Jungbunzlauer
Jungbunzlauer
JUNGBUNZLAUER
HAS A LOT TO OFFER
With annual sales of over 700 mEUR and 1,050 employees worldwide Jungbunzlauer is one of the world’s leading producers of biodegradable ingredients.

Jungbunzlauer transforms nature’s plants into ingredients with a wide variety of possible applications.

Categorised into seven product groups, our products are available in different grades – tailored to your needs:

- Citrics
- Gluconates
- Lactics
- Special Salts
- Specialties
- Sweeteners
- Xanthan Gum

33% sales in food applications

20% sales in beverage applications

14% sales in health & personal care applications

15% sales in detergent & cleaner applications

18% sales in industrial applications
Renewable raw materials

Fermentation (non-GMO) and Purification

Xanthan – Citrics – Gluconates – Lactics – Sweeteners

Neutralisation and Esterification

Special Salts – Specialties
WHAT CAN YOU EXPECT
WHEN BUYING FROM JUNGBUNZLAUER
Product Quality
Meeting and exceeding industry requirements

Competitive Offering
Cost consciousness

Logistics' Excellence
Reliable delivery with full documentation

Competent Service
Direct contact with local experts

Business Partnership
Long-term commitment to our bio-based ingredients
The application technology centre (AppliTech) in Ladenburg, Germany provides professional service and experience-based consulting regarding the applications of Jungbunzlauer products to internal and external clients.

- Application-specific concepts and recipes
- Application research
- Application-technical and sensory screening
- Innovation scouting and pioneering
- Project management, in close cooperation with external partners
JUNGBUNZLAUER
OFFERS MORE
Next to Jungbunzlauer’s commitment to social and economic sustainable behaviour, protecting our environment is also very essential to Jungbunzlauer.

Therefore, Jungbunzlauer decided to calculate its Corporate and Product Carbon Footprints and has thus committed itself to the regular assessment of Scope 1 and 2.

Between 2003 and 2015, our overall production increased significantly stronger than the related CO2 emissions.

Jungbunzlauer is continuously investing in its plants which are all equipped with state-of-the-art technology. In this way greenhouse gas emissions can substantially be reduced. More core drivers in relation with our improvements are:

- Proximity to suppliers
- Elimination of waste streams
- Back integration
- Energy and water savings

Jungbunzlauer holds diverse certificates which reflect its commitment to society and environment.

Find more information on our website
JUNGBUNZLAUER
A HISTORY OF GROWTH

1867  Spirits distillery founded
       Jungbunzlau, former Bohemia

1962  Citric acid production begins
       Pernhofen, Austria

1967  Acquisition by Karl Kahane

1986  Jungbunzlauer enters the xanthan gum market
       Pernhofen, Austria

1996  Gluconate production begins
       Marckolsheim, France

1998  Esters and mineral salts are added to the product portfolio
       Ladenburg, Germany
2002  Jungbunzlauer builds another citrics plant
       *Port Colborne, Canada*

2005  Europe’s first erythritol production
       *Marckolsheim, France*

2011  Lactic acid production begins
       *Marckolsheim, France*

2015  Acquisition of glucose production
       *Port Colborne, Canada*

2017  Jungbunzlauer becomes 150 years and celebrates 50 years ownership of the Kahane family
JUNGBUNZLAUER
PERNHOFEN, AUSTRIA

Products
- Citrics
- Xanthan Gum

Characteristics
- Own glucose production
- Centre for process development, strain development and group engineering

Employees
- 440

Investments since 2008
- 550 mEUR
Products
- Special Salts
- Specialties

Employees
- 230

Characteristics
- Home of AppliTech center
- Main raw materials supplied by other Jungbunzlauer plants

Investments since 2008
- 70 mEUR

JUNGBUNZLAUER
LADENBURG, GERMANY
JUNGBUNZLAUER
MARCKOLSHEIM, FRANCE

Products
- Gluconates
- Lactics
- Sweeteners (Erythritol)

Employees
- 130

Characteristics
- Own and over the fence glucose supply

Investments since 2008
- 110 mEUR
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<th>Products</th>
<th>Characteristics</th>
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<td>Citrics</td>
<td>Own glucose production</td>
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WHAT CAN YOU EXPECT FROM JUNGBUNZLAUER IN THE FUTURE

Tom Knutzen

Alexander Kahane
The successful development of Jungbunzlauer during the last 50 years of family ownership can be attributed to two key factors: Combining a business-oriented and entrepreneurial approach with a willingness to invest in the long-term. We are committed to continue along this path to be the supplier of choice when quality, reliability and sustainability are key parameters for our customers.

Alexander Kahane, Chairman

Our key values are centred on commitment, team work, excellence and taking responsibility. This mirrors the way we aim to act in all aspects of what we do and how we service our customers. But beyond this it is closely interlinked with our vision “From nature to ingredients®”. We will continue to provide healthy, safe and sustainable products and solutions to our customers ultimately supporting their success and meeting the consumers’ needs.

Tom Knutzen, CEO
JUNGBUNZLAUER
GLOBAL PRESENCE AND REGIONAL SALES

North America
29%

Europe (incl. Russia, Africa and Middle East)
57%

Latin America
6%

Asia & Pacific
8%

- SALES OFFICE
- PRODUCTION SITE
- PRODUCTION SITE / SALES OFFICE
Jungbunzlauer is close to its customers and represented in all major markets. Furthermore, Jungbunzlauer's flat organisation assures fast decisions.

Our regionalised setup of the sales organisations and respective local distribution partners enable us to provide optimal and efficient service to customers in more than 130 countries.
**Citrics**
- Citric Acid Anhydrous
- Citric Acid Monohydrate
- LIQUINAT® (Liquid Citric Acid)
- Trisodium Citrate Anhydrous
- Trisodium Citrate Dihydrate

**Gluconates**
- Gluconic Acid
- Glucono-delta-Lactone
- NAGLUSOL® (Buffered Gluconic Acid)
- Sodium Gluconate
- Sodium Gluconate EMF 1240
- GLUCOSET®

**Lactics**
- L(+)-Lactic Acid
- L(+)-Lactic Acid Buffered
- Sodium Lactate
- Sodium Lactate / Diacetate
- Potassium Lactate
- Potassium Lactate / Diacetate

**Special Salts**
- Monosodium Citrate
- Tricalcium Citrate
- Trimagnesium Citrate
- Tripotassium Citrate
- Zinc Citrate
- Calcium Lactate Gluconate
- Potassium Gluconate

**Specialties**
- CITROFOL® (Citrate Esters)
- ESSICCUM® (Dry Vinegar Flavour)

**Functional Acids**
- Sodium Diacetate
- sub4salt® (Salt Replacer)

**Sweeteners**
- ERYLITE® (Erythritol)
- ERYLITE® Stevia
- ERYLITE® Bronze

**Xanthan Gum**
- Xanthan Gum
- Xanthan Blends