



Head office – Place d'Escanaffles 23

7760 Escanaffles, Belgium +32 69 45 49 21

galactic@lactic.com www.lactic.com

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## TO WHOM IT MAY CONCERN

We hereby declare that GALACTIC is manufacturing natural products by bacterial fermentation at its plant located in Escanaffles (Belgium). The products are sold under the brand name GALACID for Lactic Acid, GALAFLOW for Sodium & Potassium Lactate, GALAFLOW BUFFERED, GALAXIUM for Calcium Lactate, GALIMAX for blends of organic acids, PRESERV, GALIMAX FLAVOR and BASIL EXTRACT for clean-label solutions, GALASTER for Ethyl & Butyl Lactate, and GALANIUM for other salts of Lactic Acid.

Our bacterial strains are natural, isolated in the nature, non-pathogen and not genetically manipulated. The bacterium is not mutant and not manipulated neither actively (electroporation, ...) nor through any technique (irradiation, controlled mutagenesis).

The raw materials used by GALACTIC are not derived from genetically modified plants. Our material is not bioengineered, not genetically engineered and not genetically modified through the use of modern biotechnology.

Our complete product range does not contain any genetically modified organisms and no genetically modified organisms are used in its manufacturing process. Therefore, we certify that regulations (EC) 1829/2003, 1830/2003 and amending Directive 2001/18/EC are not applicable for our products.

Their use as a food ingredient is not dangerous at the recommended usage dose which may vary according to the ingredient used and the finished product

We remain available for any additional information you may need.

Marc Grenier QA & Regulatory Affairs Director

Galactic Innovation Campus Allée de la Recherche, 4 1070 Brussels, Belgium tel.: +32 2 332 14 00 |