

DTU CONFERENCE

13.10.2022



Industry & Research

The perfect pairing



Leif Nielsen, Director of
THE DANISH FOOD & DRINK FEDERATION (DI Fødevarer)

RESOURCE EFFICIENT PRODUCTION
THE ROAD TO SUSTAINABLE PRODUCTS
CLIMATE RESEARCH STRATEGY



GLOBAL CRISIS

A changing world
War, food and energy crisis

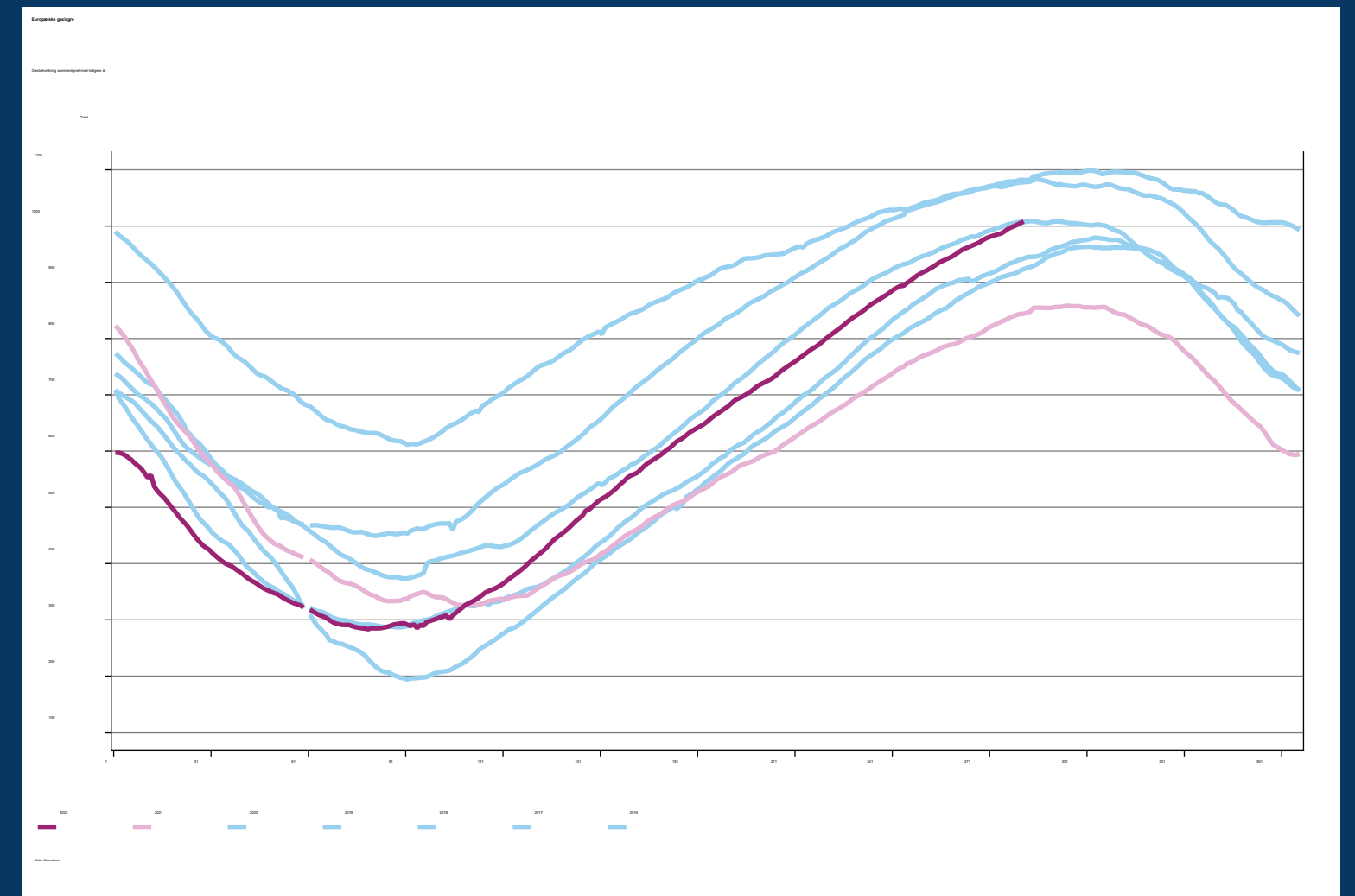
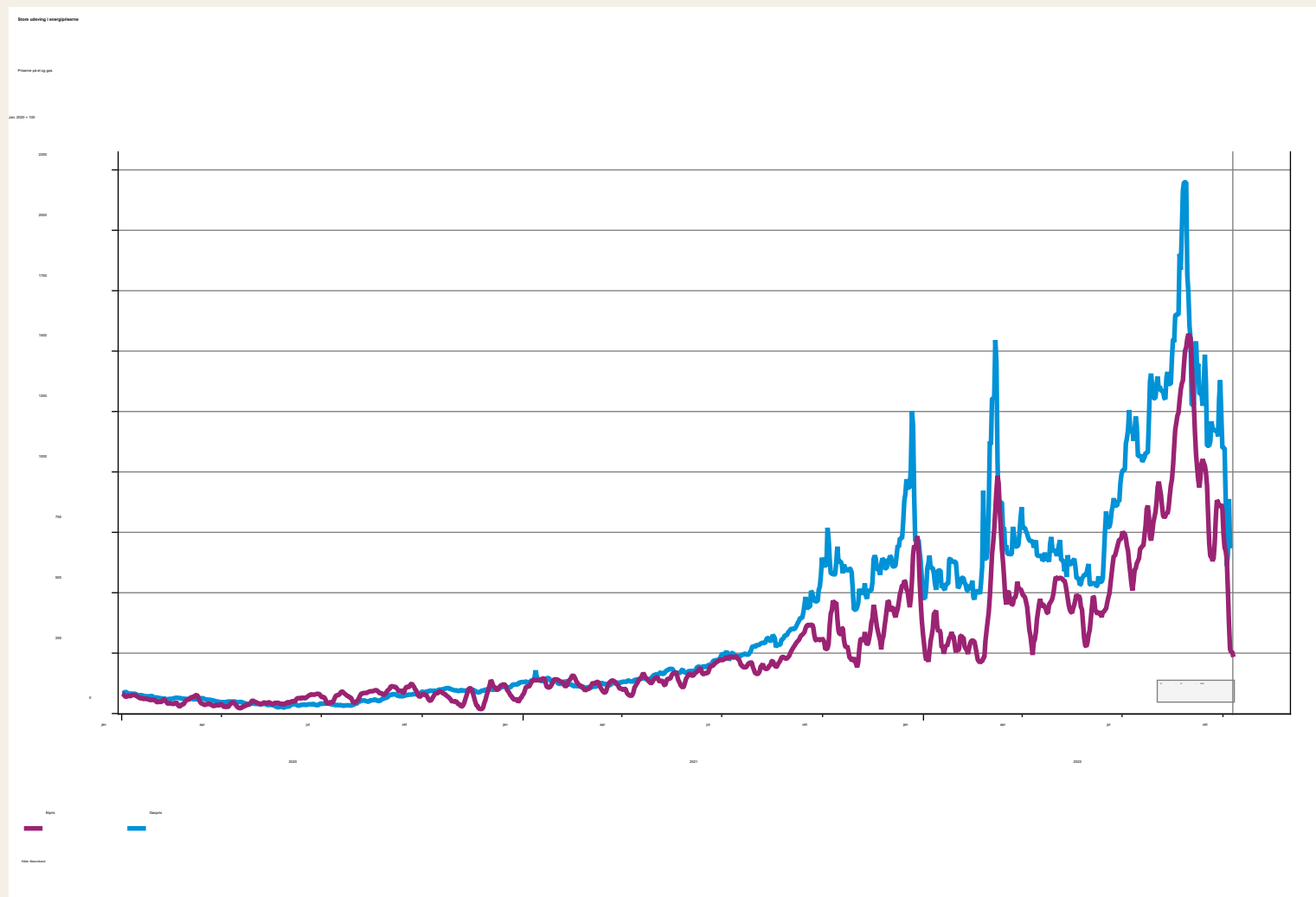


GREEN TRANSITION

We must remember our commitment
to the green transition despite the
crisis

Prices for electricity and gas

European gas storage on its way up again





FEED THE POPULATION

The population will pay less, but must still be fed safely



FOOD SAFETY

Denmark at the forefront of food safety
"License to operate" in the export market



RESSOURCE EFFICIENT PRODUCTION

The current situation requires us to produce as resource-efficiently as possible

How can we produce more resource efficiently?

REVIEW AND SHORTEN
PRODUCTION TIME



ELECTRIFYING PRODUCTION
PROCESSES



RESEARCH INTO UTILIZING SIDE STREAMS, NEW
TECHNOLOGIES AND PRODUCTION METHODS



The road to more sustainable products

HOW CAN WE DEVELOP MORE SUSTAINABLE PRODUCTS?



TASTE!



BIOSOLUTIONS



PLANT BASED



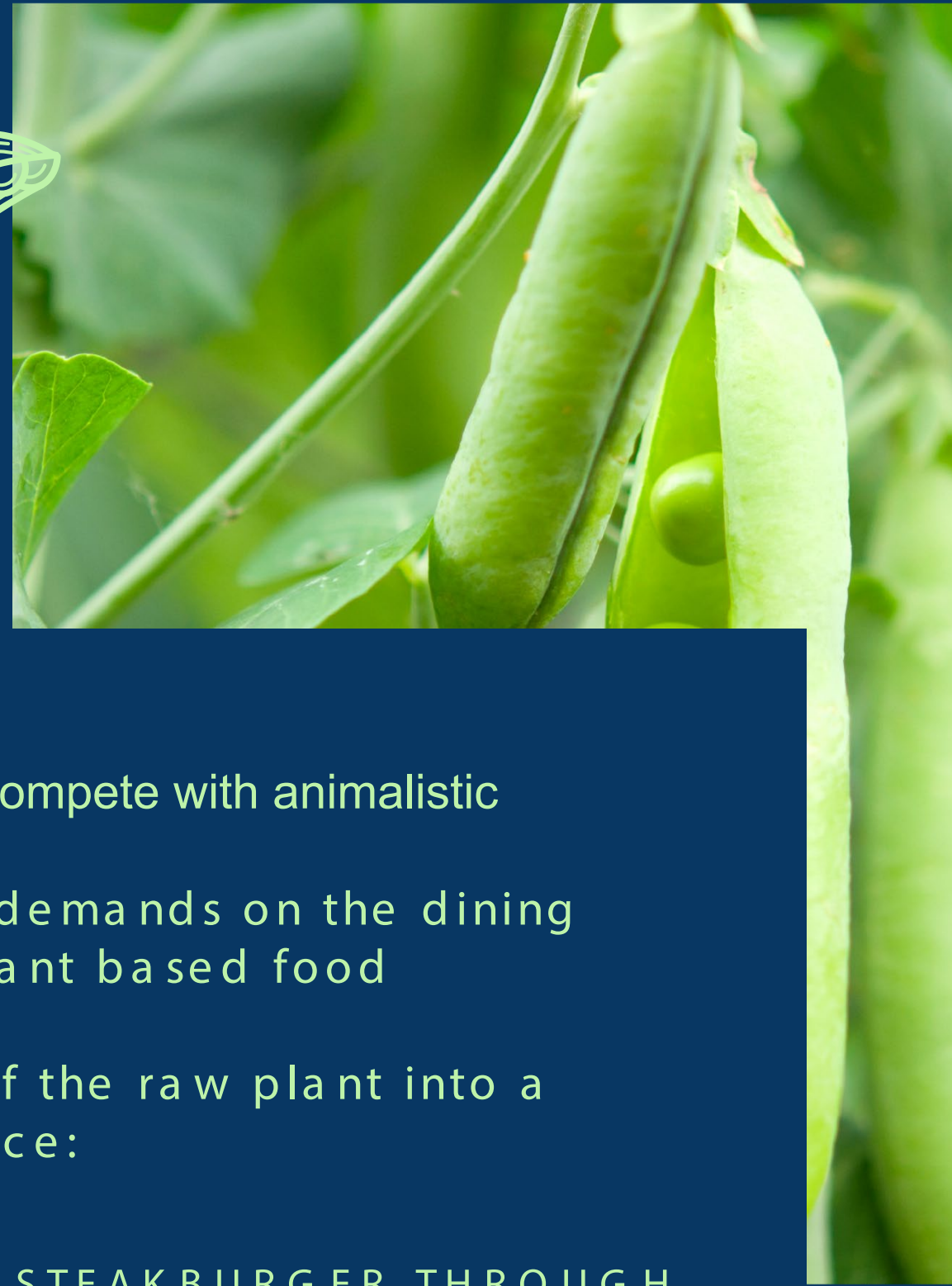
INGREDIENTS

WE MUST PUT OURSELVES IN
THE PLACE OF THE
CONSUMERS WHEN WE
DEVELOP NEW PRODUCTS

Good taste and convenience are
essential if the products are to
become part of consumers'
everyday life.



O TASTE



Green alternatives compete with animalistic

This places high demands on the dining experience of plant based food

Transformation of the raw plant into a tasteful experience:

FROM PLANT TO STEAKBURGER THROUGH RESEARCH IN TASTE AND TEXTURE



BIOTECHNOLOGY
AS PART OF THE
SOLUTION TO A MORE
SUSTAINABLE
FOOD PRODUCTION?

GREAT POTENTIAL IN UTILIZING THE
EXISTING BIOMASS IN BEST WAY POSSIBLE



BIO SOLUTIONS

DANISH INGREDIENTS ARE
PART OF THE RECIPE FOR
HEALTHY, INNOVATIVE AND
SUSTAINABLE PRODUCTS



 INGREDIENTS

Where to use the research funds?



UTILIZATION

Nutrients must not be wasted, and high-value utilization is key.

Requires new, interdisciplinary research to transform food production.



FOOD DESIGN

Ensuring consumer re-purchase by understanding behavior and taste experiences.

Requires research enabling us to develop perfect texture and taste.



DATA & TECHNOLOGY

Utilizing big data and technology to optimize production processes.

Requires research and investment in climate effective technologies.



EXAMPLES FROM OUR
FOOD RESEARCH STRATEGY

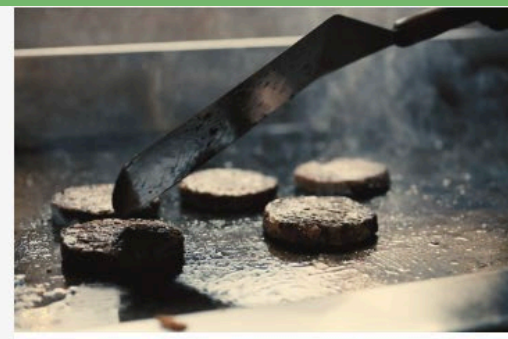
Explore ingredient cases



EXAMPLES OF HOW INGREDIENTS
CAN CONTRIBUTE TO A MORE
SUSTAINABLE FUTURE



**Palsgaard passer på
klimaet**
PALSGAARD



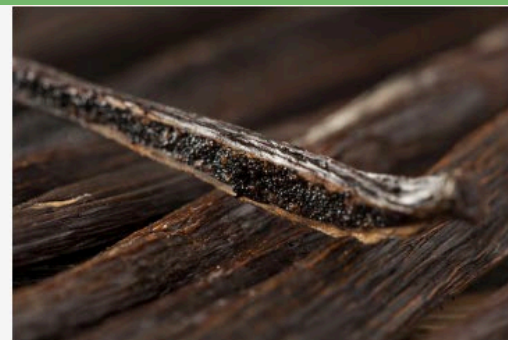
**Grøn burger, grøn
samvittighed**
IFF



**Varedeklarationen guider
til det sunde valg**
ESSENTIA



**Udnytter naturens
ressourcer til fulde**
CP KELCO



Verden mangler vanilje
EINAR WILLUMSEN



**Bedre ernæring til
spædbørn**
ARLA FOODS INGREDIENTS



Questions?



Leif Nielsen

E-MAIL | LENI@DI.DK

+45 3377 3015

www.danskindustri.dk/brancher/di-foedevarer/