



Our solutions for fish & seafood

Welcome to Galactic, your trusted partner in food preservation solutions, made by fermentation.

With a commitment to excellence, we offer a range of cutting-edge preservatives, tailored to meet the unique needs of the fish & seafood industry.

**Ensuring food safety and freshness
for high quality fish & seafood**





A source of protein, nutrients and essential fatty acids, fish and seafood are an essential part of a balanced diet. But one of the main challenges for the fish processing industry is the rapid deterioration of the product once removed from its natural environment.



food safety



preserve
freshness



shelf-life
extension



sensory
property

As the demand for fish consumption is projected to increase by 15% by 2030, ensuring food safety, shelf-life, and high quality becomes crucial.

Being aware of those challenges, Galactic offers a comprehensive range of solutions to help manufacturers meet this increased future demand.

Thanks to the natural process of fermentation, a range of ingredients like vinegars, natural flavors and specialty acetate-lactate blends are now available to support fish and seafood processors to:

Optimize food safety, especially by delaying the development of common pathogenic bacteria like, *Listeria monocytogenes* & thus supporting the creation of listeristatic formulations.

Reduce food waste by inhibiting the growth of spoilage bacteria thus prolonging shelf-life.

Enhance the natural fresh flavors

of fish & seafood with ingredients created through various types of fermentation processes.

Regulate the pH of your fish, seafood, brines and marinades to achieve the required acidity.

Whether you are developing a smoked fish filet, breaded fish sticks, brined shrimp, marinated fish, a dip or spread or if you are looking to extend the shelf-life of your fresh fish to withstand the transportation phase, Galactic's team of application engineers is ready to support you with customized advice.

TAILORED SOLUTIONS FOR FISH & SEAFOOD



Galactic Range	Product	Liquid/Powder	Description
NATURAL INGREDIENTS	Galimax Flavor AV43-B	Liquid	Natural white distilled vinegar with optimized acidity.
	Galimax Flavor K-10	Liquid	Specialty fermentation ingredient matching the fresh flavor of fish preparations.
	Galimax Flavor V-50	Liquid	Concentrated natural vinegar in liquid or powder form.
	Galimax Flavor V-100	Powder	
NATURAL ANTIMICROBIALS	Galaflow buffered vinegar 50	Liquid	Buffered vinegar based on fermentation to efficiently extend shelf-life by inhibiting bacterial growth, naturally.
	Galaflow buffered vinegar 95	Powder	
TRADITIONAL ANTIMICROBIALS	Galimax Diace-N-4 & Diace-K-4	Liquid	Various blends of lactates, acetates and/or diacetates to efficiently tackle spoilage, by inhibiting aerobic and anaerobic bacteria.
	Galimax Ace-K-5		
	Galimax Diace-N-10 & Galimax Diace-K-10		
	Galimax Ace-K-40	Liquid	Highly efficient synergistic blend of lactates and acetates with proven efficacy against pathogens like <i>Listeria</i> . Potassium based for low sodium recipes.
LACTIC ACID	Galacid Excel	Liquid	Lactic acid produced by fermentation to control pH and as bactericidal additive with mild flavor for the disinfection of raw fish & seafood.

Working with Galactic



Antimicrobial protection

Galactic's application experts are ready to support you with custom-made solutions and personalized advice.



Sustainability

Starting from renewable raw materials and using the full potential of fermentation, our products are brought through the market using green chemistry.



Quality

We employ cutting-edge technologies, continuously improving our processes to ensure the production of safe, high-quality products.



Global presence

We are close to food manufacturers globally to make sure we can focus on regional customer-specific needs.

Contact us for expert advice
and support:

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