



# Food & Bio Cluster Denmark

**The winning combination:  
SMEs and DTU research**

Lars Visbech Sørensen, CEO

# Mission

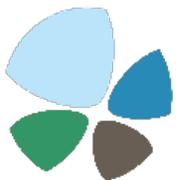
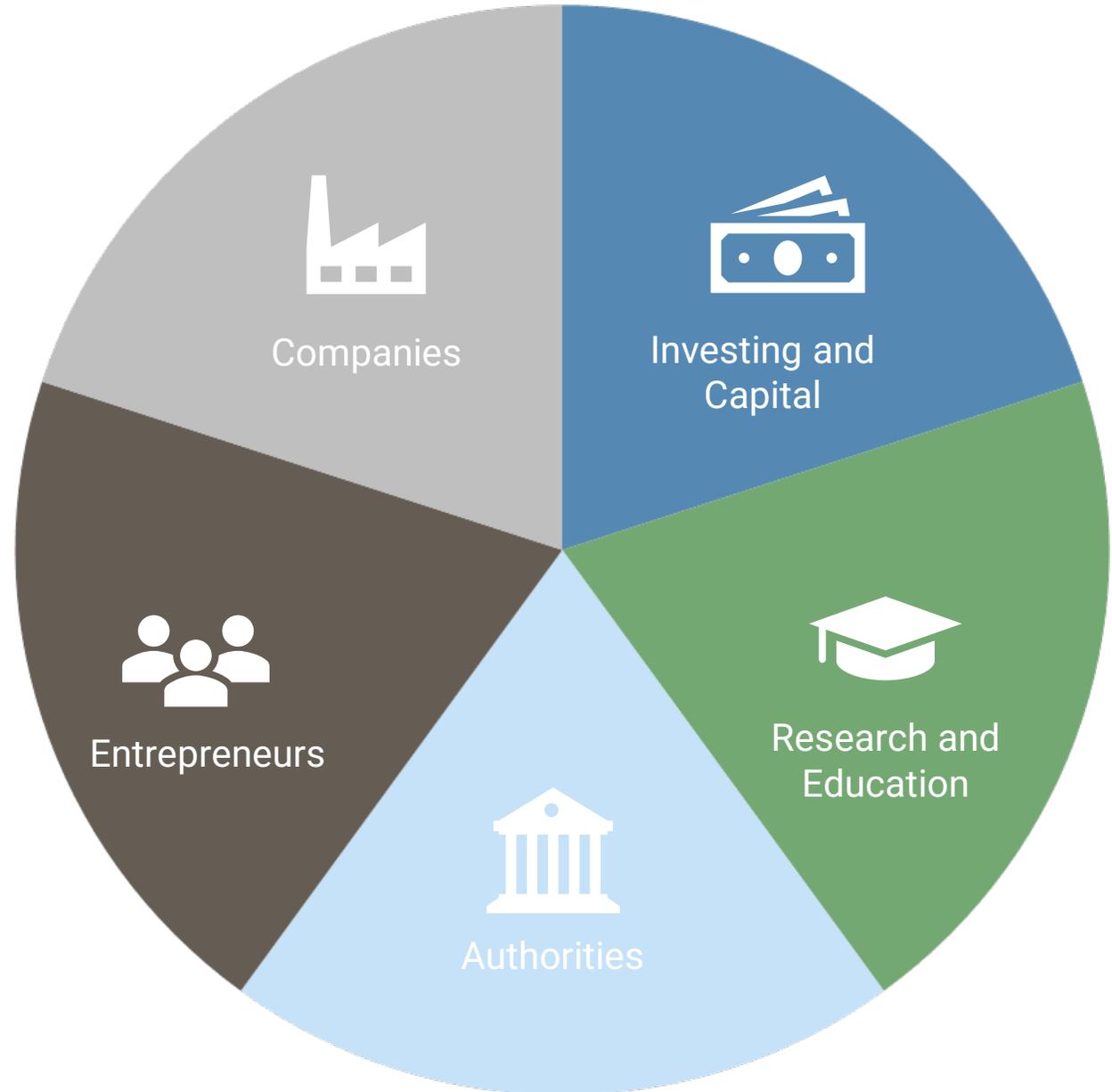
To strengthen knowledgebased innovation and knowledge collaboration across the entire value chain – nationally and internationally.

Be the one point of entry for companies and knowledge institutions within networking, innovation, business development and funding



# Our target group

Food & Bio Cluster Denmark is the meeting point and platform for innovation and knowledge collaboration.



# Food & Bio Cluster Denmark in numbers

**+6500**

Contacts



**+2500**  
organisations

Partners in

**65**

countries



Smart brains



**10**

Locations in  
Danmark



**+395**

Members



 **+6400**

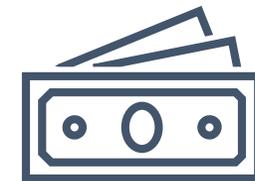
followers on LinkedIn

**3** Copenhagen  
Aarhus  
Viborg

Incubators

**+260**

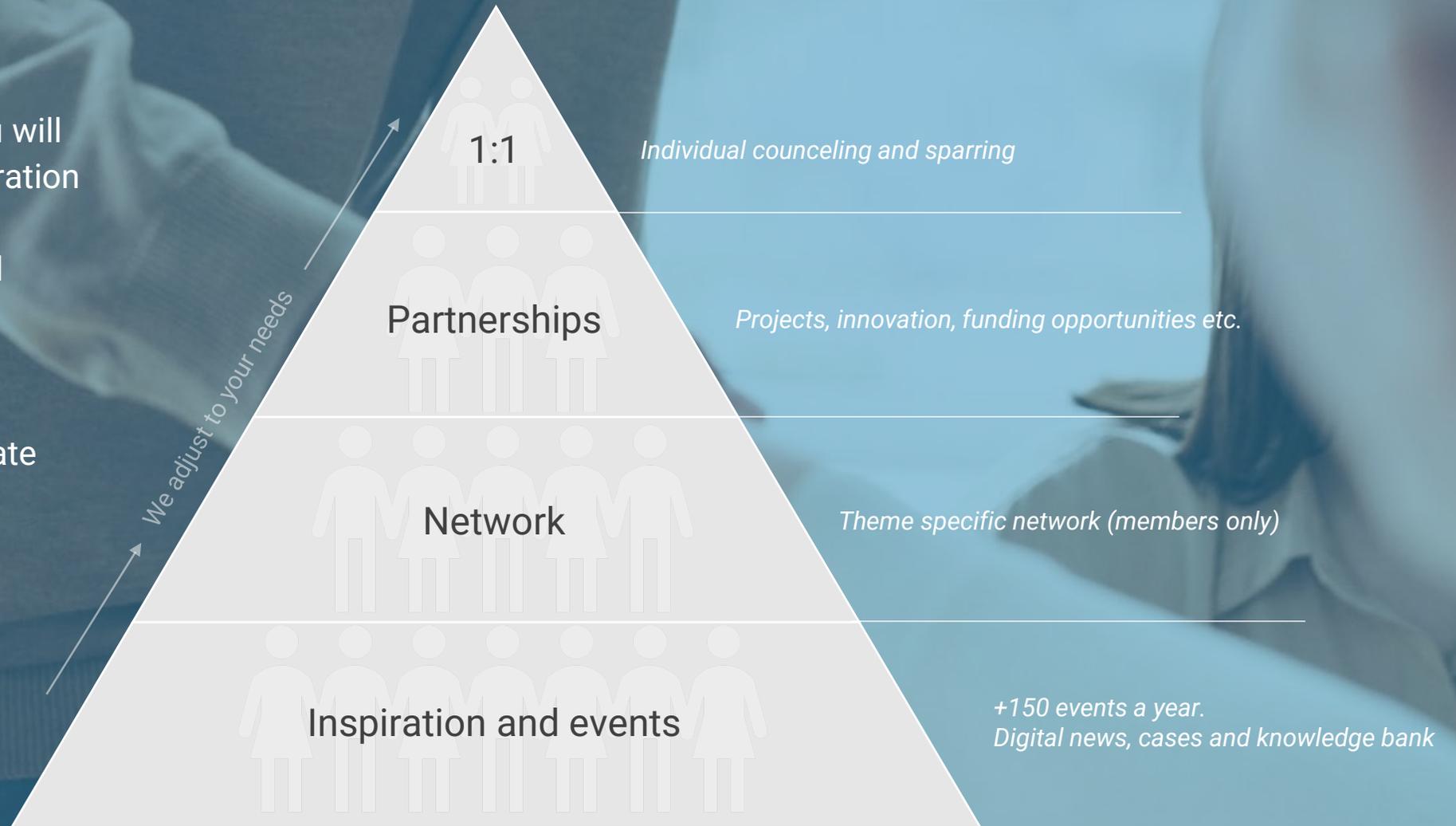
M € project portfolio



# Food & Bio Cluster Denmark services..

As part of the cluster, you will find knowledge and inspiration on innovation and green transition within food and bioresources.

Through dialogue and collaboration, we will create solutions tailored to your needs.





# Cases

- SME and DTU collaborations
- Funding for collaborations



Food & Bio Cluster  
Denmark

**Idea competition: best start-up company ideas**

Long tradition of scouting and developing early cases and talents via innovation competitions, mentoring and raising risk capital/softfunding.

High degree of contacts and close corporation – DTU strong withing entrepreneurship.





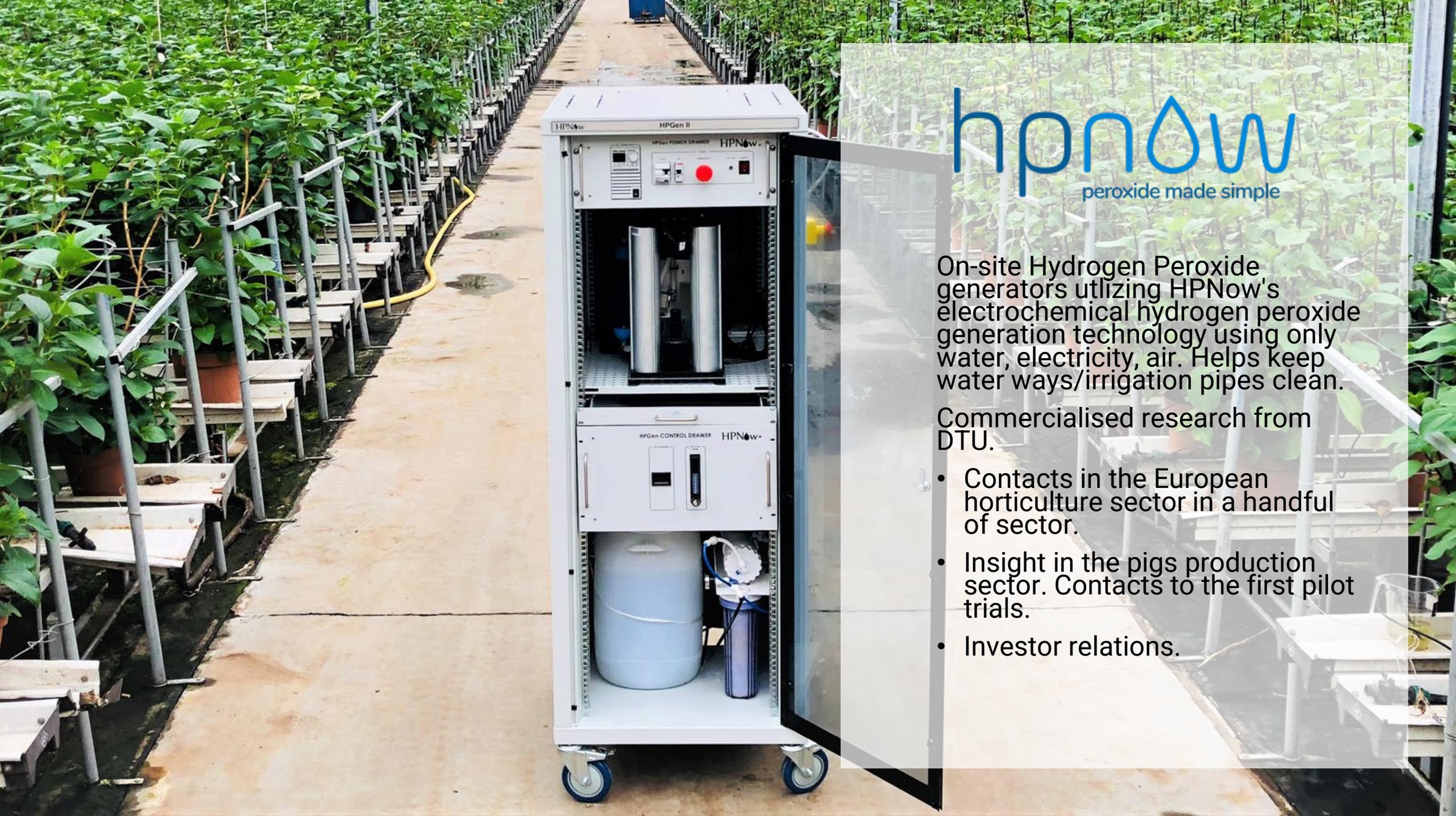
# SpectroBiogas

Real-time analysis

Real-time monitoring of 1000+ volatile compounds and gases in the fermentation liquid.

Commercialised research from DTU.

- Actionable insight using data: Precise and continuously optimisation of the biogas process
- Tested with E.On. Spin out from DTU
- Food & Bio Cluster Denmark helped the company on choosing verticals, on insights and contacts in the biogas sector, a EUDP project partnership with, recruitment and more.

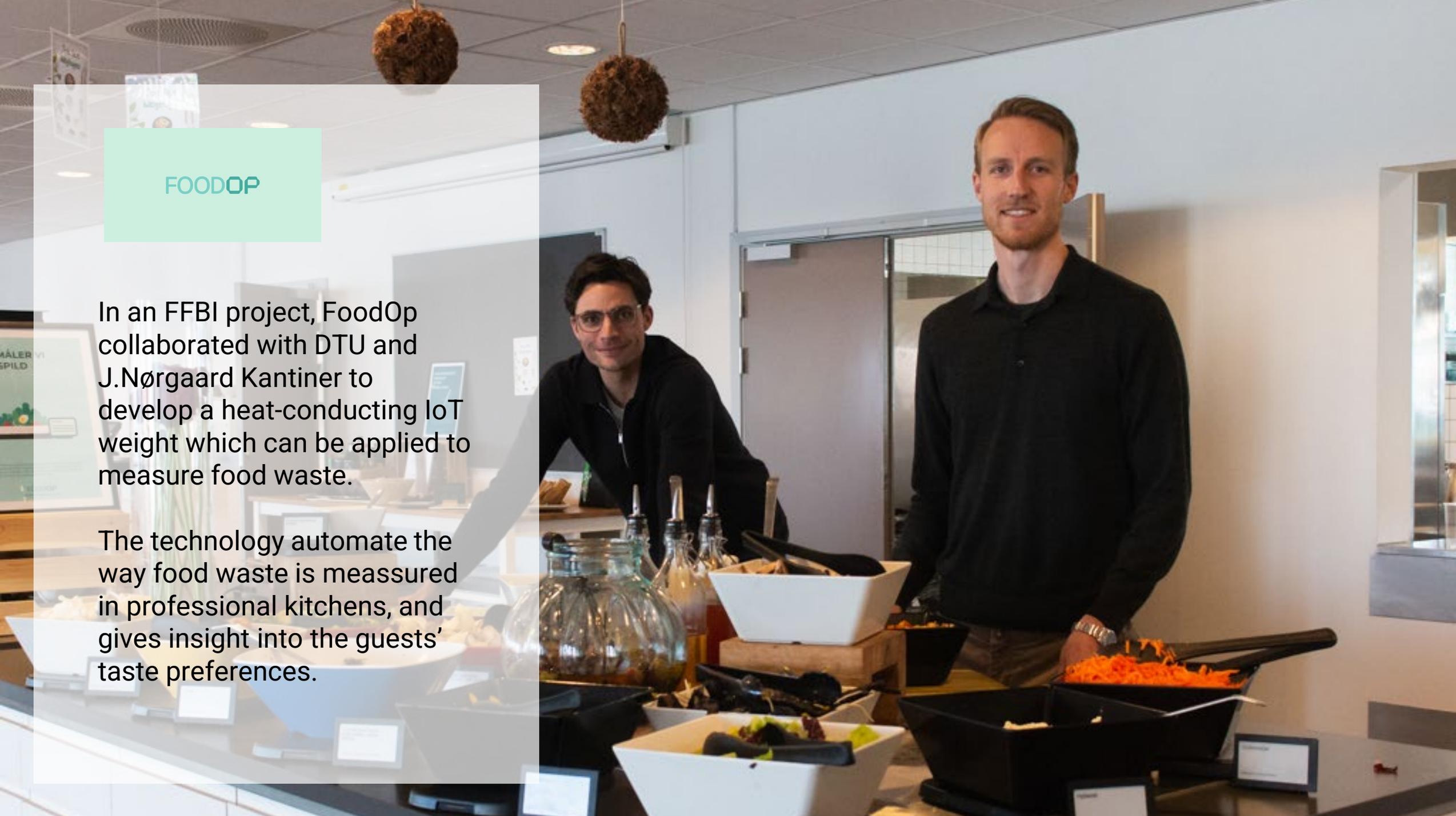


hpnow  
peroxide made simple

On-site Hydrogen Peroxide generators utilizing HPNow's electrochemical hydrogen peroxide generation technology using only water, electricity, air. Helps keep water ways/irrigation pipes clean.

Commercialised research from DTU.

- Contacts in the European horticulture sector in a handful of sector.
- Insight in the pigs production sector. Contacts to the first pilot trials.
- Investor relations.

A man in a black shirt is standing behind a buffet table in a kitchen. The table is filled with various food items, including bowls of salad, a large glass jar, and a black tray of orange-colored food. Another man in a black shirt and glasses is leaning over the table in the background. The kitchen has white walls and a ceiling with recessed lights and hanging spherical decorations.

## FOODOP

In an FFBI project, FoodOp collaborated with DTU and J.Nørgaard Kantiner to develop a heat-conducting IoT weight which can be applied to measure food waste.

The technology automate the way food waste is measured in professional kitchens, and gives insight into the guests' taste preferences.



**Novozymes** seeks to deliver side streams to the project from its bio-based production.

In collaboration with **NatuRem Bioscience**, **DTU CHEMICAL ENGINEERING** seeks to apply its expertise within algae cultivation and pilot scale facilities for testing and upscaling of the algae cultivation process.

**DTU Bioengineering** (BIO) will apply its expertise and infrastructure to optimize the quality and value of the algae biomass.

In collaboration DTU and NatuRem Bioscience will evaluate the cultivation process's economy and sustainability.

A close-up photograph of several starfish arms, showing their characteristic spiny texture and light brown color. The arms are arranged in a radial pattern against a dark blue background.

## **Quality of starfish for use in production**

Starfish are invasive species that threaten the ecosystems in the oceans - especially the local mussel fishery. The composition of starfish oils, amino acids and their content of vitamins E and D, can be used to develop new products.

## **Project partners**

DTU and the companies Danish Marine Protein Aps and Sea Longevity.

# Beyond Beta

Beyond Beta supports the Danish startup ecosystem from initial idea to investment and scale by providing founders with the right network, knowledge, and navigation tools.

- Business mentoring
- Voucher (20.000 EUR)
- Market insights
- Relevant contacts
- Supporting schemes
- Peer to peer network
- Kick ass events

All in a food & Bio context....



## Funding for collaboration

- Danish Board of Business Development/ Danish Agency for Higher Education and Science
- Future Food & Bio Innovation (140 projects)
- Lighthouse Zealand ++ (11 projects first year – test facilities for SME)
- Plant2Food (25 mill eur)
- AgriFoodTure (25 mill eur)
- Innobooster/Innofounder