



### Jungbunzlauer in facts

Our turnover is in the level of 1,000 mCHF created by over 1,300 employees.

We produce the three main organic acids citric acid, gluconic acid and lactic acid by fermentation. Based hereon we make a wide variety of derivatives such as mineral salts and esters. We also produce xanthan gum a biodegradable stabiliser and a natural zero calorie sweetener called erythritol.

Our main raw material is corn as a carbohydrate source for the fermentation processes. All side streams in the production are utilised or sold, so we produce no waste making our business model very sustainable.

Our products are produced in our four plants located in Austria, France, Germany and Canada. The plants are modern and of the highest standard in all aspects reflecting a continuous, very high investment level over the past many years. Our plans continue to be based on high investments in new capacity, technology, digitalisation and more sustainable processes.

Jungbunzlauer is a well consolidated company yielding a return allowing for both continuous investments in the company and paying dividend to our owners.