

Infant and child nutrition: safe, smart, sustainable

Jungbunzlauer is an important manufacturer of value-added products approved for infant and child nutrition globally. We ensure maximum safety to our customers and look out for our little ones. We offer mineral fortification, sugar, sodium and phosphate reduction, improved stability as well as more sustainable processes. Jungbunzlauer's organic calcium, magnesium and zinc salts enable easy digestion and high bioavailability as well as formulation flexibility.

Cost savings for sustainable powder manufacturing

Jungbunzlauer mineral salts help to reduce production costs, increase throughput and reduce maintenance and cleaning when producing nutritional powders.

- Reduce normal wear and tear on your equipment by choosing low abrasive tricalcium citrate as calcium source
- Reduce cleaning intervals with tricalcium citrate and tripotassium citrate for fouling reduction
- Improve margin and postpone Capex by switching from wet to dry added calcium via combining high quality Jungbunzlauer tricalcium citrate and Cericke powder feeding and mixing





Improved handling and taste

Jungbunzlauer organic mineral salts are highly compatible and bioavailable ingredients for formula powders, both in conventional and in alternative types like plant-based products. Due to their neutral taste and organic moiety, they enable the manufacturers flexibility concerning nutrient formulation.

- Jungbunzlauer minerals can reduce off-notes like bitterness of products with dairy as well as plant based proteins
- Better handling at home with less caking and sedimentation of powdered infant formula



Fortification and stabilisation of plant based drinks

TayaGel[®] HA gellan gum is an excellent gelling, suspending and thickening agent. It prevents sedimentation of non-soluble ingredients like minerals in dairy alternative drinks. Tricalcium citrate is the superior calcium salt for the needs of growing children.

- TayaGel[®] HA for stabilisation of cocoa and mineral salts
- Tricalcium citrate with a neutral taste for highly bioavailable calcium fortification
- Protein fortified recipe for US market available

Mineral fortification with a fruity twist

Jungbunzlauer provides a variety of functional minerals, including tricalcium citrate, zinc citrate and zinc gluconate, which enhance the nutritional value of ready-to-eat fruit products for infants and toddlers.

- Organic mineral salts tricalcium and zinc citrate for better absorption
- Fortification allows promotion of increased health benefits
- Application examples for great tasting mineral fortified fruit puree and fruit bar





Healthier baby and children biscuits

With Jungbunzlauer phosphate and aluminium free glucono-delta-lactone and monosodium citrate, a simple replacement of leavening acids is possible without influencing functionality or taste. As synergistic effect, our acids and salts lead to a reduction of acrylamide levels formed in the baking process of baby and childrens' biscuits and/or enable mineral fortification of calcium and zinc.

- Phosphate and aluminium free leavening for baby biscuits
- Acrylamide reduction without enzymatic treatment: No change of production process, applicable for food with organic label
- Mineral fortification without impact on taste
- Good miscibility / solubility in water

Sugar free immune boost syrup with zinc and vitamin C

ERYLITE® Erythritol is a great alternative to vegetable glycerine and sorbitol in sugar free syrups. Hydrocolloids like xanthan gum add mouthfeel when reducing sugar and zinc gluconate can support the body's immune system.

- Sugar free, zero calorie and zero glycaemic index
- ERYLITE[®] masks off-notes from high intensity sweeteners
- Immune boosting with zinc gluconate and vitamin C
- Xanthan gum thickens for improved mouthfeel and helps with suspension of insoluble botanicals



 $Headquarters \ \textbf{Jungbunzlauer Suisse AG} \cdot CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ 00 \ CH-4002 \ CH-4002 \ Basel \cdot Switzerland \cdot Phone \ +41 \ 61 \ 295 \ 51 \ CH-4002 \$

For further information please contact: headquarters@jungbunzlauer.com · www.jungbunzlauer.com

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.