

How can Palsgaard help you achieve high end-product quality?

End quality isn't just about shelf appeal – it's about delivering taste and consistency that hold up from production through to consumption.

That's why **we collaborate closely with our customers to develop product mixes that stay stable** across varying temperatures and conditions, ensuring they reach consumers in top form.

50+ full-time application specialists
dedicated to product development and innovation



With **6 application centres**
on all continents



2,000+ recipes
developed globally across industries and categories



258 days per year
pilot plants open for customer collaboration

we aim to help you **optimise production** with minimal flaws, fluctuations and wastage



maximise product appearance & behaviour from factory to consumer