

JUELSMINDE, DENMARK, 7TH OCTOBER

Palsgaard to showcase UN-backed food waste solution at K 2019

A food waste solution with a unique history will be showcased at the forthcoming K 2019 expo (16-23 October 2019 in Düsseldorf).

The new antifog coating is the result of Palsgaard's participation in a United Nations initiative. The Danish company's strong sustainability credentials led to it being invited to take part in the UN's SDG (Sustainable Development Goals) Accelerator Programme.

The result was pioneering new product Einar[®] 1122 – an antifog coating for industrial packaging which keeps food looking fresh and desirable at low temperatures. As consumers tend to choose visually appealing products – leaving those with foggy packaging to decay – it helps reduce food waste, contributing to UN sustainability goals.

Additionally, Einar[®] 1122 delivers excellent performance in applications such as stretched polyolefin and polyester films, where it compares exceptionally well with competing fossil-based products.

Like all Palsgaard's solutions for the polymer industry, Einar[®] 1122 is plant-based and food grade (it is sourced from sustainably produced vegetable oils.) This makes it completely safe, overcoming growing consumer concern about harmful additives in polymer products.

Christina Normann Christensen, Product & Application Manager for non-food at Palsgaard, said: "The polymer industry has a particularly important role to play in meeting global sustainability goals. However, that does not have to mean sacrificing on quality. As well as generating excitement around our ongoing sustainability efforts, our involvement in this project led to the creation of a new product with real benefits for companies in the polymer industry. Einar[®] 1122 demonstrates that high performance can go hand in hand with sustainability strategies."

Palsgaard will be exhibiting at K 2019 Hall 7, level 1 / D20. In addition to Einar[®] 1122 it will be showcasing a range of other food grade solutions for the polymer industry, including antistatic additives, mould release solutions and dispersing aids.

About Palsgaard

Palsgaard offers sustainably produced additives for a wide range of polymer applications. The company's Einar[®] portfolio includes antistatic agents, antifogging agents and dispersion aids, all based on vegetable oils and produced in CO₂-neutral facilities.

Palsgaard's 100 year-old history in the food industry ensures high-quality products and eliminates the worries about food safety that come with the use of conventional additives. With production sites and local offices across the world, the company serves global markets, offering customers a vast knowledge of additives in a wide range of polymer applications.

A strong R&D culture enables Palsgaard to innovate and create new additives with optimized performance, even in challenging applications such as thin-walled or laminated 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.

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