

A Natural Solution to Improve Fish Texture



The flesh of fish is relatively soft and fragile and could be damaged during processes like injection, tumbling or mixing, leading to water release.

The water in fresh fish muscle is tightly bound to the proteins in the structure in such a way that it cannot readily be expelled even under high pressure. After prolonged chilled or frozen storage, however, the proteins are less able to retain all the water, and some of it is lost as drip. Frozen fish that are stored at -18°C, for example, will produce a large amount of drip and consequently the quality will suffer.

Galactic has developed **Galaxium** (calcium salt of lactic acid) to help strengthen the protein network in the fish and thus improve and maintain the texture. Additionally, the lactate ion is able to bind water, which helps control water loss and eventually decrease the water activity; so, partial replace the functional salt.

Galaxium Pearls Excel (*Calcium lactate in pearls form*) is the calcium salt of natural L(+) lactic acid produced by fermentation.

It is a natural solution to **improve texture, avoid process waste, provide high firmness, avoid water release and replace partially functional salt in injected fresh, smoked fish or in raw fish cake.**

Advantages

- ✓ Low dosage
- ✓ Texture improvement
- ✓ Avoid waste during process
- ✓ Water release control
- ✓ Partial replacement of functional salt
- ✓ No impact on the organoleptic parameters at recommended dosage

RECOMMENDED USE AND FUNCTIONALITIES :

		Galaxium™ Pearls Excel	
		Injected /Tumbled Fish	Raw Fish Cake
Dosage In finished product		0.1% - 0.5%	0.5-0.7%
Declaration		E327 - calcium lactate	

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

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