



Our solutions for ready meals

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 prepared meals industry.

**Preserving freshness and the
best quality for ready meals**





In the dynamic landscape of the food industry, the ready meals market has experienced remarkable growth in recent years, a trend set to persist with an expected annual growth of almost 7%.

This upward trend is driven by different factors such as changing customers lifestyles & food habits, demographic variations, urbanization and the lasting impacts of the COVID-19 pandemic.



food safety



preserve
freshness



shelf-life
extension



sensory
property

The hunger for convenience has boosted the preference for ready meals especially amongst the working population and students. As our fast-paced lives demand quick and easy solutions, the popularity of ready meals as a hassle-free eating option is often preferred.

Ready meals encompass a diverse array of cuisines and ingredients, adding an extra challenge for producers. This category often involves a mix of different food groups, some cooked, some raw, making it very sensitive to contamination. Galactic recognizes this challenge and offers a wide range of solutions specially designed to meet the requirements of ready-to-eat meals.

From vinegars, lactates and acetates to natural ingredients produced by fermentation, Galactic has a solution ready to support you.

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

- Enhance or add natural flavors to different types of dishes with ingredients created through various types of fermentation.
- Delay the development of pathogenic bacteria like *Listeria monocytogenes* to support the creation of listeristatic formulations.
- Clean label & potassium-based solutions for low sodium recipes.

Whether it's pasta dishes, stir-fries or international cuisines, our Galactic team is equipped to offer dedicated application support and the development of customized recipes for you.

TAILORED SOLUTIONS FOR READY MEALS



Galactic range	Product	Liquid/Powder	Description
NATURAL INGREDIENTS	Galimax Flavor K-65	Liquid	Natural ingredient enhancing ready meal flavors and enabling sodium reduction.
	Galimax Flavor K-10	Liquid	Specialty ferment designed for ready-to-eat dishes.
	Galimax Flavor VK-50	Liquid	
	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	
NATURAL ANTIMICROBIALS	Galaflow buffered vinegar 50	Liquid	Buffered vinegar based on fermentation to efficiently extend shelf-life by inhibiting bacterial growth.
	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	
LACTIC ACID	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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