

A Clean-Label Solution for Fish Spread Preservation



Synthetic preservatives such as sodium benzoate and ascorbic acid that have been widely used to prevent seafood spoilage, are no longer accepted by consumers.

Customers want clean, clear and understandable ingredients on the label of the food they buy. Therefore, manufactures of fish spread face the challenge of replacing the synthetic ingredients with natural alternatives while providing the same products in terms of flavor, taste and safety.

Galactic has developed **five natural solutions** made by fermentation of sugar, that are the ideal solution to replace sodium benzoate with different forms and different friendly ways to declare it.

Advantages

- ✓ Good protection against molds and yeast in spreadable fish paste.
- ✓ Inhibit growth of spoiling bacteria.
- ✓ Replacement of a E-number (E211: sodium benzoate).
- ✓ No impact on the organoleptic parameters at recommended dosage.

RECOMMENDED USE AND FUNCTIONALITIES :

	Galimax™ Spice Extract	Galimax™ Spice Extract Powder	Galimax Flavor™ V-100	Galimax Flavor™ V-50	Galimax Flavor™ VK-50
Form	Liquid	Powder		Liquid	
Dosage in finished product	1.00 - 1.50%	0.50 - 1.00%	0.50 - 1.00%	1.00 - 1.50%	1.00 - 1.50%
Functionality	Anti-bacterial Anti-molds & yeast				
Declaration	Spice extract	Spice extract	Vinegar	Vinegar	Natural Flavor

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

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