

Jungbunzlauer



More

than

just

Citric

The new power of calcium



In addition to the link between high calcium diets and bone health, recent studies have shown that increased calcium intake has an anti-obesity effect. Jungbunzlauer is a leading supplier of high-quality organic calcium salts for the food and pharmaceutical industry. Due to their excellent bioavailability, neutral taste and technological benefits, Jungbunzlauer's calcium salts outperform inorganic sources in many applications.

Erythritol in... calories out!



This low calorie, non cariogenic bulk sweetener is qualified for use in sugar free, reduced sugar or low calorie foods such as ice cream, chocolates, bakery, chewing gum etc. Erythritol has an extraordinarily high digestive tolerance and is considered non-laxative compared to other sweeteners. Erythritol is produced by a natural fermentation process and has a flavor profile similar to sucrose with 70% of the sweetening power.

Effective effervescence!



Jungbunzlauer's coating experience of over 20 years has led to a broad range of products to satisfy customer needs for sophisticated food ingredients and additives. CITROCOAT® is the Jungbunzlauer trademark for encapsulated citric acid. Other organic acids are coated by Jungbunzlauer in order to exploit their individual functional properties and taste profiles.

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Jungbunzlauer is a chemical flavor and additive manufacturer headquartered in Switzerland, and it provides its own photography for its American publicity. For the design of this brochure the multicolored aspect of the photography led to an equally bright and unusual application of color, which works especially well when distributed at trade shows.

