



Galactic unveils innovative low – dust granulated vinegar solution

**Galimax Flavor V-100 Pearls debut at IFT FIRST 2026, combining antimicrobial efficacy with superior processing performance.**

**Brussels, Belgium, July 7, 2026**

Galactic is pleased to announce the launch of its new Galimax Flavor V-100 Pearls, a unique, free-flowing, low-dust granulated vinegar preservation solution that combines powerful antimicrobial action with improved handling and formulation performance. This breakthrough product, and other highlights from Galactic's comprehensive portfolio of bio-based antimicrobial solutions, will be available for exploration at IFT FIRST, Chicago, IL, USA, July 12–15, 2026.

**Performance meets practicality: The benefits of pearl technology**

Galimax Flavor V-100 Pearls were developed with one simple aim in mind: to deliver the same proven antimicrobial efficacy and mild sensory profile as the standard powdered vinegars available on the market in a free-flowing, low-dust 'pearl' format. Developed in response to food manufacturers' demand for safe, efficient and effective preservative ingredients, this first-of-its-kind granulated vinegar offers a fermentation-derived solution that keeps food fresh, safe and delicious for longer, while resolving some of the most persistent production-line challenges.

In contrast to conventional fine vinegar powders, Galimax Flavor V-100 Pearls are engineered for superior handling and processing. The uniform, coarse granules are virtually dust-free, reducing product loss, cleaning burden, and operator exposure. With approximately 30% higher bulk density and best-in-class flowability – delivering a full classification improvement in both Carr Index and Hausner Ratio compared with standard powders – the pearls support more accurate dosing and efficient handling.

Their resistance to caking also helps maintain ease of use over time, while reconstituting more than twice as fast as conventional powdered format. The pearls disperse cleanly in water, brines, and marinades, eliminating clumping and 'fisheyes' and allowing seamless integration into a wide range of recipes and food matrices.

Critically, Galimax Flavor V-100 Pearls use the same active ingredient, and concentration as traditional powdered vinegar solutions, with identical maximum solubility. In the US, they can simply appear as 'vinegar' on product ingredients lists. The result is seamless substitution without the need for reformulation or revalidation.

## **A trusted partner for modern food producers**

The launch of Galimax Flavor V-100 Pearls underscores Galactic's commitment to supporting food producers worldwide with intelligent, market-driven solutions. As regulatory and consumer expectations continue to evolve, Galactic furthers its commitment to uncompromising food safety and operational efficiency through validated studies demonstrating that 0.75% of Galimax Flavor V-100 Pearls inhibit *Listeria* growth in RTE chicken deli meats<sup>[1]</sup>.

"Galimax Flavor V-100 Pearls are an exciting new ingredient format, but they're equally a direct response to the real-world challenges manufacturers face every day," said Harry Vasilopoulos - Antimicrobials Business Development Manager at Galactic. "By applying the same proven granulation technology to our powdered vinegar that we use for other solutions, we have created a natural preservative ingredient that's as practical as it is powerful: clean label, easy to handle, and reliably effective. It's another example of how Galactic translates scientific expertise into practical, real-world benefits for food manufacturers."

## **See Galimax Flavor V-100 Pearls in action at IFT FIRST 2026**

Co-exhibiting at IFT FIRST with Mitsubishi International Food Ingredients on booth 4444, Galactic invites visitors to its booth to experience the future of clean label preservation first-hand. Connect with the team on-site or, for more information, contact your Galactic representative to request a sample and learn more.

[1] Galactic data 2025

### **About Galactic:**

Galactic helps protect what the world eats. Since 1994, the company has partnered with food manufacturers to enhance food safety, control microbial growth, and extend shelf life through reliable, naturally derived solutions. Combining scientific expertise with hands-on technical support, Galactic works alongside customers from product development through to commercial production, delivering solutions tailored to both operational challenges and evolving consumer expectations. Its portfolio of antimicrobial solutions helps manufacturers improve food safety, maintain product quality, and reduce food waste.

Headquartered in Belgium, Galactic operates production sites and teams across Europe, the Americas, and Asia, serving customers in more than 80 countries worldwide. Committed to innovation and sustainability, Galactic continues to develop effective solutions that support safer, healthier, and more sustainable food systems.

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

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