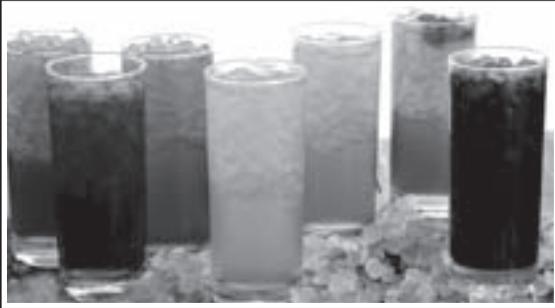


Your Partner for

Natural Solutions



For Beverages:

Special Salts

- Highly bioavailable mineral salts
- Neutral tasting and easy to process

ERYLITE®

- Zero calorie bulk sweetener to replace sugar
- Enhances taste of high-intensity sweeteners

ERYLITE® Stevia

- ERYLITE® and Stevia combined create the ideal natural sweetener
- Zero calories, sugar-like sweetness and taste

Gluconates

- Sodium Gluconate masks off-notes and improves aftertaste of high-intensity sweeteners, minerals and caffeine
- Gluconic Acid provides sourness without dominating taste

Citrics

- Citric Acid is a universal acidulant with a pleasant fruity taste
- Sodium Citrate has excellent buffering properties

Lactics

- Lactic Acid optimizes acid-sweetness balance
- Lactates mask the off-taste of Stevia

Xanthan Gum

- Extraordinary stabilizer with shear thinning properties
- Highly resistant to pH variation

For Meats:

Sodium and Potassium Lactates Lactate/Diacetate Blends

- Excellent *Listeria* control
- Shelf-life extension
- Up to 30% sodium reduction

sub4salt®

- Sodium reduction up to 50% without compromising taste
- New sub4salt®cure – sodium reduced curing salt (USDA approved)
- Ease of use – efficient time to market

Glucono-delta-Lactone

- Accelerated and controlled acidification
- Facilitates the formation of cured meat pigments

Jungbunzlauer

*From nature
to ingredients®*