

Danish companies are world leading in agri- & food technology

One of the cornerstones of the Danish food cluster is technology and machinery. Technology and equipment is an important part of production for all producers who want to produce sustainable food at a reasonable price. Danish companies are world leading in a large number of technologies and offer a significant product portfolio of machines and equipment to for example cold chain operations.

Danish food technology can help global food businesses:

- **To producing more efficiently**, increase output and give a financial benefit by reducing among others water- and energy usage.
- **To create safer foods**. By testing products in the early stages with Danish technologies, unwanted residues are kept out of the final product.
- **To bring down food waste**. Several Danish technologies support businesses across the value chain to obtain an effective and sustainable production.

The demand from a growing middle class for processed and convenience foods is putting pressure on the industries to retain quality.

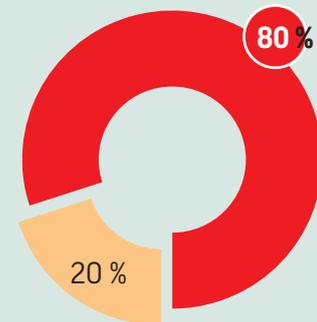
The technology provider, GEA, has developed innovative technologies improving the efficiency and reliability of their refrigeration and freezing systems contributing to prevent food spoilage.

Danish technology & equipment – Demanded worldwide

In Denmark, food production is efficient and food loss is low for several reasons – one of which is innovative, Danish technologies. This has made agricultural and food productions all over the world aware of Denmark's innovative technology solutions.

Today, only 20% of Danish food technologies are sold within Denmark – the rest is sold to agricultural and food productions all over the world. This means that Danish businesses already have international operations and are ready to work and share their expertise with new, international business partners.

Share of food technology exported from Denmark



Source: Confederation of Danish Industry, 2013

High productivity – Producing more with less

Not only can Danish technology reduce food loss in for example cold chain processes, it also contributes to a more standardised production ensuring high quality at all times.

By 2050, the world population is expected to hit 9 billion people. With the changing consumption pattern of an emerging, global middle-class, every food producer must find a way to produce more with less.

This is where food technology can really make an impact as it is not just a question about producing more, but about producing more efficiently.

When producing milk, having the best equipment gives you a high sampling accuracy. The MilkoScan™ FT1 is a product from Danish technology provider FOSS A/S. This makes it possible to standardise production and increase quality. The MilkoScan™ FT1 has helped dairy producers save as much as 60,000 USD per year due to mass balance optimisation