



## Bio-based boost: reshaping everyday eats

The food industry faces a continuous challenge of transforming our favourite foods to suit modern lifestyles. Convenience, high nutritional value, safety, and meeting special dietary requirements such as gluten-free are top priorities for consumers.

Jungbunzlauer introduces its bio-based ingredient portfolio, providing proven benefits in today's evolving food industry landscape.

### Optimising gluten free pasta

Pasta is a universally loved dish. However, gluten-free options often struggle to replicate the satisfying chew and elasticity of traditional wheat-based products, which are important characteristics for pasta. Jungbunzlauer offers a solution to overcome these challenges and make gluten-free pasta a real treat.

- Improving the extrusion and lamination process with [xanthan gum](#)
- Enhancing the mouthfeel of the pasta for a more enjoyable eating experience



### Taking traditional falafel to the next level

Falafel is a versatile and delicious vegan delight, enjoyed across cultures and regions as a simple snack or a hearty meal. Jungbunzlauer offers the following refined properties through the use of our bio-based ingredients:

- Upgrading the texture to seamlessly bind the components and improve processability
- Enhancing moisture retention and distribution through the use of [biogums](#)



## Studying the texture of fruit preparations

Fruit preparations come in a variety of flavours and textures, and their applications are widespread. Jungbunzlauer introduces [gellan gum](#) as a stabilising agent for yoghurt fruit preparations that include fruit pieces.

- Studying the stabilisation of fruit preparation with [gellan gum](#)
- Comparing the result vs. standard stabiliser

## Enhancing the mineral profile of instant oatmeal

Oatmeal is a healthy and nourishing breakfast option. While traditional preparation includes overnight soaking, instant oatmeal offers a more convenient alternative. Jungbunzlauer has developed instant oatmeal with an improved mineral profile along with a no sugar added version sweetened with [ERYLITE® erythritol](#), which caters to individuals seeking to minimise added sugar intake.

- 30% RDA of the essential minerals [calcium](#) and [zinc](#)
- No added sugar version with [ERYLITE®](#)



## Creating tasty vegan and gluten free pancakes and waffles

Pancakes and waffles are classic breakfast treats for the whole family. Whether it's a lazy Sunday brunch or a quick weekday breakfast, a ready baking mix makes it effortless to prepare delicious baked goods. Jungbunzlauer provides solutions to achieve a gluten-free, phosphate-free, and vegan baking mix without compromising on taste.

- Replacing gluten and eggs in baked goods with [xanthan gum](#)
- Phosphate-free leavening system with [glucono-delta-lactone](#)
- Sodium reduced leavening system with [glucono-delta-lactone](#)

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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.