

Galactic expands its range of natural solutions

Brussels, April 3rd 2013 - Galactic, a long-time producer of lactic acid and its derivatives, is set to broaden its scope of activities to include new services and products in order to become the leading supplier for natural food preservation.

Over a period of almost twenty years, Galactic has emerged as one of the world leaders for the production of lactic acid and lactates. The Belgian company now wishes to expand its horizons to offer a new portfolio of products and services to those companies seeking innovative natural solutions to improve food security.

Galactic plans to launch a series of new products on the market, based on its deep knowledge of fermentation techniques. One of its new ranges, Galaster™, is composed of lactic acid bacteria which aims to preserve food, adjust pH and indeed enhance flavour profile. Meanwhile, the Galacin™ range, based on bacteriocins naturally produced by bacteria, enables better food preservation. Moreover, the existing Galimax-ProMeat™ line will be enhanced with plant extracts having antioxidant properties. Finally, Galactic offers Galimax-Ferment™ which is based on extracts from the fermentation process and can be used as a natural flavour in meat, fish, sauces and ready meals. All of these solutions have the potential to naturally improve food preservation by acting on the microbiological aspect of the food product.

However, Galactic's strategy does not end there. Galactic has established the Food Doctor™ service in order to help businesses improve the quality and safety of their products using the latest technology. This service provides a comprehensive analysis with a detailed inventory of all the microbiological flora of a product. Based on this information, it is possible to assess how the presence of certain species impact on the organoleptic properties and shelf life of the product. In cooperation with its clients and using its wide range of solutions, Galactic can enable a natural shelf life extension of the product as well as offer other beneficial functions for the consumer.

« Fermentation is the natural solution of choice for food security. In view of the increasing number of specific requests from companies dealing with food preservation, we found it necessary to expand our services starting with a precise and in-depth analysis of the problem followed by a tailor-made solution », said Frédéric van Gansberghe, Managing Director of Galactic. « We consider it essential to be proactive and anticipate problems that may arise. This is made possible by our expertise, which combined with our trusted external partners, enables us to develop the best natural products on the market. »

About Galactic :

Since 1994 Galactic has become one of the world's greatest leaders in biotechnology serving the food, feed, personal & health care, and industrial markets. Based on its valuable experience in the fermentation of lactic acid and other derivatives, Galactic continuously develops sustainable, innovative and health-friendly solutions in the field of food safety, nutrition and green chemistry. With headquarters in Belgium, production facilities in the United States (Milwaukee), China (Bengbu) and Europe (Escanaffles), and sales offices in Belgium (Brussels), Japan (Tokyo) and Brazil (Curitiba), Galactic employs more than 300 people worldwide and is active in almost 65 countries.

For more information, please consult: www.lactic.com

Contact person:

Laura Grandry, Marketing & Communication Coordinator

E-mail: laura.grandry@lactic.com

Tel.: +32 2 333 25 47

Mobile: +32 485 99 88 14