

How can Palsgaard help you address food waste and resource scarcity?

Amid legal, environmental and social pressures, food companies are expected to take concrete action in addressing issues such as food waste and resource scarcity.

At Palsgaard we help you rethink your food production – with **products and solutions that help minimise waste and make more from every ingredient**, and through close collaboration with our **industry-leading application specialists**.

With
**demonstrated
customer cases**
across food types and countries



**High
functionality
emulsifiers**
giving you full production control +
minimising quality fluctuations and waste



Stable emulsifier and stabiliser
**recipes with long
storage shelf life**

we help you address ESG issues and
**strengthen your
brand profile**



Palsgaard®