

GMO Position

European Manufacturing Sites

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

The following Jungbunzlauer products

Citrics	Citric Acid LIQUINAT [®] (liquid citric acid) Trisodium Citrate
Gluconates	Gluconic Acid Glucono-delta-Lactone Sodium Gluconate
Lactics	L(+)-Lactic Acid L(+)-Lactic Acid Buffered Potassium-L(+)-Lactate Potassium-L(+)-Lactate / Potassium Acetate Potassium-L(+)-Lactate / Potassium Diacetate Potassium-L(+)-Lactate / Sodium Diacetate Sodium-L(+)-Lactate Sodium-L(+)-Lactate / Sodium Diacetate
Specialities	Citric Acid DC (direct compressible citric acid) CITROCOAT [®] N (coated citric acid) CITROFOL [®] AI (triethyl citrate) ESSICCUM [®] (dry vinegar flavour) sub4salt [®] (salt replacer)
Special Salts	Calcium Lactate Gluconate CITROMA [®] (CITRATE MA in the USA) Monosodium Citrate Potassium Gluconate Tricalcium Citrate Trimagnesium Citrate Tripotassium Citrate Zinc Citrate
Sweeteners	ERYLITE [®] (erythritol) ERYLITE [®] Bronze (erythritol with apple extract & natural flavours) ERYLITE [®] Stevia (blend of erythritol & rebaudioside A)
Xanthan Gum	Xanthan Gum Xanthan Gum Blends (dysphagia products)

are manufactured by fermentation or are based on fermentation derived products. Fermentation raw materials as well as production strains are not genetically modified.

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).

For the glucose syrup production at the Jungbunzlauer plant in Pernhofen we purchase maize from farmers upon non-GMO agreement.

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 view of the rapid advancement of modern biotechnology and the changing framework of laws and regulations of the European Community and its member states a statement on the usage of genetically modified organisms can only reflect the past and present situation. As soon as new European and National regulations on this matter will be published we commit ourselves to apply these immediately.

In Summary

- 1) Jungbunzlauer does not use genetically modified microorganisms for the fermentation step of above-mentioned food additives.
- 2) Above-mentioned Jungbunzlauer food additives are no genetically modified organisms as such and they do not contain genetically modified organisms.
- 3) There are no labelling requirements for above-mentioned Jungbunzlauer food additives according to Regulations (EC) No 1829/2003 and 1830/2003.