



Our solutions for meat & poultry

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 meat and poultry sector.

**Enhancing quality and shelf life
for meat & poultry applications**





The meat industry plays a vital role in the global food supply chain, providing protein sources to billions of people worldwide. However, meat and poultry products are excellent growth media for a variety of microorganisms (bacteria, yeasts and molds) due to their nature and their production process.

Therefore, ensuring the safety, quality, and freshness of meat products is of the utmost importance and the biggest challenge at the same time.



food safety



preserve
freshness



shelf-life
extension



sensory
property

Galactic's fermentation-based products help inhibit the growth of pathogenic and spoilage bacteria, thus ensuring food safety, prolonging the shelf-life of meat products and preserving the good quality.

Galactic's extensive product portfolio offers industry professionals the flexibility to meet specific meat preservation needs according to different processes.

A wide range of vinegars, lactates, acetates and natural ingredients produced by fermentation can help you to:

- Reduce food waste by inhibiting the growth of spoilage bacteria thus prolonging shelf-life.
- Enhance the natural flavors of meat with ingredients created through various types of fermentation processes.
- Regulate the pH of meat, poultry, brines and marinades to achieve the required acidity.

- Delay the development of pathogenic bacteria, like *Listeria monocytogenes* to support the creation of listeristatic formulations.

- Decrease the bacterial base load of raw material by disinfection with natural lactic acid and organic acid blends.

Galactic's solutions offer a versatile approach to address the challenges of the meat industry in a broad range of applications: whether you work with emulsified sausages, raw meat, cooked meat, injection brines or many more meat and poultry applications, we have got you covered.

In our Innovation Campus and with a team of application engineers, Galactic is equipped to offer dedicated application support and the development of customized recipes.

TAILORED SOLUTIONS FOR MEAT & POULTRY



Galactic Range	Product	Liquid/Powder	Description
TRADITIONAL ANTIMICROBIALS	Galimax Ace-K-4	liquid	Various blends of lactates, acetates and/or diacetates to efficiently tackle spoilage, by inhibiting aerobic and anaerobic bacteria.
	Galimax Diace-K-4 & Diace-N-4	liquid	
	Galimax Ace-N-7	liquid	
	Galimax Diace-N-10	liquid	
	Galimax Diace-K-10	liquid	
	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.
	Galimax Diace-N-47	powder	Lactate, acetate & di-acetate powder blends offering high efficacy against bacterial growth at low dosages.
	Galimax Ace-N-50	powder	
NATURAL ANTIMICROBIALS	Galaflow SL60	liquid	Sodium and Potassium lactate from natural origin, a high performer to prevent spoilage while offering excellent water-binding capacities.
	Galaflow PL60	liquid	
	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	
NATURAL INGREDIENTS	Galimax Flavor F-50	liquid	Natural basil extract to create round flavors and preserve freshness.
	Galimax Flavor F-100	powder	
	Galimax Flavor V-50	liquid	Concentrated natural vinegar in liquid or powder.
	Galimax Flavor V-100	powder	
	Galimax Flavor K-10	liquid	Specialty ferment to preserve the high quality of fresh meat.
	Galimax Flavor K-65	liquid	Aromatic ingredient produced by the slow fermentation of sugar to protect high quality with the potential to reduce sodium.
LACTIC ACID	Galacid Excel	liquid	Lactic acid produced by fermentation to control pH. Used in various concentrations for the disinfection of raw meat.

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.



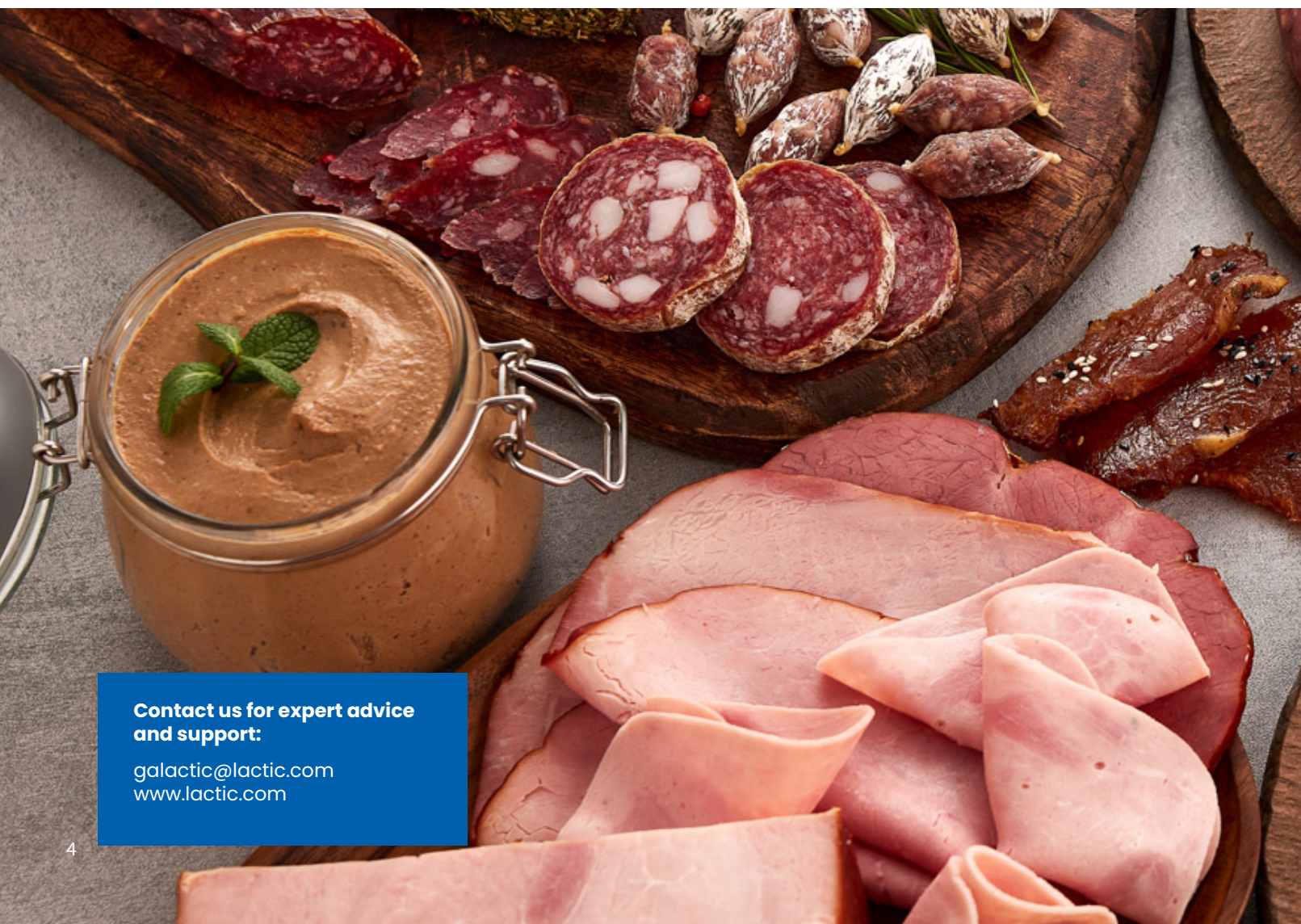
Quality

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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