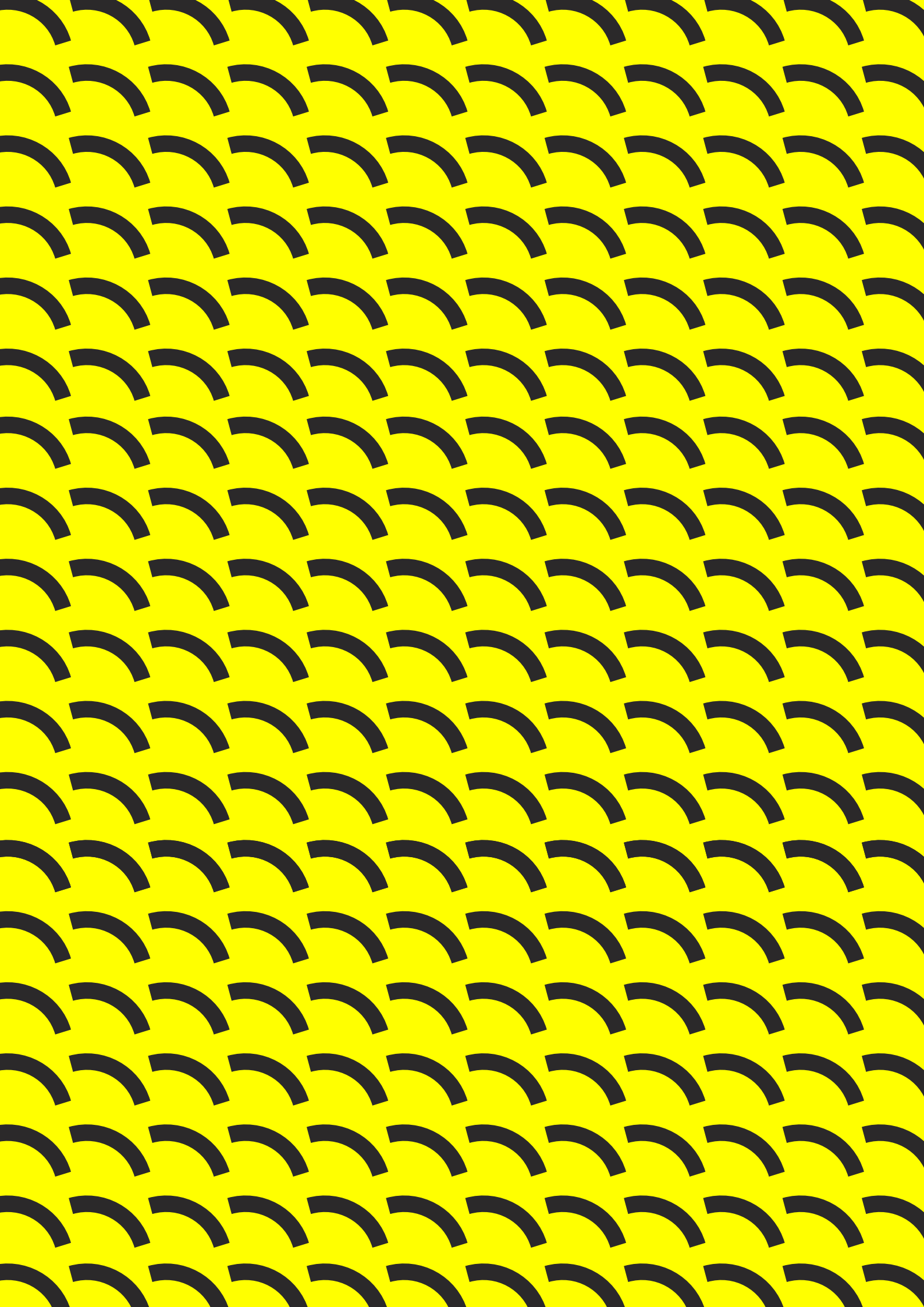




Your partner in natural antimicrobials, lactates and lactic acid

You create quality,
we just help improve it.

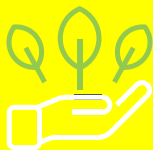


Bringing the benefits of fermentation to you

With a large and customized range of solutions, Galactic is on its way to cover a major part of the challenges that tomorrow's world will have to face in the food industry.



food safety



naturalness



health
improvement



sustainability

30 years of shaping the future

For 3 decades already, Galactic is cultivating a strong expertise in fermentation. Using sugar and non-GMO microorganisms, we replicate what mother nature does: protect humans against pathogens, yeasts and molds using natural antimicrobials.

A vast range of pure and natural solutions, high quality ingredients, highly effective antimicrobials. This combined with regional application labs to bring local advice to customers, that's what antimicrobial expertise looks like.



Solutions for a wide range of food applications

Processed meat & poultry



Prepared meals



Sauces & dressings

Baked goods





pâté

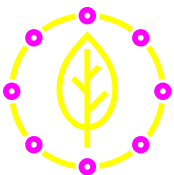
Fish & seafood

plant-based food

Using fermentation to achieve freshness, flavor, preservation and protection

Whether we are talking about preserving the freshness, taste, texture, color, or about the protection of food, a range of natural ingredients and antimicrobial solutions is waiting to be employed. Our goal is to support customers globally to produce foods consumers enjoy and trust.

Additionally, the world today is calling for action to improve the sustainability of foods. By using the right preservative, any perishable food can achieve a longer shelf-life, thus reducing the amount of food wasted year-on-year. Furthermore, at Galactic, the sustainable character of any of our ingredients is top priority.



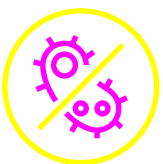
Natural ingredients

Bring a positive taste impact to your food while preserving the freshness throughout the entire shelf-life with Galactic's range of clean label ingredients like vinegar, natural basil flavor, cultured sugar and many more. Exclusively produced thanks to years of fermentation expertise.



Natural antimicrobials

Through controlled fermentation, specialty lactates are produced to naturally extend the shelf-life of foods, thanks to a proven efficacy against spoilage bacteria.



Traditional antimicrobials

Complementing the range of antimicrobials we add a collection of unique antimicrobial blends, highly efficient additives to protect foods against pathogenic bacteria, yeasts, and molds.



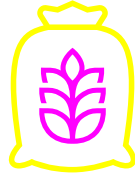
We contribute
to the development
of natural, healthy
and clean-label
food products.

Applying expertise in Lacto-Chemistry to reach Food, Feed and Industrial applications



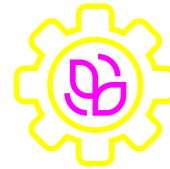
Food industry

- **pH regulation**
A wide range of lactic acid solutions, with a variety of concentrations and even powder solutions, are available for optimizing the pH of your applications naturally.
- **Mineral Fortification**
Calcium lactate is the ideal solution for the fortification of any foods in your range. Other mineral lactates are part of our offer to complete mineral fortification as well.
- **Natural Flavoring**
Ethyl lactate and other esters are ready for use when you work with Galactic, for the addition of natural flavors to your beverage solutions.



Feed industry

Whether it's for pH regulation, antimicrobial protection of feedstuff, antibiotic replacement or mineral fortification, Galactic is here to support you to find the best natural solution, fermentation-based, of course.



Industrial applications

Galactic offers a variety of solutions for industrial applications, all based on the sustainable process of fermentation, providing green chemistry solutions for use as/in:

- Bio-based solvents
- Pre-electronics industry
- Water treatment

We share
our expertise
developing
tailor-made
solutions.



Natural Ingredients & Antimicrobial Solutions

TYPE	PRODUCT FORM			
	LIQUID	POWDER	MEAT	PLANT-BASED FOODS
Natural Ingredients				
Natural Basil Flavor	●	●	●	●
Vinegars	●	●	●	
Fermented flours		●		
Cultured Dextrose and Natural Flavors	●	●		●
Natural Antimicrobials				
Sodium Lactate	●		●	
Potassium Lactate	●		●	
Buffered vinegar	●	●	●	
Nisin	●	●	●	
Natamycin	●	●		
Traditional Antimicrobials				
Lactate – Acetate Diacetate Blends	●	●	●	

Certain statements may not be applicable in all geographical regions. Product suitability, labelling and associated claims may differ based upon local Government requirements. Galactic recommends customers to consult the local legislations in their country of business.

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Lactic acid & Lactate Specialties

TYPE	PRODUCT FORM		APPLICATIONS				
	LIQUID	POWDER	FOOD	FEED	INDUSTRIAL	COSMETICS	PHARMA
Lactic Acid							
Active Matter 50 – 90 %	●		●	●	●	●	●
Lactates & Specialties							
Lactic Acid Powder		●	●				
Ethyl Lactate	●		●		●		
Calcium Lactate		●	●	●			
Iron – Zinc – Magnesium Lactate		●	●			●	
Buffered acids and acid blends	●		●				

Our expertise

A team of antimicrobial and fermentation experts is ready to support food manufacturers and innovators worldwide.

In Galactic's research centers globally fermentation technology and application advice is:

1

Professional application advice

Our application labs and kitchens are equipped with all the tools found in food manufacturing facilities to mimic as close as possible the industrial processes. From generic application advice, up to trials applied on the matrices of our customers, solutions are discovered every day for the meat, plant-based foods, prepared meals, sauces, fish & seafood and bakery segments.

2

Galactic Microbiology Lab

In our Microbiology Labs we put our natural antimicrobials to the test, showing how they protect and preserve a variety of food matrices. Equipped to perform aerobic plate counts, yeasts & molds monitoring, challenge tests and metagenomic testing, your microbiological trials are in good hands!

3

Customised solutions in the Galactic Application Lab

You create quality, we just help improve it. Galactic's application experts apply our Galactic solutions to our customers' recipe to find the exact right solution, dosage and incorporation method. Going as far as creating customised ingredients for your needs, this is how we partner with food manufacturers around the world.

4

Innovation Center & Pilot Plants

Perfecting the fermentation processes we handle, and improving for the future: that is what our fermentation experts work on daily in the Innovation Center and pilot plants. With a high drive for innovation, we move the market forward.

5

Customer support & Regulatory advice

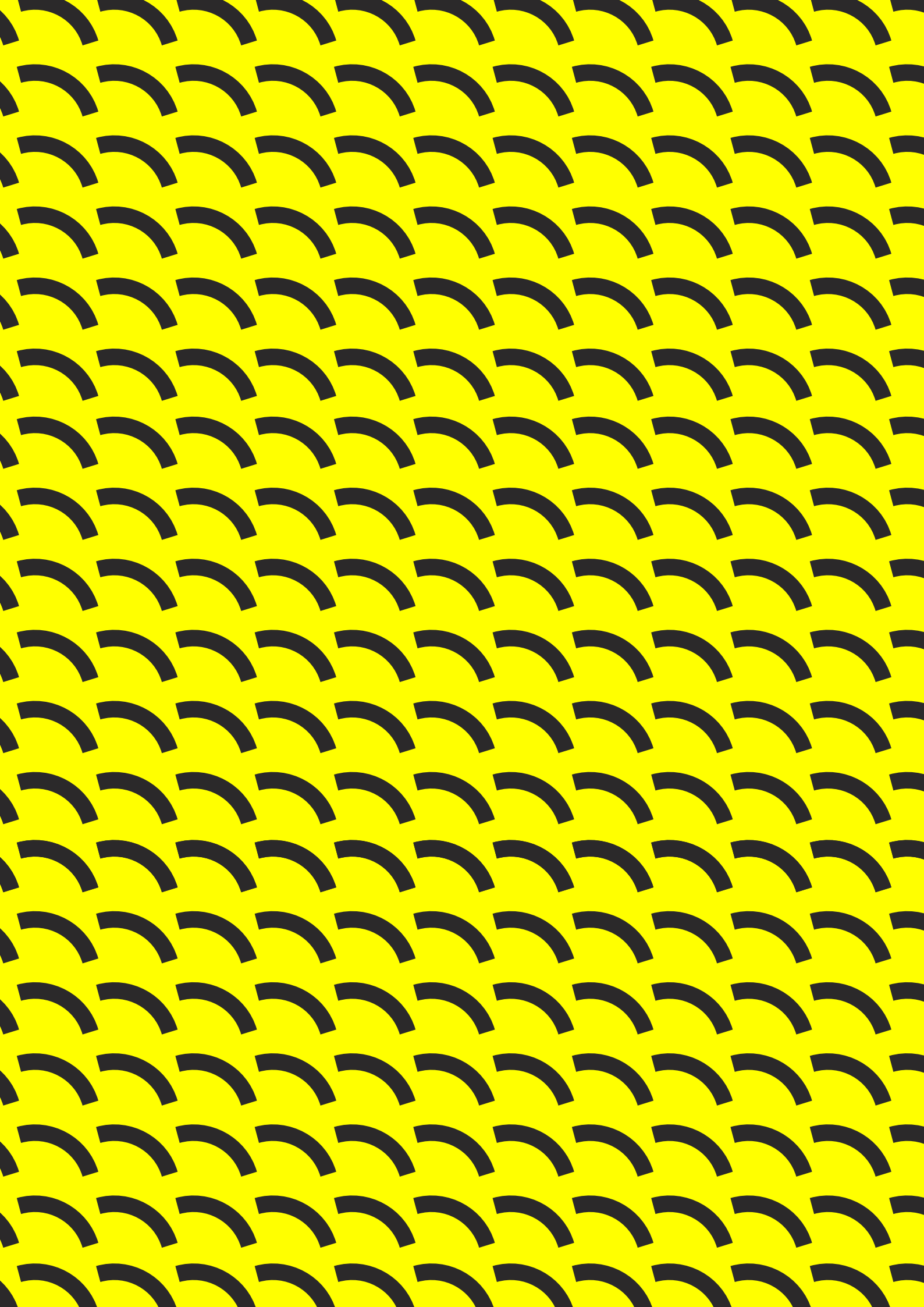
Food legislations differ by country and documentation needs vary widely. That is why Galactic has a dedicated team focused solely on ensuring you have everything you need to incorporate natural and sustainable preservation in your foods.

Strong values

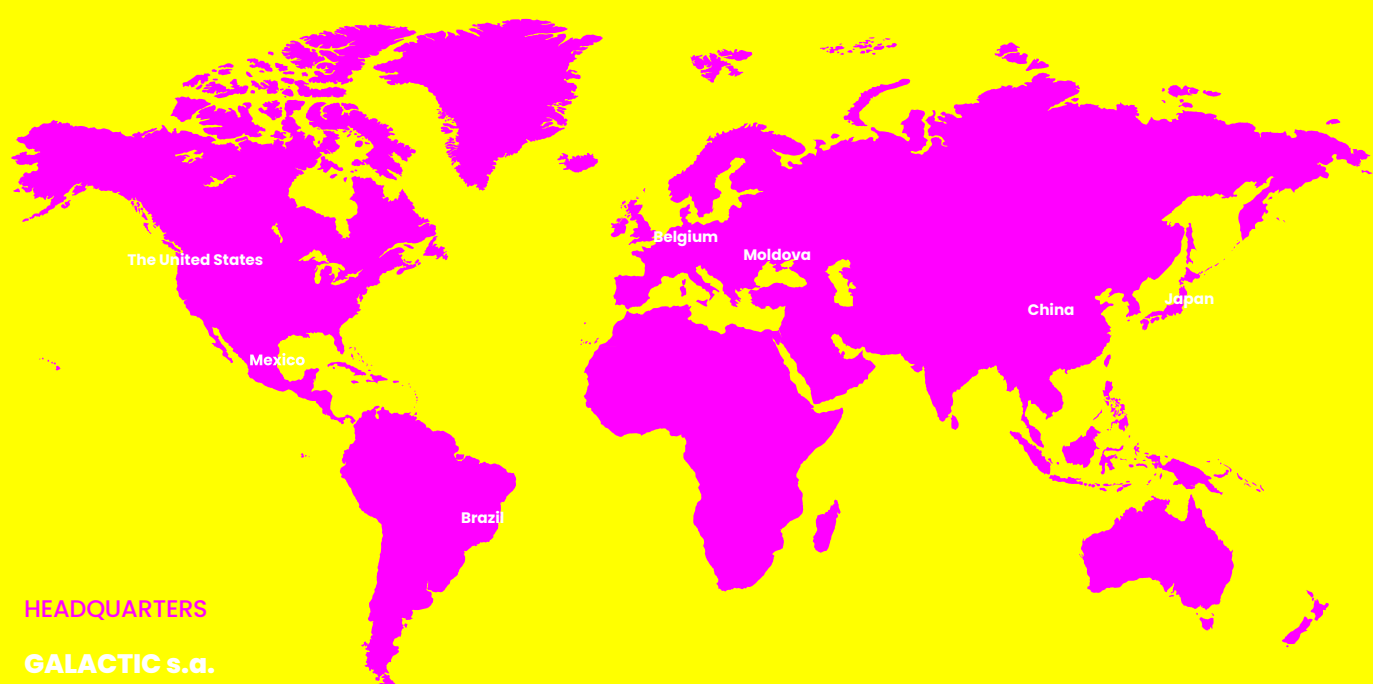
Innovation
Sustainability
Quality
Passion
Team spirit
Discipline

GALACTIC

**One committed team
to better serve you**



Our global presence



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Feel free to contact our sales offices at your nearest company branch.