



Bringing good things together

INNOVATIVE EMULSIFIERS AND STABILISERS FOR OUTSTANDING PRODUCTS

Palsgaard®

Our secret ingredient

The modern food emulsifier was invented by the founder of Palsgaard, Einar Viggo Schou, in 1917. Since then we have become a preferred supplier of customised emulsifier and stabiliser solutions to customers all over the world. Our secret? We never stopped developing and adapting our products, and it is part of our DNA to keep improving yours.

Top 5: Why customers choose Palsgaard

1

Our expertise and reliability. With more than 100 years of experience, we are the most specialised ingredient supplier you can find, and we always deliver

2

Our innovative drive. We are curious solution finders. We always look for ways to improve a recipe or meet a new need in the market

3

Our way of working. Trust and commitment are the key elements of successful collaborations. We are not just a supplier – we create solutions together with our customers

4

Our responsible production. Our CO₂-neutral production and use of 100% sustainably sourced palm oil shows our commitment to environmental and climate issues

5

Our product safety and security of supply. With a food safety score as high as they come and production facilities all over the world, our customers are sure to get the highest quality ingredients on time, no matter where they are



Learn more about our top five at www.palsgaard.com



Our emulsifiers and emulsifier/stabiliser solutions come in various physical forms, tailored to the needs of our customers.



An application for every taste

With products solutions across nine core application areas, there is sure to be a match between your needs and our expertise. Get in touch and let's find out how we can help you make products that consumers will love.



Learn more about our application areas
and products at www.palsgaard.com



Bakery

Cake gels

Condiments

Confectionery

Dairy

Ice cream

Meat

Oils and Fats

Plant-based products



Innovation starts with demand

Successful product development starts with a great sense of what's going on outside your production facilities. What are consumers talking about? What's the latest food trend? What's high on the health agenda? Are there any specific local needs?

Low-fat, gluten-free, vegan, and sugar-free. We've got it all.

At Palsgaard, we love a good reason to innovate our products. Maybe you need to reduce fat while keeping perfect mouthfeel? Or increase shelf-life without compromising on texture? Or are you looking to create a gluten-free, sugar-free, or vegan recipe? Whatever the challenge, our experts are ready to take it on.

Modern consumers want responsible products.

Global megatrends impact food manufacturers as well, and the drive towards a green transition and sustainable production is no exception. With Palsgaard ingredients, you can be sure that the emulsifiers and stabilisers in your products have the lowest possible environmental impact. Our production is completely CO₂-neutral, and all our food emulsifiers are available as RSPO SG certified.



Learn more about our innovative drive at www.palsgaard.com

Tested to perfection

Our highly advanced Application Centres around the world are where we test all new recipes. Industrial-scale mini factories help us make realistic trials which can easily be scaled up – that way, our customers have a production-ready solution when they go home. In all our Application Centres you will find highly experienced technical teams ready for any challenge.

Nexus: R&D in its essence

Nexus is Palsgaard's specialized research and development company – created to make sure there is a place to practice fundamental research in the field of emulsifiers and stabilisers. Nexus prides itself in having a significant degree of scientific freedom and provides Palsgaard with innovative solutions, quality control, as well as physical and chemical analysis services.



Learn more about our Application Centres at
www.palsgaard.com





Our Application Centres are located in:

Denmark

Mexico

Singapore

Brazil

China

Turkey

Palsgaard® Palsgaard®

We are local



Our customers rely on local expertise as well as a continuous and never-failing supply of products. To guarantee that, Palsgaard is present in all parts of the world with our own sales offices and a network of specialised distributors. We have production facilities in Denmark, Brazil, China, the Netherlands and Malaysia.

Being local means knowing the particular circumstances that make up the conditions of a specific place. The set-up of the production, the logistics, the available ingredients, the consumer profiles, and the weather conditions to name a few.

We are proud to call ourselves local all over the world, and we look forward to assisting you, wherever you are.



Learn more about our global presence at www.palsgaard.com

everywhere

The location for our Malaysia factory was chosen specifically for its proximity to the source of raw materials, such as palm oil and its derivatives.

We take action for good

Palsgaard has been acting responsibly since long before there was anything called CSR or SDGs. Since our foundation in 1919, it has been part of our DNA to live up to the highest quality standards and to care for the way we produce, the raw materials we use, and the people we employ.

With the challenges our planet faces, our responsibilities have become even clearer, and we continue to develop our efforts towards sustainability.



Learn more about our CSR efforts at www.palsgaard.com



For the good of the planet

- CO₂-neutral production
- Continuously reduced energy consumption
- Continuously reduced water consumption
- Responsible sourcing of raw materials



For the good of consumers

- Better-for-you products
- Our food safety and quality are second to none
- 100% traceability
- Plant-based, Non-GMO, allergen-free



For the good of your business

- Stakeholders and production processes are managed based on international standards
- Production efficiency and reduced waste keep us cost-efficient
- We fight corruption and source responsibly



For the good of local communities

- We improve local working conditions and economic growth
- We support social and environmental responsibility



For the good of our employees

- Very few workplace accidents
- Very high job satisfaction and motivation scores



For the good of the global community

- We support PLAN (Children and Youth Foundation)
- We created a comprehensive scholarship programme for students of low-income families
- We support a series of programmes that fight for human rights, children's health, and opportunities for education

A foundation for long-term commitment

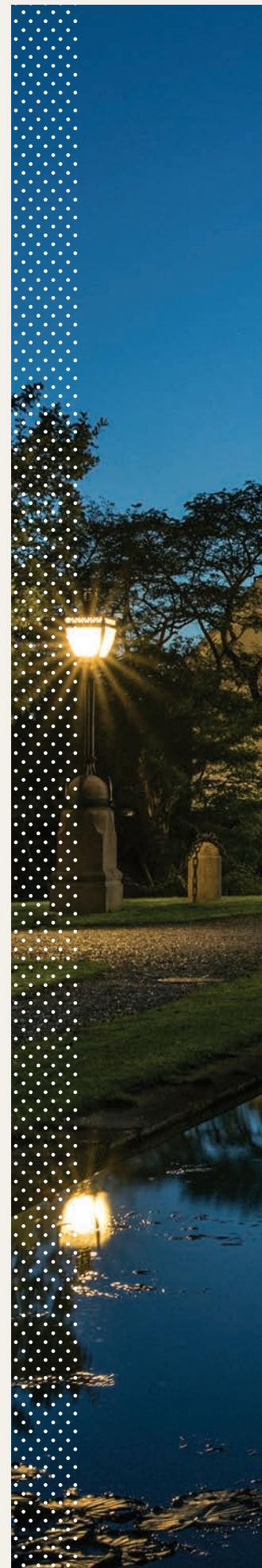
Palsgaard is owned by the Schou Foundation whose primary objective is a commitment to research and to the preservation, protection and development of Palsgaard. That means we are obliged to focus on the conduction of research and on advancing the long-term interests of our customers. All the while taking care of our employees, our estate, and our community in a responsible manner. The Schou Foundation is your guarantee that the values you meet in Palsgaard today will be the same in the future.



Learn more about the Schou Foundation and our legacy at www.palsgaard.com




Palsgaard is AAA rated to the highest level of credit worthiness according to Bisnode.





One of the purposes of the Schou Foundation is to protect and develop the cultural values of Palsgaard. A tangible example of this is the beautiful Palsgaard Manor Park, which is open to the public.



Bringing good things together for over a century

Go to palsgaard.com to get in touch with us,
and let's start bringing good things together.

