

How can Palsgaard help you **reduce food loss & waste?**

Food waste is a major global challenge, causing companies to rethink how their food products are produced and packaged.

We can help your efforts to reduce food waste by **extending product shelf-life** and **increasing product appeal**. And we can also help you **reduce production re-work and re-runs** while making more effective use of raw ingredients.

With our
high functionality emulsifiers
and industry-leading
application expertise

we can help you
reduce production wastage and **extend product shelf-life**

**Shelf life
extended
by 138%**

One customer
extended cake shelf life
– from 21 to 50 days