

## New spray dryer boosts Galactic's production capabilities in China

### **New spray dryer boosts Galactic's production capabilities in China Investment enhances the supply of high-quality food preservative powders throughout Asia and EMEA**

**Brussels (Belgium), May 2025 – Galactic, a pioneer in fermentation technology, has commissioned a comprehensive new production line at its site in Guzhen, China. The five million Euro investment includes a spray drying tower, an agglomerator, a blender as well as a packaging line, and marks a significant step in the company's growth. By substantially expanding its product range and manufacturing capacity, Galactic is able to offer high-quality preservative powders that address several key needs for customers in Asia and beyond. Galimax ACE-N-50 and Galimax DIACE-N-47 ensure the taste and safety of meats and meat alternatives at low dosages and provide a cost-effective solution for manufacturers.**

The installation of brand-new production equipment for Galimax ACE-N-50 and Galimax DIACE-N-47 in its Chinese facility has enabled Galactic to achieve greater flexibility whilst delivering improvements in product quality. Compared to the previous product versions, the new powders now feature a lower moisture content and larger particle sizes, which reduces the risk of caking during storage. This ensures that they are easier to handle, less prone to dusting, offer improved solubility and have better flow properties. Such benefits address several key needs of manufacturers seeking high-performance solutions and ways to streamline their process lines.

In accordance with its commitment to sustainability and eco-friendly practices, Galactic has transitioned the products' packaging from plastic to 100% recyclable aluminium — further reducing packaging waste. This shift also guarantees improved durability and provides premium protection for the product. Out of China, Galactic plans to roll out the powders to strategic markets in Latin America, the Middle East, North Africa, Europe and Asia-Pacific as a result of growing demand for high-quality preservative powders. Both products, Galimax ACE-N-50 and Galimax DIACE-N-47, are certified Kosher (Badatz standard) and Halal.

The new spray drying facility is the Group's first large-scale unit of its kind, and not only increases Galactic's production capacity but also serves as a platform for innovation. The fermentation experts now have the capability to develop new antimicrobials and innovative powders. Additionally, the site includes lab-scale facilities for pilot projects and experimental trials, enabling efficient testing, refinement and providing greater flexibility for customers seeking bespoke solutions.

Harry Vasilopoulos, Senior Product Manager at Galactic, says: "This investment represents a significant milestone for us. By producing Galimax ACE-N-50 and Galimax DIACE-N-47 in this state-of-the-art facility, we can ensure superior product quality, increased supply chain agility and greater cost-efficiency for our customers. Furthermore, they benefit from reduced powder caking and dusting, which solves critical issues for manufacturers. The new spray dryer provides exciting opportunities for our team of fermentation experts to expand, innovate and deliver high-quality products to our customers. We plan to extend our powder portfolio by launching various other solutions for use in meat and poultry, ready meals and seafood applications, to name a few."

#### **About Galactic:**

Galactic, established in 1994, is a global leader in fermentation technology, specializing in the production of lactic acid and its derivatives. With more than 30 years of experience, the company produces a broad range of natural antimicrobials and ingredients for both food and non-food industries. The group operates state-of-the-art production facilities in Europe, Asia and North America, supported by a dynamic team of researchers in Belgium, China and the United States, and offices in Brazil, Mexico and Japan. Committed to innovation, sustainability and quality, Galactic focuses on creating safe, healthy and eco-friendly solutions to meet the evolving demands of consumers and industries worldwide.

For further information, please visit: [www.lactic.com](http://www.lactic.com)

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