

JUELSMINDE, DENMARK, 18TH OCTOBER 2019

Palsgaard's carbon-neutral production taps into demand for sustainability

Amid growing consumer demand for sustainable food products in Europe, emulsifier specialist Palsgaard will be showcasing its carbon-neutral approach at Food Ingredients Europe (3rd to 5th December in Paris).

Palsgaard, known as the inventor of the modern plant-based food emulsifier, achieved carbon-neutral production last year after cutting net emissions from 12,029 tonnes in 2010 to zero in 2018.

The Danish company's net-zero production taps into growing demand for sustainable food products across Europe.

According to recent research published by the International Trade Centre and European Commission¹, 98% of food retailers in France, Germany, Italy, the Netherlands and Spain reported increased sales of sustainable products over the last five years.

The research also showed that, across eight product groups², the food category saw the highest growth of sustainable product sales during the same timeframe (18.3%).

Palsgaard CEO Jakob Thøisen said: "Climate change is now attracting widespread attention and the research shows that both consumers and retailers are increasingly demanding sustainable products. In 2010, we set out on a ten-year journey to achieve carbon-neutral production and we achieved that goal two years ahead of schedule. As far as we know, we're the only company in the emulsifier industry anywhere to have achieved this."

Palsgaard helps the global food industry make the most of the ability to mix oil and water. Exhibiting at Food Ingredients Europe (Stand 6B120), the company will showcase its specialized emulsifiers (and emulsifier/stabiliser systems) for dairy, confectionery, bakery, condiments, ice cream and a range of other applications.

Palsgaard can help manufacturers improve quality and shelf-life, as well as producing better-for-you products. It is also uniquely placed to meet consumer demand for greater responsibility, particularly in relation to sustainability.

It is the world's only commercial source of fully sustainable emulsifiers based on RSPO SG-certified palm oil and produced in CO₂-neutral factories.

About Palsgaard

Emulsifier specialist Palsgaard helps the global food industry make the most of the ability to mix oil and water.

Thanks to the company's specialized emulsifiers (and emulsifier/stabilizer systems), bakery, confectionery, condiments, dairy, ice cream, margarine and meat producers can improve the quality

and extend the shelf-life of their products. Just as importantly, they can produce better-for-you products with improved taste, mouthfeel and texture while using less resources.

Since its founder Einar Viggo Schou invented the modern plant-based food emulsifier in 1917, Palsgaard has offered the industry know-how and innovation. From its six application centers around the world Palsgaard's experienced food technologists help manufacturers optimize existing recipes and develop delicious products with better nutritional profiles.

Palsgaard helps manufacturers meet consumer and regulatory demands for greater responsibility, helping them grow and protect their brands. It is currently the world's only commercial source of fully sustainable, emulsifiers based on RSPO SG-certified palm oil and produced by CO₂-neutral factories in Denmark, the Netherlands, Mexico, Brazil, China and Malaysia. The company's products are non-GMO, and meet halal and kosher requirements.

In addition to its food emulsifiers, Palsgaard supplies the polymers industry with a series of plant-based polymer additives, which are particularly suited for preventing fogging and dust on plastic packaging.

Palsgaard is owned by the Schou Foundation and has 549 employees across 16 countries. Its turnover in 2018 was 211 million USD (1.4 billion DKK) with products sold to more than 120 countries.

For more information please contact:

Mette Dal Steffensen, Senior Marketing Specialist, Palsgaard A/S
mds@palsgaard.dk | +45 2073 4534

or

Robin Hackett, Account Manager, Ingredient Communications
robin@ingredientcommunications.com | + 44 (0)7507 277 733

¹ <http://www.intracen.org/publication/The-European-Union-market-for-sustainable-products/>

² Beverages, clothing, computers, food, household and office furniture, mobile phones, printed materials, and toys and games