

## The Danish ingredient companies are global market leaders

Danish ingredient companies play a key role in solving some of the largest food challenges the world is facing. In a few decades, the world population is expected to hit 9 billion. To feed all these people, the global food production must become more effective with higher utilisation of raw materials. Furthermore, the increasing amount of elderly and lifestyle diseases demand new health-promoting ingredients.

Danish ingredient companies have a strong position within these areas and can support global food businesses:

- with a wide variety of nutritious, functional, cost reducing and health promoting ingredients.
- and by lengthening the lifetime of products and thus cutting down on food waste.

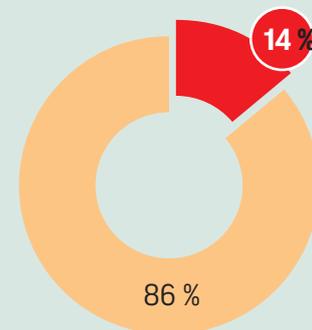
Today, 17% of all yoghurt is tossed to the bin, mostly due to the ingredients' relatively short shelf life. The Danish ingredient company Chr. Hansen's product, FreshQ, is an all-natural way to reduce the risk of spoilage from yeast and mould contamination, and can make yoghurt last a minimum of 7 days longer

## Denmark – A global frontrunner in producing ingredients

Though Denmark is a small country, our ingredients are much present at the global front stage and used in every corner of the world. Whether you produce bread, ice cream, yoghurt or chocolate, Danish ingredient companies can support the production.

The Danish ingredient companies are estimated to represent 14% of the world market for ingredients in the food and drink industry. This means that one in seven of all processed food products in the world contains ingredients from Danish companies. This makes Denmark the largest ingredients producer per capita in the world.

Danish ingredient companies' share of the world market for ingredients



Source: Confederation of Danish Industry, 2012

## Denmark helps solve the world's food waste problem

Food waste is a global challenge. According to the United Nations, today roughly one third of all food for human consumption gets lost or is wasted through the value chain. That is approximately 1.3 billion tonnes of food every year. The Danish food cluster already offers several solutions to minimise food loss. Examples are technologies needed for cold chain operations or ingredients needed to expand the lifetime of a product.

Over the last years, the Danish population has started to strive cutting down on food waste. It is estimated that since 2006, Danes have decreased their annual food waste by almost 25%. This is both due to increased awareness by Danish consumers and the results of actions taken by Danish companies and public institutions.

Denmark is the second-best performing innovation leader in the EU according to the 2017 European Innovation Scoreboard