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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

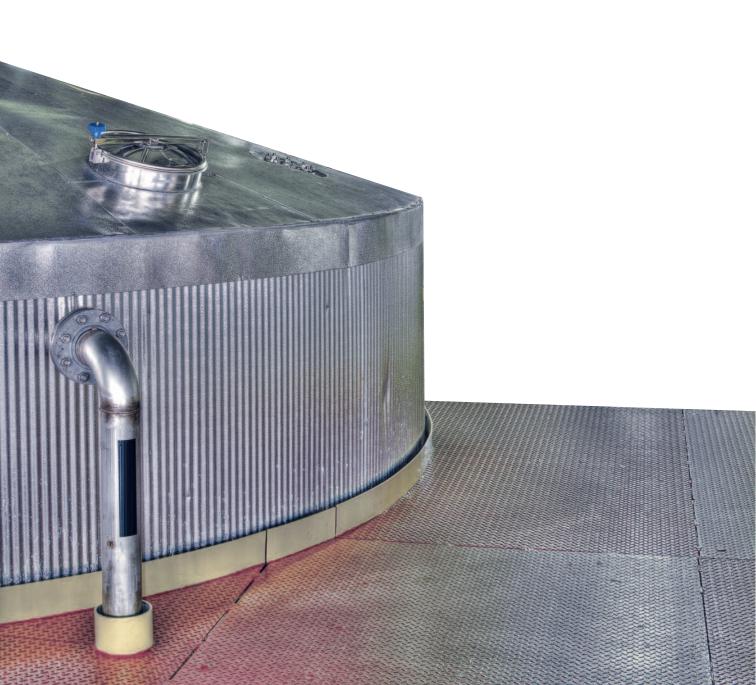
**18% sales** in industrial applications





## JUNGBUNZLAUER LIVES THE VISION

FROM NATURE TO INGREDIENTS

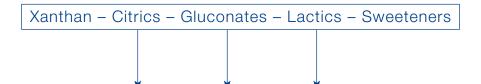


Renewable raw materials



Fermentation (non-GMO) and Purification





Neutralisation and Esterification



Special Salts - Specialties

## WHAT CAN YOU EXPECT

WHEN BUYING FROM JUNGBUNZLAUER









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







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  $CO_2$  emissions.

Jungbunzlauer is continuously investing in its plants which are all equipped with state-of-theart 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.

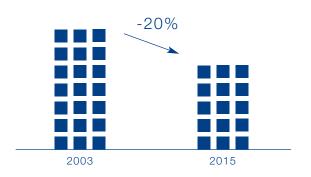












Unit: CCF CO2e / mt of final products

+ Find more information on our website

A HISTORY OF GROWTH

- Spirits distillery founded Jungbunzlau, former Bohemia
- Citric acid production begins *Pernhofen, Austria*
- Acquisition by Karl Kahane
- Jungbunzlauer enters the xanthan gum market *Pernhofen, Austria*
- Gluconate production begins *Marckolsheim, France*
- Esters and mineral salts are added to the product portfolio *Ladenburg, Germany*

- Jungbunzlauer builds another citrics plant *Port Colborne, Canada*
- Europe's first erythritol production *Marckolsheim, France*
- 2011 Lactic acid production begins Marckolsheim, France
- Acquisition of glucose production *Port Colborne, Canada*
- Jungbunzlauer becomes 150 years and celebrates 50 years ownership of the Kahane family



PERNHOFEN, AUSTRIA

#### Products

Citrics

Employees

**440** 

Xanthan Gum

#### Characteristics

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

Investments since 2008

• 550 mEUR



LADENBURG, GERMANY

#### Products

- Special Salts
- Specialties

Employees

**230** 

#### Characteristics

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

#### Investments since 2008

• 70 mEUR



# 

MARCKOLSHEIM, FRANCE

#### Products

- Gluconates
- Lactics
- Sweeteners (Erythritol)

#### Employees

• 130

Characteristics

Own and over the fence glucose supply

Investments since 2008

• 110 mEUR



PORT COLBORNE, CANADA

Products

Citrics

Characteristics

Own glucose production

Employees **130** 

Investments since 2008

• 110 mEUR



### WHAT CAN YOU EXPECT FROM JUNGBUNZLAUER IN THE FUTURE



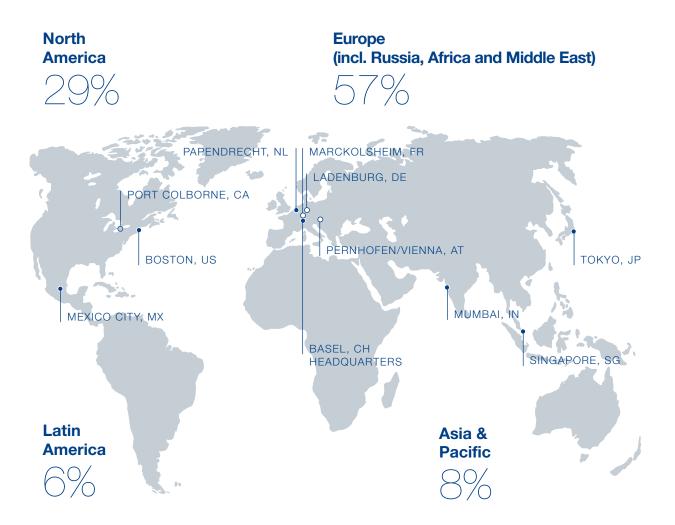
The successful development of Jungbunzlauer during the last 50 years of family ownership can be attributed to two key factors: Combining a business-oriented and entrepreneurial approach with a willingness to invest in the long-term. We are committed to continue along this path to be the supplier of choice 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<sup>®</sup>". 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

GLOBAL PRESENCE AND REGIONAL SALES



- SALES OFFICE
- PRODUCTION SITE
- PRODUCTION SITE / SALES OFFICE

Jungbunzlauer is close to its customers and represented in all major markets.

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. Furthermore, Jungbunzlauer's flat organisation assures fast decisions.

# Board of Directors









#### Citrics

Citric Acid Anhydrous Citric Acid Monohydrate LIQUINAT® (Liquid Citric Acid) Trisodium Citrate Anhydrous Trisodium Citrate Dihydrate

#### **Special Salts**

Monosodium Citrate Tricalcium Citrate Trimagnesium Citrate Tripotassium Citrate Zinc Citrate Calcium Lactate Gluconate Potassium Gluconate

#### Gluconates

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

#### **Specialties**

CITROFOL® (Citrate Esters) ESSICCUM® (Dry Vinegar Flavour) Functional Acids Sodium Diacetate sub4salt® (Salt Replacer)

#### Lactics

L(+)-Lactic Acid L(+)-Lactic Acid Buffered Sodium Lactate Sodium Lactate / Diacetate Potassium Lactate Potassium Lactate / Diacetate Sweeteners ERYLITE® (Erythritol) ERYLITE® Stevia ERYLITE® Bronze

Xanthan Gum Xanthan Gum Xanthan Blends



## www.jungbunzlauer.com

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