

Natural Solutions Against *Listeria* in Fish



Ready-to-eat (RTE) fish is in high demand among different consumer groups due to its convenience. However, this type of food represents a challenge for manufacturers in terms of preservation, safety and hygiene.

Although most of the RTE seafood products, including cold fin or smoked fish, bivalves, etc., undergo pathogen-reduction processing in order to be approved for human consumption, they are still a source of *Listeria* infections as no additional cooking is required.

Health issues caused by *Listeriosis* usually range from mild flu-like symptoms including nausea, vomiting and diarrhea, to more severe

diseases such as meningitis and other life-threatening infections. In the EU over 1,400 human cases were reported in 2011, with a mortality rate of 12.7%. People with weak immune systems are more susceptible to *Listeria* infections (elderly, pregnant women, newborn infants).

According to a report of the European Food Safety Authority (EFSA), *Listeria monocytogenes* was found in 10.3% of fish bought in supermarkets and shops.

Galactic has developed the Galimax™ range which is the ideal solution for shelf-life extension, to protect marinated or injected fresh or smoked fish against *Listeria monocytogenes* contamination.

Advantages

- ✓ Low dosage
- ✓ High protection
- ✓ Avoid re-calls due to contamination
- ✓ Clean-label (“vinegar”)
- ✓ Significant shelf-life extension
- ✓ No impact on the organoleptic parameters at appropriate dosage

RECOMMENDED USE AND FUNCTIONALITIES :

	Galimax™ ProFish	Galimax Flavor™ V-50
Dosage (%)	1.20 - 1.50%	1.0 - 1.30%
Functionality	Preservation High protection against <i>Listeria</i>	Clean-label preservation High protection against <i>Listeria</i>
Declaration	E325 - sodium lactate E262 - sodium diacetate	Vinegar

1. Galimax™ Profish is labeled as sodium lactate (E325) and sodium diacetate (E262).
2. Galimax Flavor™ V-50 can be friendly labelled as “vinegar” and does not require the use of E-numbers (European Directive 2000/13/EC and European standard EN 13188:2000).

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Our FOOD Development team remains at your disposal for further trials, information, training etc.