

CCP

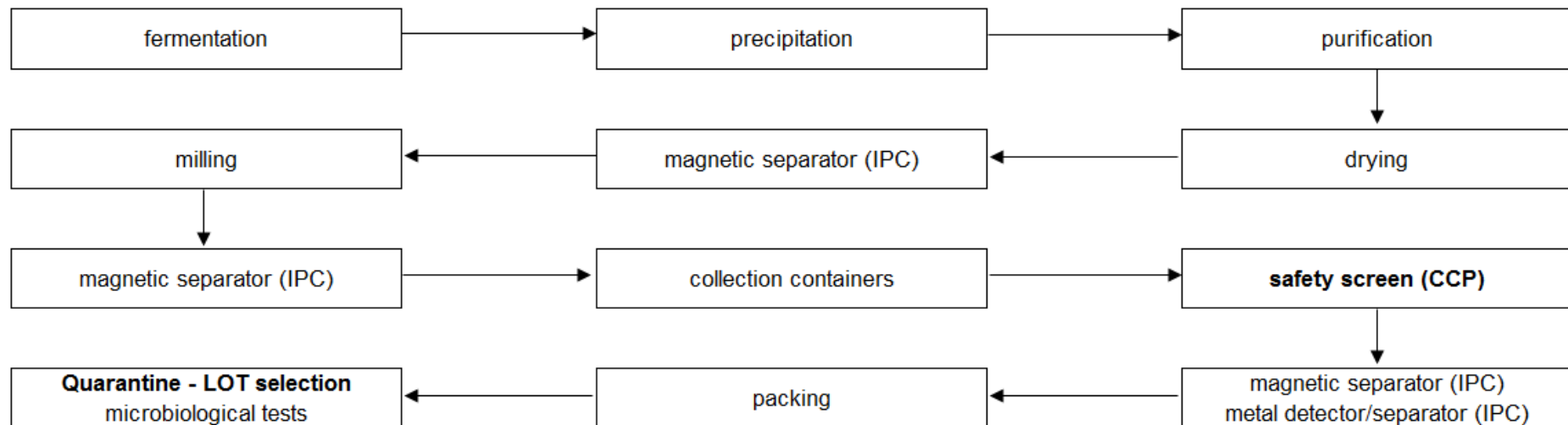
Xanthan Gum all food grades (except FED and FEDCS)

Jungbunzlauer has established a Hazard Analysis Critical Control Point (HACCP) program for all lines used for the manufacturing of food grade additives or ingredients. The HACCP system is annually reviewed and audited.

Jungbunzlauer Austria AG has defined the following CCP for Xanthan Gum:

- 2 mm safety sieve before the packaging lines (4mm safety sieve for the grades FFDF, FNDF and FGDF)

Please find below a process flow chart including the CCP:



Quarantine - LOT selection

Each manufactured LOT of Xanthan Gum goes in a quarantine status after the packaging. The product is thoroughly tested on different parameters (including many microbiological parameters). If the tests comply with the specification limits the LOT is released. A product specification is available on request.