

## Gluten-Free

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COMMISSION IMPLEMENTING REGULATION (EU) No 828/2014 of 30 July 2014 (on the requirements for the provision of information to consumers on the absence or reduced presence of gluten in food) permits only foods that contain less than 20 mg/kg of gluten to use the term "gluten-free" on their packaging.

The following Jungbunzlauer products

- **Calcium Lactate Gluconate**
- **Citric Acid**
- **Citric Acid DC**
- **CITROCOAT® EP**
- **CITROCOAT® N**
- **CITROFOL® AI Extra**
- **Encapsulated Glucono-delta-Lactone eGdL**
- **ERYLITE®**
- **ERYLITE® Bronze**
- **ERYLITE® Stevia**
- **ERYLITE® Monkfruit**
- **Gluconic Acid**
- **Glucono-delta-Lactone**
- **L(+)-Lactic Acid**
- **L(+)-Lactic Acid Buffered**
- **LIQUINAT®**
- **Magnesium Lactate**
- **Monomagnesium Citrate**
- **Monosodium Citrate**
- **Potassium Gluconate**
- **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 Gluconate**
- **Sodium L(+)-Lactate**
- **Sodium L(+)-Lactate/Sodium Diacetate**
- **sub4salt®**
- **TayaGel®**
- **Tricalcium Citrate**
- **Trimagnesium Citrate**
- **Tripotassium Citrate**
- **Trisodium Citrate**
- **Xanthan Gum**
- **Xanthan Gum Blends**
- **Zinc Citrate**
- **Zinc Gluconate**
- **Zinc Lactate**

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.

Based on the production process, we can exclude that the above mentioned products contain gluten above the limitation set for "gluten-free" labelling of the end product.