

PALSGAARD® SA SERIES

# Industrial cake emulsifiers

For simplicity and softness in  
long shelf-life cakes



**Palsgaard®**



# Just the right mix of emulsifiers and experience

Industrial cake producers are increasingly challenged by their customers to deliver high-quality, healthier cakes at low cost and often with a demand for consumer-friendly, easily understood labelling.

The **Palsgaard® SA** series of powdered cake emulsifiers can help you meet these needs by providing very simple labelling and a high degree of convenience and security – all at a low cost.

## Make egg-reduction a “piece of cake”

2022 has seen egg prices triple, and with eggs accounting for as much as 30% of a cake recipe, industrial bakers have been hit particularly hard.

However, the amount of egg needed in a cake recipe depends largely on the choice of emulsifier. Traditional cake gels, which are typically based on monoglycerides, can perform poorly on stability, meaning that more egg is needed.

**Palsgaard® SA** can help you overcome this challenge. Based on polyglycerol esters (PGEs) of fatty acids, it offers many functional properties, allowing egg content to be cut by an average of 20%. This translates to a typical cost reduction of around 5%.

## Healthier cakes at lower costs

Cakes with a low content of saturated fats are also in high demand as are soft and moist cakes. Using the **Palsgaard® SA** series will allow you to meet both demands. As the emulsifier holds high amounts of liquid, unsaturated vegetable oils, it is possible to move away from less healthier and often more costly fat sources and produce cakes with increased moistness and softness throughout their shelf-life.

## Our powdered alternatives to shortening and cake gels

As a powdered ingredient, the **Palsgaard® SA** series of whipping-active cake emulsifiers offers several benefits compared with cake gels, shortenings or other emulsifiers in paste form, making production so much easier and safer. The emulsifier requires no pre-hydration or preparatory steps and can be added directly to the batter in a fully automated process, leading to numerous advantages:

- Lower production costs
- More consistent performance over time
- Easier to attain HACCP quality standards
- Convenient accurate automatic is possible
- Less reworking
- Less cake product waste and no waste of emulsifier



## PALSGAARD® SA 6600

# The leaner label cake emulsifier

**Palsgaard® SA 6600** is an activated all-vegetable, non-trans and non-GMO functional emulsifier, specially designed for industrial purposes. As with all **Palsgaard® SA** products, **Palsgaard® SA 6600** contains neither gluten, sugar, alcohol nor any other allergens, enabling you to produce delicious vegan, gluten and sugar-free cakes.

### Leaner label

**Palsgaard® SA 6600** is based on one emulsifier (polyglycerol ester) and rice flour (1+1) and is ideal when leaner label is a focus area.

Palsgaard® SA 6600	Benefits
Resistant to mechanical treatment	Ideal for industrial equipment
One emulsifier activated on rice flour (1+1)	Short ingredient list Leaner labelling
One-step production	Increased capacity
Easy and stable aeration	Increased capacity Stable production
Versatile	Aeration and emulsification
Free-flowing powder	Easy to dose No waste No water No alcohol etc. Replaces shortening with oil
Replaces shortening with oil	Non-TFA product Better nutritional value
Long shelf-life	Stability in production
Low dosage	Low cost-in-use
Non-allergenic / Non-GMO	Label friendly

# The fast reacting cake emulsifier

**Palsgaard® SA 6610** is an activated all-vegetable, non-trans and non-GMO functional emulsifier, specially designed for industrial purposes. **Palsgaard® SA 6610** is specially designed for production lines where short pre-mixing is required and where the focus is on fast aeration and emulsification.

## Consistent cake quality

The stable performance of **Palsgaard® SA 6610** leads to more consistent cake quality, as the emulsifier offers the same functional effect from batch to batch.

Palsgaard® SA 6610	Benefits
Fast reacting	Short pre-mixing time
Resistant to mechanical treatment	Ideal for industrial equipment
One-step production	Increased capacity
Easy and stable aeration	Increased capacity Stable production
Versatile	Aeration and emulsification
Free-flowing powder	Easy to dose No waste No water No alcohol etc.
No soya is used	Non-GMO and non-soya
Replaces shortening with oil	Non-TFA product Better nutritional value
Long shelf-life	Stability in production
Low dosage	Low cost-in-use
Non-allergenic	Label friendly







## Innovation starts with experts

Palsgaard offers much more than emulsifiers and the know-how to apply them in cakes. We engage deeply with our customers in order to help them find new ways to meet end-user demands on a global scale, even if they don't have any prior experience with industrial cakes.


Starting with technical presentations, prototype samples and product samples based on our **Palsgaard® SA series** we can offer guidance on the right type of equipment, offer support with recipe development and run trials in the factory. What we give is a service from the initial concept up to the commercialisation of the product. Our central application facilities in Denmark even include a fully-equipped industrial bakery where realistic industrial pilot tests are carried out on a regular basis.

### Choose ingredients that do good

Palsgaard is committed to acting responsibly for the good of our planet, consumers, the local communities we are a part of, and our employees. Consumers are also increasingly conscious of environmental challenges and other CSR-related topics, and all products in the **Palsgaard® SA series** live up to our high standards for sustainability.

- Full product range available as RSPO SG-certified or made from non-palm sources
- Produced with a deep focus on energy consumption and CO<sub>2</sub>-emissions
- Handled by a responsible supply chain that lives up to all international standards

To learn more about our efforts within CSR, please visit [www.palsgaard.com/CSR](http://www.palsgaard.com/CSR)



## Bringing good things together for over a century

The modern food emulsifier was invented by the founder of Palsgaard, Einar Viggo Schou, in 1917. Since then, we have never stopped developing and improving our products, and it is part of our DNA to keep developing yours. Bringing together your unique challenges and our drive for perfection is the recipe for a successful collaboration, and for great products that consumers love.

We also bring together the know-how of a century with a deep sense of responsibility for future generations. That's why we have a deep focus on responsible resource consumption and why we go to great lengths to live up to the relevant UN Sustainable Development Goals.

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Learn more about our heritage and values at  
[palsgaard.com](https://palsgaard.com)

