

Palsgaard takes another step towards carbon-neutrality

Emulsifier specialist Palsgaard has taken another step towards worldwide carbon-neutral production.

The company has activated 840 solar panels at its Dutch factory, which is now completely carbon-neutral. The move is another important landmark for the company as it works to eliminate its carbon footprint at all global production sites by 2020.

Last year Palsgaard became the first industrial company in the country to achieve CO₂-neutrality at its Mexican plant. And its largest site, in Denmark, was declared carbon-neutral in 2015 after it reduced emissions by 16,000 tons.

The company, known as the inventor of the modern emulsifier, has been actively working to reduce its carbon footprint since 2010. It has introduced heat recovery and insulation techniques, converted from heavy fuel oil to biogas, and used renewable sources of energy such as wind and solar power. In Denmark it has also introduced its own straw-fired central heating systems.

The Netherlands factory has been running solely on renewable energy since the start of the year, and the new solar panels further reduce its need for external

sources of electricity. Had the company continued to use fossil fuels, CO₂ emissions could have reached 1,322,000 kg per year – the same as the amount produced by 165 Dutch households.

Mar Holkers, Plant Manager of Palsgaard Netherlands, said: "We're delighted to be part of Palsgaard's journey towards CO₂ neutrality. In the food industry, production processes are often highly energy-intensive, so a lot of dedication and hard work has gone into reaching this goal. However, we've shown that with commitment and ambition, companies big and small can take meaningful steps to reduce their impact on the environment."

He added: "I hope we can set a useful example for other ingredient companies seeking to implement green solutions. In addition to being the right thing to do, reducing carbon emissions makes good business sense. Switching to renewable energy is more cost-effective in the long term, as well as meeting consumers' expectations that the ingredients in their favourite products are produced sustainably."



Palsgaard is now focusing its efforts on making its remaining factories, in Malaysia and Brazil, carbon-neutral and is on course to do so by the end of 2020.

Anders Brix, Group CEO of the Schou Foundation, which owns Palsgaard, said: "Back in 2010, the idea of a company like Palsgaard eliminating its carbon footprint was unheard of. Today we are CO₂-neutral at our sites in Denmark, Mexico and the Netherlands, and on target to achieve the same goal at our remaining sites. In future, I hope we will continue to set bold goals, and that other companies will do the same."

In addition to reducing its carbon footprint, Palsgaard is highly dedicated to using sustainably sourced palm oil and is able to offer its full product range as RSPO SG certified, the highest commercially available grade of certified sustainable palm oil. ♦

Patent protection for Baker Perkins' new servo-driven wirecut mechanism

The unique design features and functionality of Baker Perkins' new servo-driven mechanism for wirecut machines have been recognized and protected by the granting of a patent.

The servo-driven mechanism improves automation, process control and flexibility, and is already delivering benefits for customers. The two-axis servo system provides infinite variability to the wire cutting and return paths, enabling optimum cutting performance to be achieved – even at high speeds – on difficult dough and with large or small inclusions.

Outstanding flexibility and process control are key attributes. Tailored profiles can be created for each individual product and loaded at the touch of a button.

This is the latest in a series of technology developments that have maintained Baker Perkins' long-term leadership in wirecut know-how, embracing product versatility, operational flexibility and process excellence.

On the servo-driven machine, ease of operation, product changeover, cleaning and maintenance have all been improved. Set up is all done from an HMI and, once a profile has been developed and tested, it can be saved as a recipe for one-touch set-up.

The remaining parts of the wirecut process – hopper, feed rolls, filler block and dies – are all well-proven technolo-



gies, ensuring that product characteristics, high-accuracy weight control and easy cleaning are maintained.

This is a TruClean™ machine, reflecting the Baker Perkins approach to hygienic design meeting a clear demand from the industry for the highest standards.

The product range of cookies, bars and filled bars has been extended by the addition of encapsulated cookies – for the first time, cookies totally enclosed by dough can be produced on a standard wirecut at high production rates: this further confirms Baker Perkins' position as leaders in technology for soft dough bar and cookie production equipment. ♦