



# Our solutions for sauces, dressings & spreads

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 sauces, dressings & spreads industry.

**Unmatched freshness and  
quality in sauces, dressings &  
spreads**





This vibrant and diverse market has experienced significant growth in recent years, driven by the integral role of sauces, dressing and spreads in many cuisines worldwide.

The Americas and Asia-Pacific regions lead this trend, with value shares of 39.2% and 30.4%, respectively, in 2023.



food safety



preserve  
freshness



shelf-life  
extension



sensory  
property

## From natural ingredients produced by fermentation to acetates and highly efficient lactate-acetate blends, Galactic has a solution ready to support you.

**Sauces** are liquid or semi-liquid mixtures used to enhance the flavor, moisture, and visual appeal of dishes.

**Dressings** often contain a base of oil and vinegar or dairy, combined with herbs, spices and other condiments, and are primarily used to flavor salads and sometimes to marinate food.

**Spreads** which are thicker and often creamy, are meant to be spread on bread or crackers and are usually used as toppings or fillings.

Consumers are searching for diverse and convenient options. Busy lifestyles and the need for quick meal solutions drive the demand for ready-to-use products.

Additionally, in our interconnected world, people are eager to try new flavors and create unique taste experiences. As a result, producers constantly innovate to expand their offerings, following new trends, like plant-based options, sodium reduction, and clean labels.

Galactic understands these challenges and is ready to help manufacturers around the globe maintain the outstanding quality and flavor of their products.

- 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.
- Delay the development of pathogenic bacteria like *Listeria monocytogenes* to support the creation of listeristatic formulations.
- Inhibit the growth of various yeasts and molds, like *Zygosaccharomyces bailii* to prevent spoilage and extend shelf-life with different type of products, for example natamycin or acetates.
- Clean label & potassium-based solutions for low sodium recipes.

Whether it's traditional products like hummus or mayonnaise or a completely new development, our Galactic team is equipped to offer dedicated application support with customized advice for you.

# TAILORED SOLUTIONS FOR SAUCES, DRESSINGS AND SPREADS



Galactic Range	Product	Liquid/Powder	Description
NATURAL INGREDIENTS	Galimax AV43-B	liquid	Natural white distilled vinegar with optimized acidity.
	Galimax Flavor K-10	liquid	Specialty natural flavor ingredient made by fermentation.
	Galimax 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 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	
	Galacin Natamycin	powder	Natural food antifungal made by fermentation, used to protect against yeasts and molds.
	Galacin Nisin	powder	Natural food antimicrobial made by fermentation, used against pathogens and Gram-positive spoilage bacteria.
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 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)