

PRESS RELEASE

Palsgaard Brazil begins producing Emulpals® cake mix emulsifiers

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MARECHAL CÂNDIDO RONDON, Paraná, Brazil – Palsgaard has expanded production of its Emulpals® powdered cake emulsifiers to Brazil in response to the growing global and regional demand for the whipping agents.

Emulpals® is Palsgaard's range of plant-based, lean-label emulsifiers for bakery premixes. They can be used in a variety of cake mixes to accelerate production speed, deliver high aeration and softness, and enable a switch from saturated or trans-fats to unsaturated liquid oils.

Palsgaard has been producing Emulpals® in Denmark for more than 40 years. Now, Palsgaard Brazil is also manufacturing the emulsifiers for the first time. They are created in line with global quality and functionality standards, while the company also offers specially developed options for the Brazilian and Latin American markets.

The additional production site will help to guarantee security of supply for Palsgaard's customers worldwide. For customers in the Americas, it also brings economic benefits through improved inventory management and reduced freight costs.

Palsgaard Brazil CEO Miguel Hidalgo said: "Our Emulpals® emulsifiers have proven hugely popular with cake mix manufacturers across the world over the last four decades. We are delighted to announce that we have begun manufacturing these high-performing whipping agents in Brazil and are already distributing them to customers across the Americas."

Emulpals® can be used to create a wide variety of cakes by adjusting the dosage and recipe components. To ensure a smooth formulation process, Palsgaard Brazil has a dedicated team of application experts on hand to collaborate with customers. This enables the development of products ranging from light to dense, with varied crumb structures or high egg and oil content.

Hidalgo added: "Palsgaard Brazil is ideally placed to help manufacturers satisfy different consumer preferences across the region. We have a dedicated application centre and an extraordinarily talented team of technicians, whose knowledge of the food industry helps us meet our customers' precise needs. We also work with our innovation teams in Denmark, Mexico, Singapore, China, India and Türkiye to stay on top of the latest global trends and adapt new ideas to local requirements."

For more information, please contact:

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About Palsgaard

At Palsgaard, our world – and our niche area of expertise – is plant-based emulsifiers, and has been for over 100 years. Ever since we invented the plant-based emulsifier in 1917, we've been pushing the frontiers of food science, developing emulsifiers and stabilisers that set new standards in our industry.

We are proud to play a small but crucial role in delivering delicious foods for a growing population, and also offer our solutions to non-food markets such as polymers and personal care. Through close collaboration with our customers, we help reduce the use of scarce resources, minimise food waste, and lower environmental impact – all while maintaining product quality and production efficiency.

Our heart-working culture is all about making business personal. We work side by side with our customers to understand their challenges and co-create customised, added-value solutions – from innovating new products to reformulating recipes and improving ESG performance.

Our ESG strategy is embedded in everything we do, from recipe optimisation and energy savings to transparent reporting aligned with current standards. As niche experts, we combine deep technical knowledge with hands-on support through our application centres and pilot plants. Our collaborative approach builds long-term trust and peace of mind – ensuring supply security, food safety, and compliance across global markets.

We are owned by the Schou Foundation and have more than 800 colleagues in 20 countries, as well as six factories and nine application centres on four continents. In 2024, we reported a turnover of 314 million EUR (2.3 billion DKK).

For more information, visit www.palsgaard.com