

## **GMO Free Corn and Traceability**

### **Corn Wet Milling Pernhofen**

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This statement paper is valid for Jungbunzlauer manufacturing site Pernhofen, Austria.

Jungbunzlauer Citric Acid, Citrates and Xanthan Gum are manufactured by microbial fermentation of carbohydrates. The raw material glucose syrup is obtained by enzymatic processing of starch from corn.

#### **GMO Position and Enzyme Statement**

Jungbunzlauer purchases corn (maize) upon a NON-GMO agreement only. The enzymes used in starch processing are considered to be processing aids. Processing aids are not within the scope of Regulation (EC) No 1829/2003 of the European Parliament and of the Council on genetically modified food and feed. For details please refer to our separate position papers.

#### **Contractual Specifications with Corn Suppliers**

The corn suppliers need to have a traceability system in place in the case the crops originate from a country or region where GMO varieties of the crops in question are used for commercial purposes. Suppliers from these areas have to sign an agreement where they guarantee to use GMO free seed and to do PCR Tests per contract. The samples are analyzed in a defined laboratory and results are forwarded to Jungbunzlauer directly.

#### **Supply Regions**

The corn is sourced locally from Austria or neighbouring EU countries. GMO corn is not grown in the EU for commercial purposes due to National bans on GMO crops. For corn from the Czech and Slovakian Republic PCR analysis are required per contract.

#### **Testing upon Receiving**

Every corn delivery is tested on humidity, wet milling ability, protein, starch, fat, visual appearance and broken kernels.

#### **Monitoring Program Corn**

GMO tests (immunoassay method) are carried out regularly. We have random samples analysed by an external laboratory (PCR method) as well.

#### **Regulation on Genetically Modified Food and Feed**

There are no labelling requirements for Jungbunzlauer food and feed products according to Regulations (EC) No 1829/2003 and 1830/2003.

#### **Traceability**

<b>Step</b>	<b>Explanation</b>	<b>Documentation</b>
Finished batches citric acid, citrates or xanthan gum	The fermentation step is batch wise, whereas the purification is a continuous process.	Finished batches and corresponding manufacturing dates can be found in our SAP database
Syrup storage tank	Syrup is withdrawn from the syrup storage tank to the fermentation vessels (citric acid or xanthan gum)	Fermentation protocols state date, quantity and concentration of syrup used
Corn wet milling process	Corn is withdrawn from the corn storage silos according to FIFO.	Shift reports state date, quantity and silo number
Corn storage		SAP database
Corn receiving		SAP database