

# A Natural Solution to Improve Preservation of Seafood in Brine



Despite the attempts to improve handling practices and sanitation, the seafood remains one of the most perishable foodstuffs. The primary limiting factors in the shelf-life of seafood is the unavoidable contamination by spoilage bacteria during processing, and by their proliferation during storage.

Today, the use of brine for seafood curing is a common technique in the fish and seafood industry.

The brine serves three purposes:

1. It firms the texture of the food (water of the food is expelled in the brine and the salt concentration in the food increases during soaking time)
2. It provides seasoning or flavor
3. It acts as a preservative



To help producers of seafood in brine to ensure good bacteriological as well as molds and yeast protection, Galactic has developed **Galimax Flavor™ V-100**, a natural and label-friendly preservative made by fermentation. It has a mild taste, does not impact the sensory profile of finished products and has strong antimicrobial properties.

## RECOMMENDED USE AND FUNCTIONALITIES :

	Galimax Flavor™ V-100
Dosage in finished product	0.50%
Functionality	Bacteriological and molds & yeast protection
Declaration	Vinegar

## Advantages

- ✓ Low dosage
- ✓ Efficient against bacteria, yeast and moulds
- ✓ Reduction of E-numbers
- ✓ No impact on the organoleptic parameters at recommended dosage

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