Genetically Modified Food and Feed**

The regulation (EC) No **1829/2003** of the European Parliament and of the Council on genetically modified food and feed is not applicable to above-mentioned Jungbunzlauer food additives.

### **Regulation on GMO Traceability**

The regulation (EC) No **1830/2003** of the European Parliament and of the Council concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC is not applicable to above-mentioned Jungbunzlauer food additives.

### **In Summary**

- 1) Above-mentioned Jungbunzlauer food additives are no genetically modified organisms as such and they do not contain genetically modified organisms.
- 2) Jungbunzlauer does not use genetically modified microorganisms for the fermentation step of above-mentioned food additives according to European Directive 2009/41/EC (We are not using new methods of mutagenesis or genome editing, referring to the latest judgement of the European Court of Justice; Affaire C-528/16).
- 3) There are no labelling requirements for above-mentioned Jungbunzlauer food additives according to Regulations (EC) No 1829/2003 and 1830/2003.

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