



FOOD AND PACKAGING IN GREATER COPENHAGEN & SOUTHERN SWEDEN

COPENHAGEN
CAPACITY
Invest in Greater Copenhagen

invest in skåne

A WORLD CLASS REGION FOR BUSINESS AND INNOVATION

World leaders in innovation

Scandinavian creativity, sustainability, openness and trust

A knowledge-intensive ecosystem

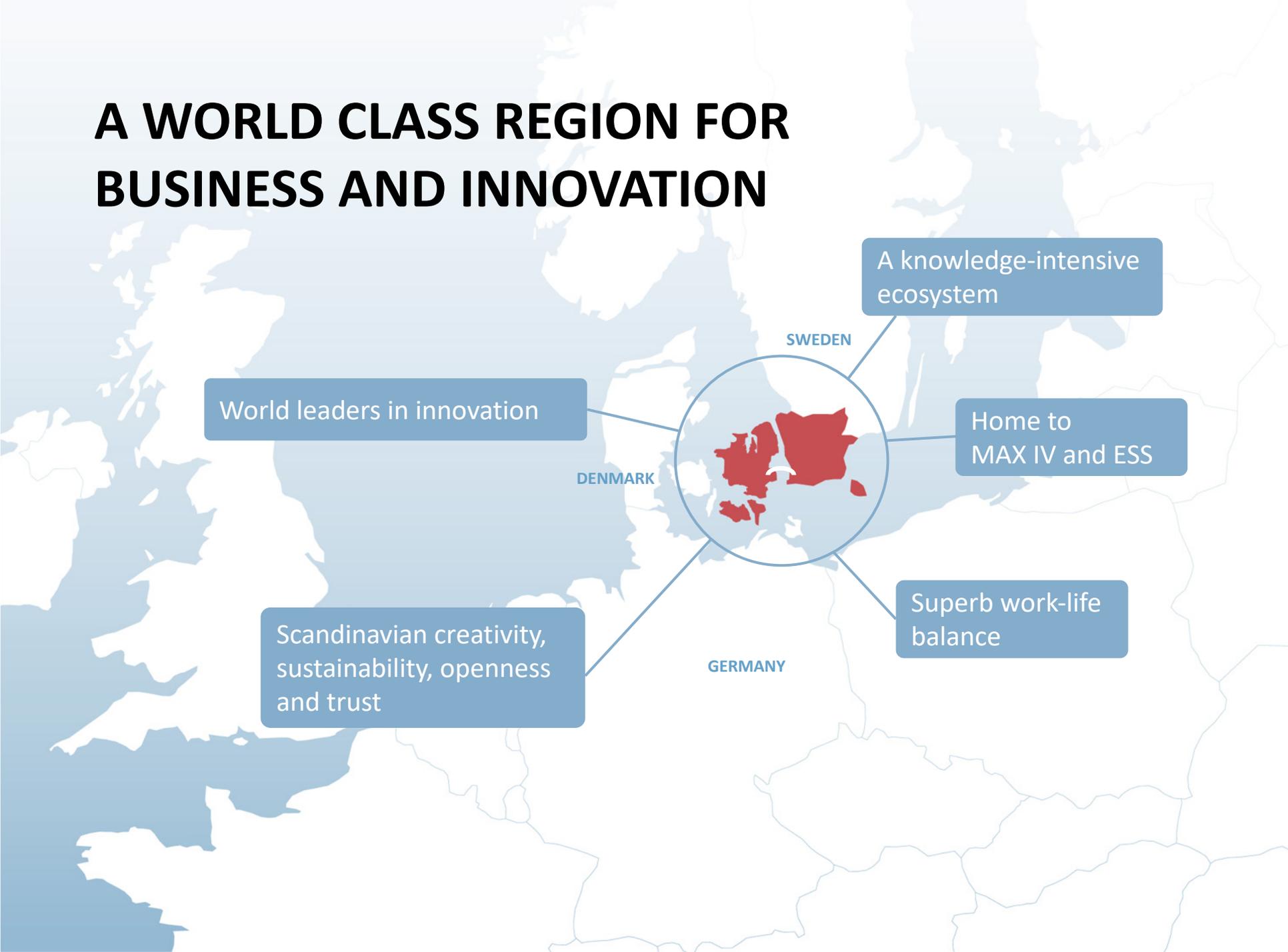
Home to MAX IV and ESS

Superb work-life balance

DENMARK

SWEDEN

GERMANY



THE NORDIC FOOD CHAMBER

The Greater Copenhagen area possesses the best agricultural soil in Sweden and Denmark.

Gifted by nature we are the Nordic Food Chamber

And the food industry knows how important it is to be close to nature



THE FOOD CLUSTER OFFERS ACCESS TO:

- World-class producers of foods and beverages
- Research-intensive universities
- Leading public and private business partners
- Specialist competency
- Advanced technological knowhow



AMONG LEADERS IN FOOD INNOVATION

- Danish and Swedish companies are world leading in food additives such as enzymes, probiotics and natural sweeteners and food coloring.
- Members of European Food Alliance

Food Innovation Network



Skåne Food Innovation Network focus on how the region can be a leader in the national and international development of food. The work aims to improve public meals and make Skåne a culinary frontal region.

Danish Food Cluster



Danish Food Cluster is a membership organisation for big and small companies, research institutions, and public authorities working within the food sector in Denmark.



RESEARCH AND DEVELOPMENT

- Four world class universities
 - Lund University
 - Copenhagen University
 - Danish Technical University
 - Swedish University of Agriculture Sciences
- Support programs for company collaboration with universities
- High class R&D Infrastructure
- Major company R&D departments
 - Chr. Hansen
 - Novozymes
 - Tetra Pak



LUND UNIVERSITY

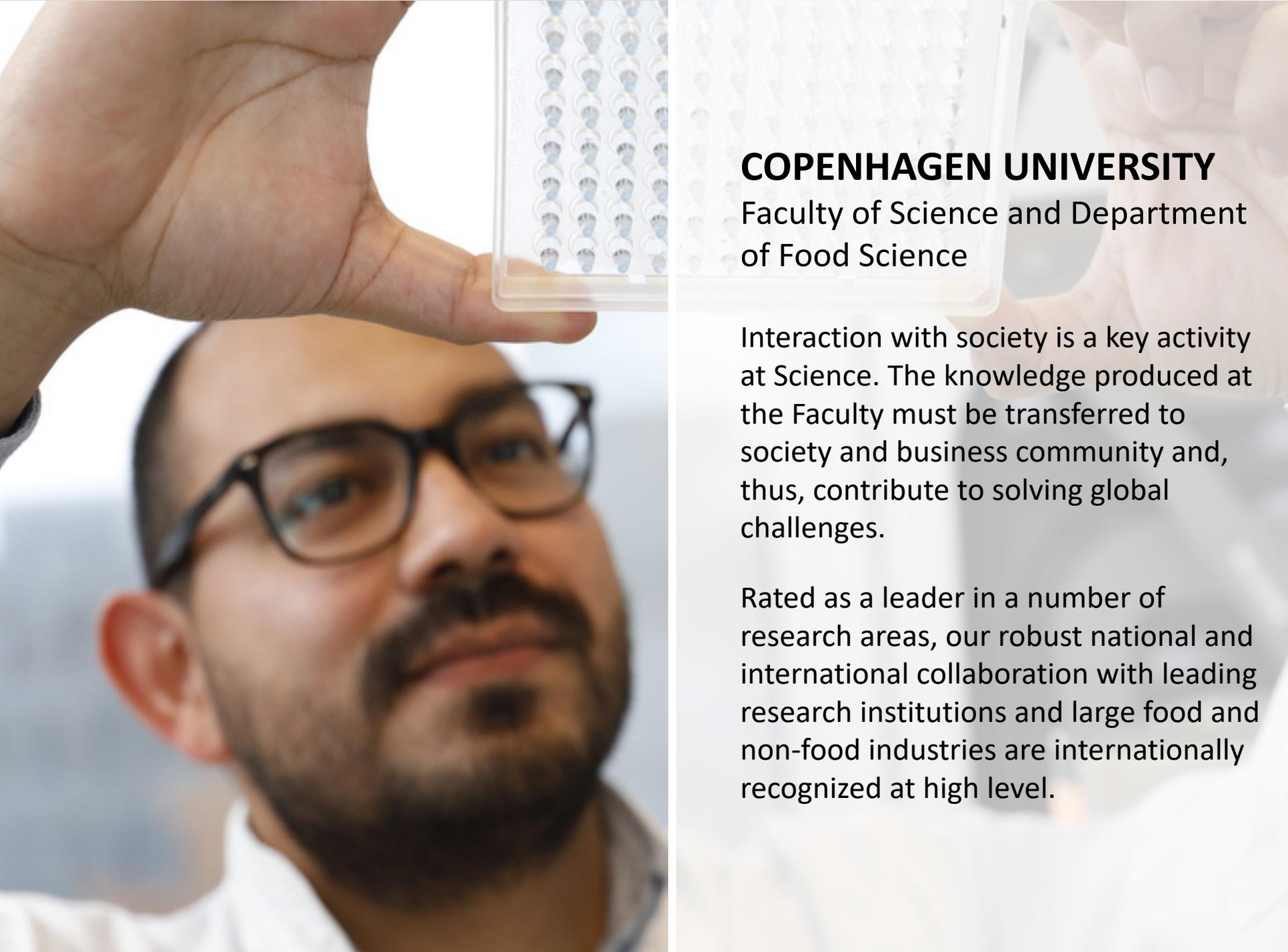
Leading institute in food technology:

- Food Technology
- Food Packaging Innovation
- Engineering
- Nutrition

Master's programme on Food Technology and Nutrition

Active in a number of organizations and initiatives that promote development in the food sector

- Skåne Food Innovation Network
- European Spallation Source
- Packbridge

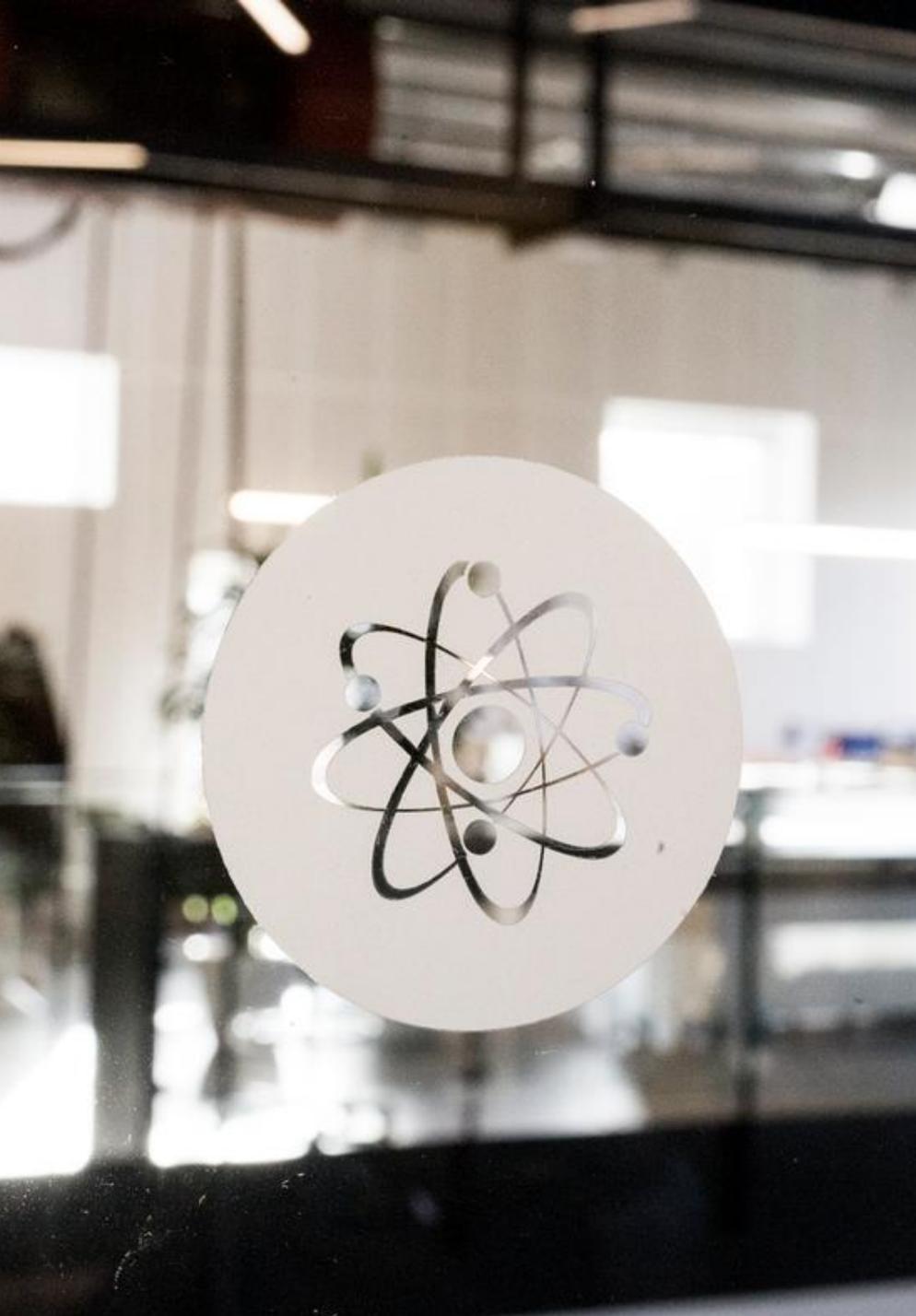


COPENHAGEN UNIVERSITY

Faculty of Science and Department
of Food Science

Interaction with society is a key activity at Science. The knowledge produced at the Faculty must be transferred to society and business community and, thus, contribute to solving global challenges.

Rated as a leader in a number of research areas, our robust national and international collaboration with leading research institutions and large food and non-food industries are internationally recognized at high level.



TECHNICAL UNIVERSITY OF DENMARK

DTU FOOD – National Food Institute

Technical University of Denmark, is engaged in beneficial and constructive cooperative work with both individual companies within the food industry, and relevant industry associations regarding research, student projects and consultancy tasks.

Research as National Food Institute is acknowledged nationally as well as internationally. The institute is a WHO Collaborating Centre in several areas, and has a number of EU reference laboratories.

RESEARCH AND INNOVATION

- The region hosts five major universities where dedicated food departments and innovative technologies have a high priority.
- Denmark offers 50 different educations within the areas of agriculture and food. There are over 20,000 students enrolled in one of these different lines of educations at any one time.
- The total investment in food research in Denmark is approximately EUR 400 million. The industry itself contributes EUR 270 million.

THE NOVO NORDISK FOUNDATION CENTRE

The Novo Nordisk Foundation Centre for Bio-sustainability at the Technical University of Denmark is the world's first interdisciplinary research centre within bio-sustainability and the development of cell factories.

The Novo Nordisk Foundation recently provided the centre with more than EUR 175 million in grants to secure upscale tests similar to the larger bioreactors used by industry.



ESS & MAX IV

Experiments at advanced neutron and X-ray facilities are applicable to a range of problems related to food innovation. These include:

- Better formulations for healthier food and food products
- Direct measurement of microscopic structures and dynamics of food systems
- Mapping of molecular building blocks of food, e.g. proteins, carbohydrates, and lipids.
- In situ 3D imaging of changes taking place in food during preparation, e.g. seeing directly what happens in the baking of bread or cooking of meat.
- Understanding of texture and mouth feel at microscopic levels



QUALITY IS A BUSINESS DRIVER

Quality is the competitive strategy of the companies in the food sector in Greater Copenhagen and Southern Sweden.

This is an ongoing drive for higher food quality and efficient production.





FOOD INGREDIENTS

Globally, the demand is growing for food ingredients to promote health, ensure food safety and longer shelf life as well as to optimize production processes in the food industry.

Denmark hold a strong global position supplying 14% of all bio emulsifiers to the global food ingredients industry.



BRINGING HIGHER VALUE TO YOUR INGREDIENTS

- Strong eco-system in Greater Copenhagen and Southern Sweden within probiotics
- Companies: Increased focus/investment on probiotics
 - Chr. Hansen
 - BioGaia
- Universities: Research on the potential and effects of probiotics
 - Copenhagen University
 - Lund University
 - DTU

EXPORTS IN GREATER COPENHAGEN/SKÅNE

- The Danish ingredients sector accounts for 14% of the global ingredients market. Denmark exports 95-98% of its total production.
- 25% of Denmark's total export are related to the food industry.
- The food industry in the Skåne region has an annual turnover of 20 Billion Euro.

Some of the world's largest food and ingredients companies have R&D facilities in Greater Copenhagen:

- Novozymes
- Chr. Hansen
- CP Kelco
- Bigadan
- Probi
- Bio Gaia
- Oatly
- Lyckeby
- Proviva (Danone)
- Cell Biotech (Cancer probiotics)



FERMENTATION TECHNOLOGY

Fermentation research in Greater Copenhagen is a core competence of both businesses and universities, making the region a market leader within this technology.

In many of the largest Danish biotech, food and agriculture companies, fermentation technology is a fundamental discipline in the manufacturing process.

The industry and the universities have a long tradition of collaboration, particularly in relation to industrial fermentation technology.

AMONG THE WORLD'S BEST REGIONS FOR ATTRACTING TALENT

Greater Copenhagen and Southern Sweden offers a highly skilled, capable and diverse work-force, while also investing in future talents.

The Danish ingredients industry generates approximately 18,200 specialists working in the global food and ingredient sector – 6,000 of these are based in Denmark

The majority of R&D in the Swedish food industry is located in Skåne.

CHR. HANSEN

- Leading bioscience company in the world
- Chr. Hansen and DuPont have an 80% share of the global cultures market
- Develops natural ingredient solutions for the food, nutritional, pharmaceutical and agricultural industries
- Products include:
 - Cultures
 - Enzymes
 - Probiotics
 - Natural colors

The logo for Chr. Hansen, featuring the company name in white, bold, sans-serif capital letters on a dark blue rectangular background. Below the text is a stylized diamond shape, split vertically with a white left half and a green right half.

CHR HANSEN

CP KELCO

- Leading producer of hydrocolloids
- Produces pectin and carrageenan relatively based on citrus peels and seaweed imported from South America and Asia
- Exports to more than 100 countries around the world
- One of the largest plants of its kind



BIO GAIA

- Research and development of clinically proven, health-promoting probiotic products
- Products in 100 markets around the world
- Probiotics products within:
 - Baby and child health
 - Gut health
 - Oral health

BioGaia®

OATLY

- Manufacturer liquid oat food and various organic products
- Founded by Swedish research from Lund University
- Patented enzyme technology which turns oats into nutritional liquid foods
- Available in more than 20 countries

THE ORIGINAL
OATLY!

The logo consists of the words "THE ORIGINAL" in a bold, black, sans-serif font at the top. Below it, the word "OATLY!" is written in a larger, bold, black, sans-serif font. The letter 'A' in "OATLY!" is stylized to contain a white silhouette of an oat stalk with three leaves.

LYCKEBY

- Manufacturer of potato-based starch and fiber products
- Products include:
 - Starch products
 - Potato fiber
 - Potato protein
- Represented in 30 markets around the world



PACKAGING INDUSTRY IN GREATER COPENHAGEN AND SOUTHERN SWEDEN

More than 50 % of Swedish food and packaging companies are located in the southernmost part of Sweden, Skåne.

Tetra Pak is the world's largest packaging company

ÅR Packaging and Flextrus invented modified atmosphere packaging (MAP)

Danish EcoXPac is one of the leading companies in sustainable packaging

Best test and launch market in Europe

TETRA PAK

- The world's leading food processing and packaging solution company
- End-to-end solutions
- Products in 160 countries
- Tetra Rex: Plant-based package – renewable and recyclable



PACKBRIDGE

- Packbridge is a member-based packaging cluster organization with HQ in Southern Sweden.
- Aims to create the world's leading venues for research, innovation, entrepreneurship in the packaging area
- Packbridge is a rapidly growing network that supports the packaging industry.



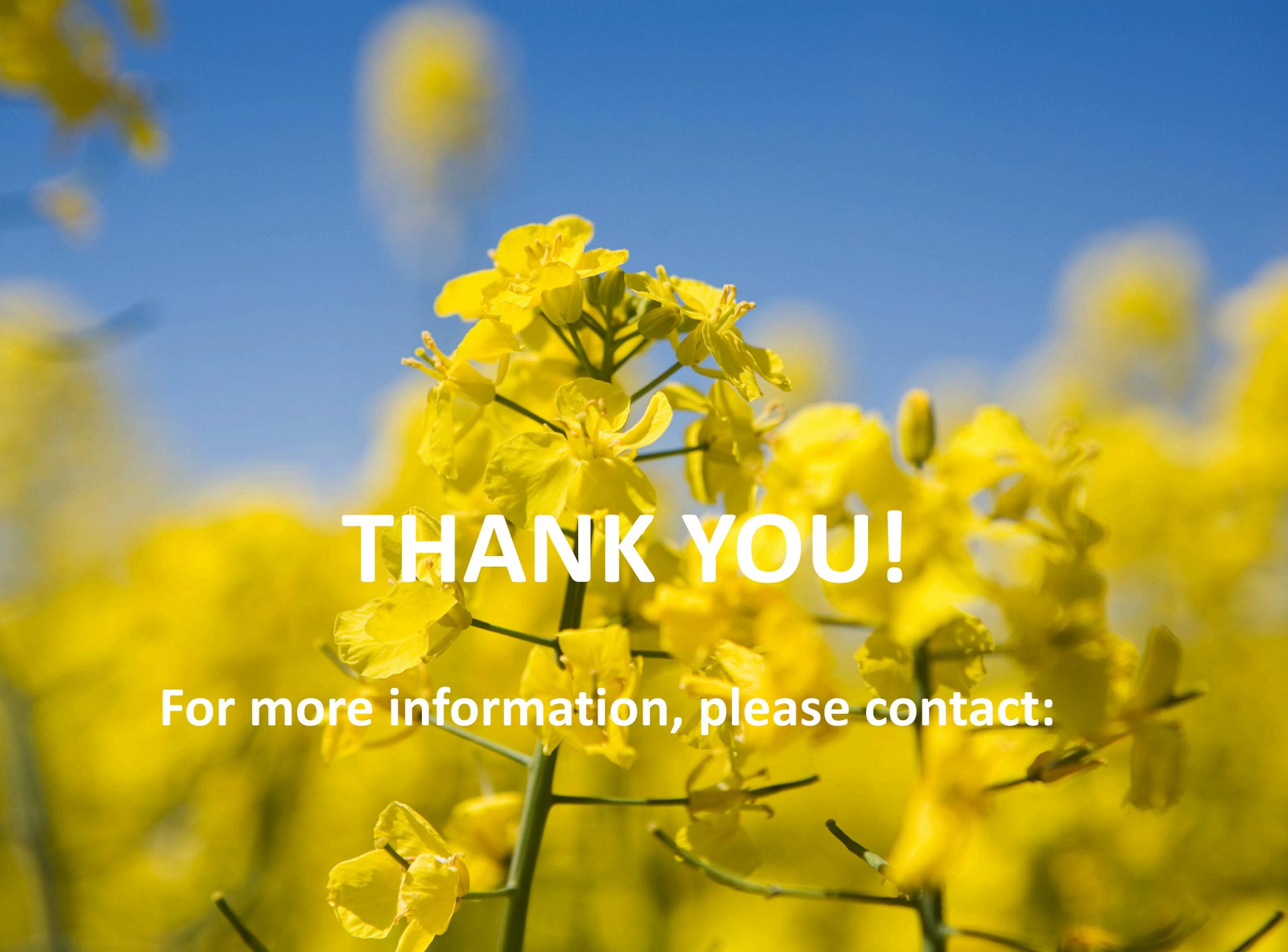


A GLOBAL TEST ENVIRONMENT

Our region is an ideal location for creation and testing new technologies and concepts before launching them in the rest of the world.

...with a solid foundation

We have an open culture that offers benefits ranging from increased innovation to productivity and full compliance with all relevant standards and legislation



THANK YOU!

For more information, please contact: