

Jungbunzlauer

From nature to ingredients®

Sodium Gluconate a flavor with modifying properties



The Flavor and Extract Manufacturers Association of the United States (FEMA) has granted **FEMA GRAS status** to **Jungbunzlauer's Sodium Gluconate** for use as a flavor ingredient with modifying properties for specified use levels in certain food categories.

Performance profile

- Mask off-taste
- Reduce astringency
- Suppress metallic flavor
- Minimize bitterness
- Modulate sweetness
- Regulate sourness intensity and duration

Field of application as flavor

- Beverages (Non-alcoholic & alcoholic, instant coffees & tea)
- Baked goods, breakfast cereals, snack foods, nut products
- Cheese, frozen dairy, imitation dairy
- Condiments and relishes, jams and jellies, processed fruits, processed vegetables
- Egg products, fish products, meat products, poultry
- Confections & frostings, fruit ices, sugar substitutes, sweet sauces
- Gravies, soups, seasonings and flavors

Usage criteria

- FEMA No. 4934
- Qualified as 'natural flavor'

Sustainability benefits of Jungbunzlauer Sodium Gluconate

- Manufactured by fermentation
- Non-GMO Project Verified
- Effective in low concentrations



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