



Snacks & Bakery

Bake the right way, with healthy and sustainable ingredients from Jungbunzlauer. We offer fermentation-based ingredients that help overcome hurdles in the development of clean label, reduced sugar and plant-based snacks and baked goods. Jungbunzlauer ingredients make it easy to create better-for-you snacks that meet consumer expectations.

Free from

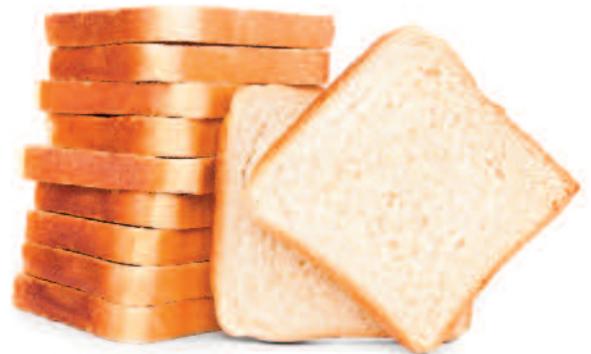
Jungbunzlauer created innovative recipes targeting different free-from bakery formulation trends. Consumers are paying closer attention to cleaner labels for healthy enjoyment without a guilty conscience.

Natural and alternative preservation ingredients are in focus for baked goods. Growing health awareness and increased intolerances within the population are creating a demand for reformulation of many bakery products to provide healthier and tailored solutions.

Preservative free

Jungbunzlauer's potassium L(+)-lactate/vinegar is a blend of potassium lactate and organic vinegar. It effectively prolongs shelf life in bread products by providing similar properties as calcium propionate:

- Clean labelling as an acidity regulator
- Maintain excellent texture and taste while prolonging shelf life
- Competitive performance against calcium propionate regarding texture, moisture and prevention of microbial spoilage



Gluten free

Jungbunzlauer offers the vegan, natural occurring hydrocolloid xanthan gum that helps manufacturers in development of gluten free bread. As a superior texture modifier and in combination with other hydrocolloids xanthan gum shows an outstanding performance to create products with a pleasant taste and crumb profile:

- Optimise the viscosity level of the dough
- Provide excellent texture to the bread
- Beneficial properties in combination with other hydrocolloids

Phosphate free

Jungbunzlauer's microencapsulated glucono-delta-lactone (eGdL) is GdL encapsulated in a fully hydrogenated sunflower oil. Together with monosodium citrate it is the perfect leavening acid to replace inorganic SAPP:

- No performance loss during storage
- Variable leavening profiles for different baked goods
- Sodium reduced, phosphate and aluminium free



Sugar reduction in sweet baked goods



Jungbunzlauer's ERYLITE® erythritol is a fermentation based bulk sweetener. Providing the outstanding benefit of a clean sweet taste, a glycaemic index of zero and a high digestive tolerance, ERYLITE® is the first choice to create better-for-you sweet baked goods and can add bulk and sweetness in ketogenic formulations.

ERYLITE® provides superior benefits for the development of sugar reduced baked goods and can be combined with Allulose for optimal results:

- Significant calorie reduction
- High digestibility
- Optimal browning and taste when used in combination with Allulose
- Enhanced freshness and softness
- Ketogenic cookies: Perfect for gluten free and low carb diets

Innovative snacking

Trends in snacking continue to grow. Jungbunzlauer helps make nutritious snacks even more functional and healthy. We tested our ingredients in innovative chickpea crackers:

- Glucono-delta-lactone as a phosphate and sodium free leavening acid for texture and appearance
- Xanthan gum as fermentation-based, vegan hydrocolloid for improved seasoning adhesion on snacks
- sub4 salt® for tasty sodium reduction



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