

## **Natural Status of Xanthan Gum**

# **Jungbunzlauer**

Basel, 30 January 2018

Dear customer

Xanthan gum is occurring in nature and is manufactured by the natural process of fermentation by using naturally derived raw materials like glucose syrup from maize as well as sugar from sugar beet. The strains used for the manufacturing are not genetically modified according to European Directive 2009/41/EC which replaces Directive 90/219/EEC and its successive amendments.

During the fermentation chemicals are used to neutralize the fermentation broth. Additionally, isopropyl alcohol is used to precipitate xanthan gum fibres from the fermentation broth. The structure of our xanthan gum is identical to the structure of xanthan gum found in nature.

There is no particular law known to us that defines the requirements for a "natural" product. As a consequence, we leave it up to you if you would like to indicate the end product as natural.

Kind regards

Jungbunzlauer  
Technical Service