



Galactic's innovative services



Welcome to the Galactic Innovation Campus

Galactic recently opened a platform for innovation in biotechnology, namely the Galactic Innovation Campus.

Ideally located in Brussels, in the heart of Europe, our innovation campus offers state-of-the-art biotech facilities and expertise. We conduct R&D, piloting and small scale production on site which creates the right environment for knowledge sharing.



Though the production of lactic acid and lactates remains our core business, we now have an excellent opportunity to increase our research efforts in the development of new molecules and natural solutions for our business activities in the food, industrial, pharmaceutical and cosmetic sectors.

Our services

Our goal is to offer the right service to our clients. Galactic's expertise has been established through the accomplishment of several new product developments and by the daily discussions with our clients around the world. We understand the challenges of many different business markets and how the right ingredients can help you.

Our services are wide-ranging and include equipment and lab-facility renting, process and application

development assistance, as well as on-demand pilot-scale productions. Not alone this, but we also put at your disposal our state-of-the-art facilities, a trained staff of high-level scientists, as well as our established partnerships with industrial, academic and research platforms.

Our expertise lies in:

- Bio-fermentation
- Purification technologies
- Food safety systems
- Bio-solvents formulation

Our main application knowledge is in:

- Meat, poultry, fish and seafood preservation
- Dairy acidification and preservation
- Bakery acidification and leavening
- Mineral supplementation of milk and beverages
- Inks, paints, resins and coatings dissolving
- Soil bio-remediation and de-pollution

Galactic Food Doctor™

Knowing that many of our customers have requirements that are particular to their applications and production processes we offer a complete line of specifically adapted formulations at above-market standards. Our dedicated team of experts, with strong experience and knowledge in formulation chemistry, develops tailor-made solutions.

Galactic, in collaboration with scientific partners, provides its customers with a bespoke service to improve the quality and safety of their products using ground-breaking technology in the field of microbiology. We can devise a unique natural preservation system for our customers' food products.



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Metagenomics

At a time when consumers express concern about the contents of their food, companies are striving to provide better product quality and safety by using the best technical analysis available and choosing the best solutions to fit their needs.

Galactic, together with Quality Partner, introduces an innovative technology that identifies the DNA of all micro-organisms in an ecosystem on the basis of one single analysis. It is called metagenomics. Initially destined for the medical market, this revolutionary technique is now applied to the study of food. It enables the identification of those microorganisms responsible for the alteration of a product and thus provides an opportunity for professionals in the food industry to anticipate potential issues and possibly prolong the product's shelf life as a result.

With its experience in food preservation, Galactic offers a full range of products to combat the growth of bacteria, preserve food and extend shelf-life. Lactic acid and lactates have proven effective in many food applications such as meat, bakery, dairy and, fruit and vegetables.

Business incubator

Our Galactic Innovation Campus (GIC), located in Brussels close to the Erasme hospital, can host you and your team. We offer long-term renting solutions to small bio-tech companies that need state-of-the-art facilities.



The spirit and the atmosphere on the campus is well suited for cross-collaboration, new ideas and the stimulation of the lab to production process. Originally the GIC was a start-up incubator facility and we aim to continue this goal.

A lab cell of 65 m² with all bio-tech facilities (purified water, air, etc.) included is our standard renting unit, but we can discuss various needs to make it fit your specifications.

For more information, please do not hesitate to contact us at sales@lactic.com.

