



PALSGAARD, INC.

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Palsgaard developed the world's first commercial emulsifier a century ago – and we haven't stopped inventing since. Using our R&D labs and application centers around the world, we not only develop new emulsifiers or emulsifier/stabilizer solutions, we also help food manufacturers make the most of them in their products within: Bakery, Confectionery, Ice cream, Margarine, Mayonnaise & Dressings. Visit www.palsgaard.com to learn more about how we can help you in your product development.

Website: www.palsgaard.com