GALACTIC expands production capacity for Calcium Lactate Pentahydrate

Brussels, 21st July 2017 - Galactic, one of the world leaders in natural solutions for food safety and nutrition, announces it has successfully launched a second production line for Calcium Lactate Pentahydrate production at its Escanaffles plant (Belgium).

The new production unit, which doubles Galactic’s production capacity, uses the company’s proprietary patented technology, and allows the production of various grades of calcium lactate (food, feed and pharma) in both powder and Pearl® forms. The products, sold under the brand GALAXIUM®, are available in bags and big bags.

Particularly, the innovative shape of the particles of GALAXIUM Pearls® provides the product with unmatched physical properties in terms of solubilization, flowability and non-dustiness.

Calcium Lactate is the calcium salt of L(+) lactic acid produced by fermentation of sugar. Due to its outstanding properties, it is widely used as a Calcium source in Food and Pharmaceutical industry. Calcium Lactate supersedes calcium gluconate and calcium citrate regarding solubility and calcium content, and shows very high bio availability.

“Our calcium lactate is particularly successful in the market thanks to its exceptional qualities that makes it so easy to process. I am extremely happy to be able to satisfy the growing demand for this product and, by doing so, contribute to improving the nutritional aspects of many food products, especially for populations most in need such as children, women and elderly people” says Jean-Christophe Bogaert, Galactic’s Vice President - Sales, Marketing & Business Development.

Food applications cover, among others, calcium supplementation in beverages and soft drinks, firming agent in fruits, gelling agent in jams and marmalades, or texturing agents in fine-emulsion sausages. Main pharmaceutical use is in calcium tablets for calcium deficiency treatments.
About GALACTIC:

Galactic develops natural solutions for applications in the **food sector**, such as shelf life extension, fortification, preservation, acidification, flavour enhancement, texture improvement and colour stability. In the **industrial sector** Galactic is revolutionising with safe bio-solvents for mechanical cleaning applications, highly effective removers of polymers and resins, as well as efficient additives for paints, inks, or chemical product formulations. For the **cosmetics, personal & healthcare industry** Galactic's portfolio includes anti-aging, wrinkle reduction, skin renewal, cleaning, pH regulation, degreasing and neutralisation, elasticity properties solutions, together with natural, bio-based solvents for decorative nail cosmetics and polish removers. Several of Galactic’s products have undergone a validation process to prove their conformance with ECOCERT and COSMOS standards. And last but not the least, Galactic’s natural lactic acid and its derivate comply with the highest quality standards required by the **pharmaceutical industry** when developing parenteral and dialyses solutions products.

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