we are experts in emulsifiers and stabilizers for bakery, confectionery, dairy, ice cream, margarine and fine foods — and we are happy to share our expertise. our company values can be defined in just three words: loyalty, responsibility and commitment.

loyalty means that we act as a reliable and honourable business partner for our customers. we treat information confidentially and know how to keep a business secret. to Palsgaard, responsibility means caring about the environment and being aware of our corporate social responsibility. we have a goal to be CO2 neutral by 2020 and are members of SEDEX and RSPO. to Palsgaard, commitment means we are dedicated to getting the best results for our customers’ products — to the benefit of their customers, we care about our employees and have a declared aim that Palsgaard must be a pleasant place to work. Palsgaard, we know that our most important resource is the know-how and dedication found in our employees. Heart means that we are committed to getting the best results for our products in our pilot plants and in your facilities. Working at Palsgaard, we don’t sell standard solutions — we start with your needs.

Palsgaard, People, Heart, Working

Heart work is the best way to achieve success — let us help you get it. our products are produced according to the strictest quality criteria. we are experts in emulsifiers and stabilizers, and we are happy to share our expertise with you. in our pilot plants, we will help you shorten the step between idea and your new product. heart work is the best way to succeed — let us help you do so.
It calls for high demands of product development to satisfy the needs and expectations of consumers throughout the world. Industrial production of consumer products requires controlled processing, combined with innovative and well-balanced recipes as well as high quality raw materials.
Market oriented product development and optimization of production processes

To help you to meet the market requirements, our highly skilled and experienced dairy technicians are committed to provide you with only the best solutions. We keep track of new product developments and production processes through our network of subsidiaries and partners all over the world. We help you in solving technical problems and in developing products meeting exactly your customer’s expectations. With state of the art pilot plants in Mexico, Singapore, China and Denmark, it is possible to test your products prior to large-scale production.
Applications and benefits of Palsgaard emulsifier and stabilizer systems

Palsgaard offers a variety of emulsifier and stabilizer systems developed for recombined milk products. Our recommendations depend especially on the type and level of milk-solids-non-fat in the milk and the processes used during production of the milk.

Palsgaard emulsifier and stabilizer systems improve the
• emulsion stability throughout the entire shelf life
• mouthfeel
• viscosity

Recombined milk

Chocolate milk produced from fresh or recombined milk needs addition of special ingredients to keep the cocoa particles in suspension. The right combination of emulsifiers and stabilizers is chosen according to the type and level of milk solids non-fat and the process applied.

Palsgaard emulsifier and stabilizer systems improve the
• suspension of cocoa particles during storage and transportation
• mouthfeel
• emulsion stability throughout the entire shelf life.

Without Palsgaard emulsifier and stabilizer  With Palsgaard emulsifier and stabilizer
Palsgaard offers a range of emulsifier and stabilizer systems for milk shake. The process determines the right combination of emulsifier and stabilizer. Different influence from the emulsifier and stabilizer system is required in hand shaken milk shake and products drawn from a milk shake machine.

Palsgaard emulsifier and stabilizer systems improve the:
- mouthfeel
- overrun in the shaked product
- foam stability

Production of mousse by means of an aerator demands optimum foam stability. Depending on the recipe in question e.g. fat level, protein source, pH, overrun and mouthfeel desired, the right combination of emulsifiers and stabilizers is recommended.

Palsgaard emulsifier and stabilizer systems improve the:
- foam stability
- foam structure
- mouthfeel
- protein stability under warm and acid conditions
Dairy creams and imitation creams are used for whipping for e.g. cake decoration as well as for cooking purposes. The right Palsgaard emulsifier and stabilizer systems are chosen according to the application of the cream.

**Palsgaard emulsifier and stabilizer systems influence the**
- overrun of the whipped cream
- firmness of the whipped cream
- foam stability
- mouthfeel
- protein stability in warm and acid conditions

Coffee whiteners are available both in powder and liquid form. It is important for both types that they dissolve easily in hot coffee and withstand the acidic environment without separating.

**Palsgaard recombined emulsifier and stabilizer systems improve the**
- mouthfeel
- whippability
- protein stability in warm and acid conditions
- dispersability of powdered products

Cream cheese is used as a spread as well as an ingredient for cooking. As the different applications set different demands to e.g. texture and stability the right combination of emulsifiers and stabilizers will be recommended according to its use.

**Palsgaard emulsifier and stabilizer systems improve the**
- mouthfeel
- texture
- water holding capacity
- whippability
- protein stability in warm and acid conditions
Fermented and acidified products

Fermented and acidified products include yoghurt and labneh, drinking yoghurt, laban and other fermented milk drinks and sour cream.

**Yoghurt**

Set and stirred yoghurt and labneh put different demands to the emulsifier and stabilizer system as they differ in creaminess, firmness and viscosity. By choosing the right Palsgaard emulsifier and stabilizer systems, the desired characteristics are obtained. The Palsgaard emulsifier and stabilizer systems are furthermore developed to suit long life yoghurt.

**Palsgaard emulsifier and stabilizer systems improve the**
- firmness
- viscosity
- creaminess
- water holding capacity
- protein stability in warm and acid conditions

**Yoghurt drink**

For yoghurt drinks with different levels of milk-solids-non-fat and juice Palsgaard helps obtaining good viscosity and storage stability. Further Palsgaard emulsifier and stabilizer systems are developed to work under different processes applied e.g. pasteurisation after acidification.

**Palsgaard emulsifier and stabilizer systems improve the**
- body and mouthfeel
- protein stability in warm and acid conditions

**Sour cream**

Palsgaard emulsifier and stabilizer systems assure a homogeneous texture and mouthfeel during the whole shelf-life and use, including cooking stability when used for preparation of sauces.

**Palsgaard emulsifier and stabilizer systems improve the**
- firmness
- viscosity
- creaminess
- water holding capacity
- protein stability in warm and acid conditions
Palsgaard quality products

Palsgaard manufactures emulsifiers, stabilizers and other ingredients for the bakery, chocolate, confectionery, dairy, fine foods, ice cream, margarine and meat industries.

Palsgaard has developed and manufactured emulsifiers and stabilizer system for use in the dairy industry for more than 50 years. Our research and development company, Nexus, was founded in 1949 and has taken out vast patents for Palsgaard products.

Palsgaard produces ingredients in Denmark, the Netherlands, China and Mexico. Palsgaard production facilities are modern and cost-effective, and the basis of our quality products is the use of only the finest raw materials. To assure you a premium and safe product, we manufacture according to HACCP principles and among the quality assurance documentation, you find ISO 9001 certification as well as GMP. Most Palsgaard products are further more manufactured according to halal and kosher requirements.

Palsgaard offers both pure emulsifiers and ready-to-use mixes for specific applications. The blends are processed either as pure dry blends or fully integrated compounds. For specific applications blends can be tailored as required.