

Palsgaard opens new centre in Shanghai

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Palsgaard's brand new Shanghai center includes a fully-equipped bakery where the company's bakery application specialists can help customers test and develop new recipes for cake mixes based on the company's Emulpals and Palsgaard SA ranges.

These powdered emulsifiers are easy to work with, and can be used for aerated and non-aerated cakes in bakers' mixes, retail mixes and industrial cakes. They offer the versatility, uniformity and robustness required by each type of cake and production process – as well as the right aeration, moisture control, crumb structure and health profile.

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New ice cream application facilities are also in place at the Shanghai center, where Palsgaard specialists will help customers incorporate functional emulsifier or stabilizer systems in ice creams, to achieve the desired mouth-feel, creaminess, melt-down properties and fat content.

Additionally, the center can provide solutions to protect products against the effects of heat shock, which is becoming a focal point for ice cream manufacturers, to maintain quality once the product leaves the factory.