

**PRESS RELEASE**

# Cake gel reinvented: Palsgaard® PowderGel 6800 launched to boost efficiency and reduce waste

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Palsgaard has developed a powder-based whipping emulsifier that addresses key challenges of traditional cake gels while delivering the same cake volume, fine crumb and structure.

Cake gels are ready-to-use emulsifier systems that improve aeration, volume, texture and consistency in industrial and semi-industrial cake production. Supplied as soft pastes or gels, they help bakers produce light, uniform cakes using short mixing times and simplified processes.

However, traditional cake gels can also lead to variable aeration, product waste, and frequent manual adjustments of production parameters.

Palsgaard® PowderGel 6800 has been created to provide a new alternative for industrial cake manufacturers.

It can be made into a gel simply by mixing with tap water, or it can be used in its original powder format. In both cases, it will replace cake gel without the need for reformulation or process changes.

It supports consistent aeration and cake volume, stable specific gravity throughout production, and uniform crumb structure and mouthfeel. When used as a powder, it also simplifies handling and dosing and reduces product waste caused by gel residue left in containers.

In addition, the concentrated powder format provides financial and environmental benefits. These include a substantial reduction in warehouse space requirements, lower transportation volumes, and a switch from plastic storage containers to recyclable cartons.

Christophe Lequet, Senior Innovation Specialist at Palsgaard, said: "Industrial cake production has evolved, but traditional cake gels haven't. Industrial cake manufacturers are under pressure to improve production efficiency, lower production costs, and cut their environmental footprint. Palsgaard® PowderGel 6800 is an easy-to-use solution that can tick every box. Our innovation teams are available to provide consultancy and technical support to help manufacturers all over the world benefit from this next-generation solution."

Palsgaard® PowderGel 6800 is non-GMO, free from allergens, and kosher and halal certified.

It is suitable for use in all cake applications in which cake gels may be used, including layer cakes, Swiss rolls, sponge cakes, pound cakes, cupcakes, and high-ratio cakes.

**Palsgaard® PowderGel 6800 will be on show at Gulfood Manufacturing (3-5 November 2026, Dubai World Trade Centre). For more information about the event, visit: [www.gulfoodmanufacturing.com](http://www.gulfoodmanufacturing.com)**

**For more information, please contact:**

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## About Palsgaard

At Palsgaard, plant-based emulsifiers are our world – and have been for more than a century.

Since inventing the plant-based emulsifier in 1917, we have continued to explore what emulsifiers and stabilisers can do: helping our customers improve products, solve production challenges and make better use of resources.

Our role may be a small one in the bigger picture, but it matters. Our solutions help food manufacturers around the world create products with the quality, consistency and functionality consumers expect. Beyond food, we bring the same specialist knowledge to industries such as polymers and personal care.

What makes Palsgaard different is not only what we know, but how we work. Our heart-working culture is built on making business personal. We take the time to understand our customers, their processes and the challenges they face. Then we work alongside them to find solutions that make a difference – whether that means developing a new product, reformulating an existing recipe, improving production efficiency or reducing environmental impact.

Sustainability is part of that work. Our ESG ambitions are reflected in how we develop solutions, run our operations and work with customers and suppliers. From recipe optimisation and reducing food waste to energy efficiency and transparent reporting, we look for practical ways to create progress while maintaining the quality, safety and performance our customers depend on.

As niche experts, we combine deep technical knowledge with hands-on application expertise. Across our application centres and pilot plants, our specialists can test, develop and refine solutions under conditions that reflect our customers' own production. It is a practical, collaborative approach that helps us build long-term relationships and deliver something our customers value highly: peace of mind.

Palsgaard is owned by Schou-Fondet. Today, more than 750 colleagues across 20 countries continue the work that began in Denmark in 1917, supported by six factories and nine application centres across four continents.

In 2025, Palsgaard reported revenue of EUR 300 million (DKK 2.2 billion).

**For more information, visit [www.palsgaard.com](http://www.palsgaard.com)**