



Dairy and ice cream

Jungbunzlauer offers sustainably produced, bio-based additives to help you exceed consumer expectations for cleaner labels, while maintaining great flavour and texture. Take advantage of our innovative products and solutions to overcome challenges in dairy & ice cream development.

Process improvement

Jungbunzlauer's **Glucono-delta-Lactone** has unique progressive acidification and is an effective acidifying agent in cheese applications optimising time and production costs.

- Glucono-delta-Lactone acts as an acidifier in pizza cheese
- Save up to 45% time in pizza cheese production
- Glucono-delta-Lactone can help to improve yields in paneer cheese vs. conventional acidifiers (e.g. citric acid)



Product enhancement

Jungbunzlauer's highly bioavailable minerals are available in different solubilities and granulations. **Tricalcium citrate**, **trimagnesium citrate**, **tripotassium citrate** and **zinc citrate**, are used to fortify dairy products.

- Cleaner label products with a variety of naturally derived ingredients
- Minerals for enhanced nutritional value
- Tripotassium citrate and trisodium citrate can act as emulsifying salts, while providing pleasant melting properties in processed cheese
- Tripotassium citrate can reduce overall sodium content in processed cheese
- Tricalcium citrate and tripotassium citrate can be used to reduce fouling deposits which can lead to increased throughput, decreased cleaning time and intervals, as well as less wear and tear to equipment



Texturising solutions



Jungbunzlauer is proud to offer **TayaGel®**, a high quality, high acyl gellan gum with extraordinary stabilising and suspending properties. When dissolved in hot water, it offers an exceptional viscous texture, even at very low concentrations. At higher concentrations, it forms gels with a soft, elastic and non-brittle texture, without thermal hysteresis and syneresis. As naturally derived stabilising and gelling agent, it is used in a range of dairy products, plant based products, beverages, and food.

Xanthan gum is an effective bio-based hydrocolloid used to stabilise, suspend, and texturise products. Jungbunzlauer offers 30 different grades of xanthan gum tailored to meet your formulation needs.

- Improve mouthfeel when reducing sugar or fat
- Control ice crystal growth
- Stabilise and suspend
- Modify texture

A combination of **xanthan gum** and **TayaGel®** can be used with a total concentration as low as 0.05% to stabilise your ice cream.

Sugar reduction

ERYLITE® Stevia is Jungbunzlauer's unique blend of **ERYLITE®** and Rebaudioside A, a highly pure stevia plant extract. This blend combines taste quality, digestive tolerance, and the bulking functionality of **ERYLITE®** with the sweetening capacity of stevia plant extracts. **ERYLITE® Stevia** is a great option for your reduced sugar or sugar free sweetener system in dairy and ice cream.

ERYLITE® is a flavour with modifying property at specific usage levels according to Flavour and Extract Manufacturers guideline (FEMA no. 4819).

- Zero calorie content
- Excellent taste
- Masks off-notes from high intensity sweeteners
- Full bulk sweetener functionality



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