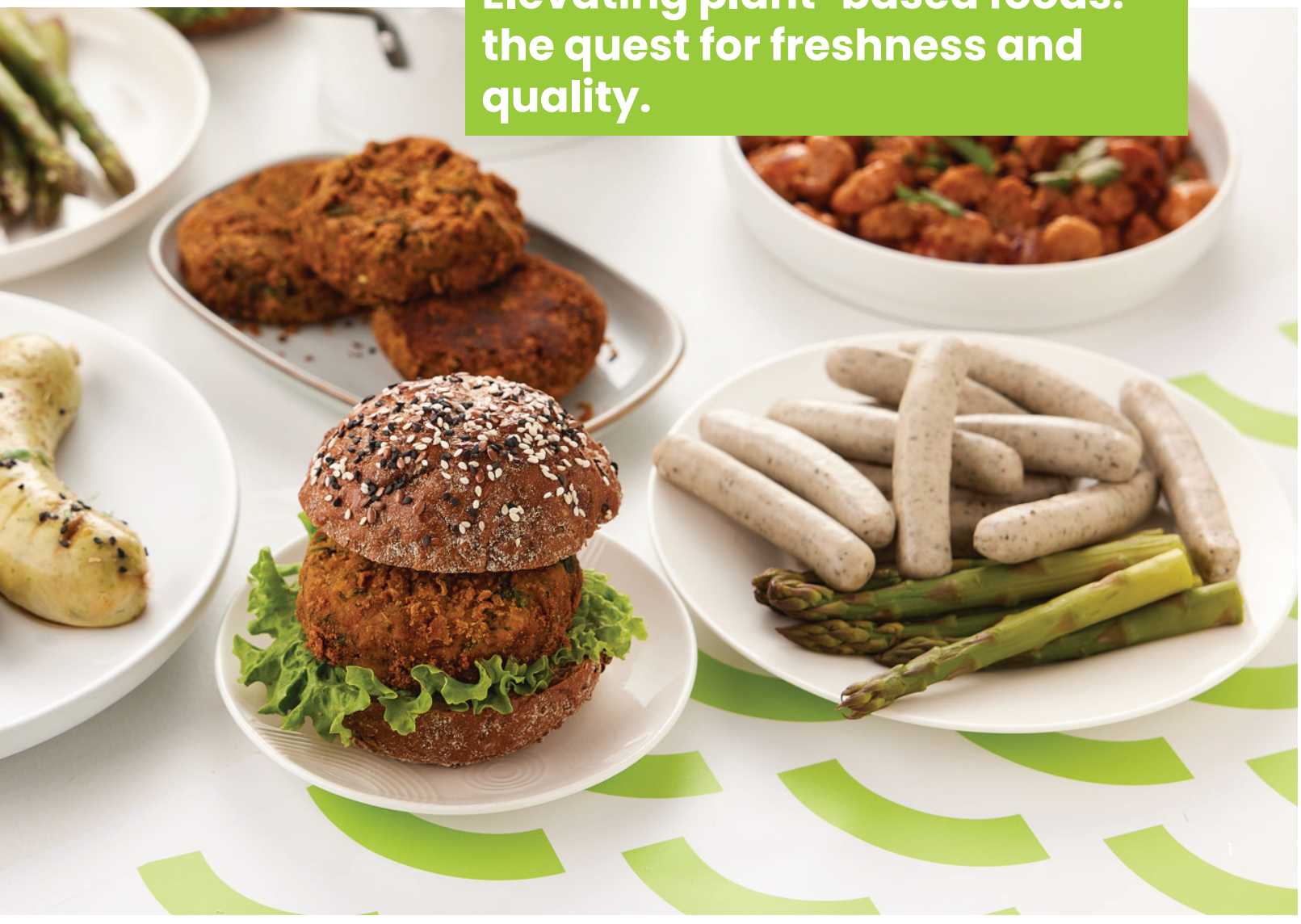




# Our solutions for plant-based foods

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 plant-based industry.

**Elevating plant-based foods:  
the quest for freshness and  
quality.**





Over the years, various diets have emerged, with plant-based diets gaining significant popularity. Consumers choose plant-based products because they are perceived to be healthier and better for the planet. According to Global Data, during the COVID-19 pandemic, this sector experienced a growth of 9.7% CAGR.

However, growth has slowed down post-pandemic as consumers began to question higher prices and certain claims about these products.



food safety



preserve  
freshness



shelf-life  
extension



sensory  
property

## The plant-based sector has diverse types of consumers and is growing in all regions. People are becoming more aware of what they eat, but they are also open to trying new products boosting a dynamic market.

Some criticism over the years in addition to the new trends has led manufacturers to reformulate towards clean label and healthier options, highlighting the sustainability aspect of this diet. The UN Sustainable Development Goals indicate that alternate proteins must be part of a societal healthy diet by 2030 if we are going to mitigate climate change risks.

Originally plant-based products were intended as direct replacers for animal-derived products, such as meat or dairy. Nowadays, consumers seek standalone products (not mimicking meat/dairy) creating more opportunities to experiment with different textures and flavors as consumers become more adventurous.

The search for new, innovative and creative plant-based foods is open and Galactic is ready to support you in this journey.

From natural ingredients produced by fermentation to highly efficient antimicrobial blends, Galactic has the solution:

- Include natural flavors manufactured through various types of fermentation to enhance or create new aromas and tastes.
- Regulate the pH of your products to achieve the required acidity.
- Reduce food waste by inhibiting the growth of spoilage bacteria thus prolonging shelf-life.
- Clean label & potassium-based solutions for low sodium recipes.
- Enhance your products with calcium using highly bio-available calcium lactate.

Whether it's meat, dairy or seafood alternatives, to ready-to-eat meals, our Galactic team is equipped to offer dedicated application support with customized advice for you.

# TAILORED SOLUTIONS FOR PLANT-BASED FOODS



Galactic Range	Product	Liquid/Powder	Description
NATURAL INGREDIENTS	Galimax Flavor K-10	liquid	Specialty natural flavor ingredient made by fermentation.
	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 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 Ace-K-18 & Ace-K-40	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-10 & Diace-N-10	liquid	
	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	
LACTATE SPECIALTIES	Galaxium Pearls Excel	pearls	Calcium lactate, a highly bio-available form of calcium.
LACTIC ACID	Galacid Powder 60	powder	Specialty powder lactic acid for acidification and pH regulation.
	Galacid Excel	liquid	Lactic acid produced by fermentation to control pH. Used in various concentrations depending on the necessity.



# 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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[www.lactic.com](http://www.lactic.com)