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First, I would like to welcome the 18 new ØFN members that have joined Øresund Food Network in 2008. Members are the basis for the network and the backbone in the organisational strength of ØFN.

After a tremendous growth in 2007 the past year has been a year of stabilising finances, consolidation and organizational build-up for the future challenges.

In 2008 the board has spent time on strategic discussions on ØFN in the future. Within this work, the board has been leading three think-tanks assigned to define long term strategies within food & health, production & sustainability and gastronomy & sensation. The outcome of our strategic work can be seen in the Strategy plan for ØFN 2009-2014.

I would like to thank all the people involved in this work, especially the people in the think tanks that have given us the opportunity to make use of their expertise and knowledge.

The food cluster in Øresund with altogether 250,000 employees is the largest food cluster in Europe.

When it comes to adding value to food products the Øresund Food region is the number one, meaning that our food industry is adding more value per employee than anywhere else in Europe.

Having said so; there are still a lot of opportunities in terms of optimizing the Øresund food cluster and its functions.

It is the role of ØFN to be the active link between research, business and authorities. In the years to come we need to be more conscious about being part of a large food cluster to be able to materialize the cluster potential.

We also need to make more efficient links between research and industry, supporting both collaborative research projects and a more integrated and efficient knowledge bridge (tech-trans organisation) between universities and industry.

Finally, we still need to build up the innovation and entrepreneurial infrastructure to make sure that business ideas are not lost and that R&D facilities are utilized efficiently.

Only by doing this the potential of the very strong food cluster in Øresund will prove its strength and result in continued and sustainable economic growth for the future.

To conclude, despite harsh economic climate currently, we need to look forward and work on our skills in order to shape our future. ØFN can be a catalyst in this!

Mats Liljestam, Nordic Sugar
Chairman of ØFN
During 2008 ØFN has developed to an even stronger partner for the Øresund food cluster both in terms of members of ØFN and in terms of activity level. The number of network meetings, seminars, conferences and workshops did exceed all the previous years as did the number of participants in our activities.

The strategic focus areas decided in 2007; Food& Health, Production & Sustainability and Gastronomy & Sensation, showed out to be an efficient way of communicating our activities and work to our stake holders. In 2008 we have been working on putting content into the strategic work to meet the future challenges of the food cluster. Each strategic focus area, mentioned above, has had a think tank drawing the picture of the Øresund food cluster of the future. The outcome of this work is presented in the Strategic plan for ØFN 2009-2014. We in the secretariat are looking forward to provide you with even more interesting activities as we implement the strategic plan in the coming year.

In the end of 2008 and in the coming year, ØFN will continue to analyse the food research, innovation and development infrastructure in the Øresund region. This work can directly be used in a build-up of a stronger food cluster in Øresund and thereby be used directly by all our stakeholders as a tool for efficient use of regional facilities and financial support systems including venture capital. With the same aim we will also continue to map the Øresund food cluster and the results coming out from it.

ØFN has a role to play in marketing the Øresund food cluster as a whole, internationally. 2008 has been a year of increasing interest in our Region. The fact that Øresund Science Region and ØFN got the prestigious first “Star region” award has driven the attention towards the Øresund Region. ØFN is happy to be the entrance point for international delegations coming to meet and talk with our stakeholders. A steadily growth in the international contacts also underline that the food cluster in Øresund is very interesting, to the international community, as it comprises all sectors within the food sector.

Looking out into the future it is clear that ØFN can play an even more important role for the food cluster in the Øresund region, both in an international, national and regional perspective. With the establishment of the European Institute of Innovation and Technology, EU is focussing their effort within research, education, innovation and entrepreneurship into European Centres of excellence also called KICs (Knowledge and Innovation Communities).

So far there are no plans of establishing a food KIC in Europe but this must be changed. ØFN and the stakeholders in the Øresund region must work actively and together for the establishment of a Food-KIC in Europe. Such work includes stronger collaborations within the region and with the other strong food regions inside and outside of Europe.

Finally, I would like to thank all our stakeholders for an interesting and fruitful 2008. Let’s get even stronger together in 2009 through transparency of the innovation system, through strong relations and collaborations and through good work in the field of food businesses and research.

Maria Olofsdotter
Øresund Food Network
The food sector of the Øresund Region employs more than 250,000 people who – in comparison with the food sector in other regions in Europe – generate the largest added value per employee. This conclusion from the FINE-project (Food Innovation Network Europe) along with the fact that the Øresund Region houses several research institutions, specialising in food science, gives the region a head start in creating collaboration between research, industry and authorities – the "triple helix".

Such collaboration is in demand. Societal challenges within public health and climate changes will set the political agenda several years ahead, making it clear that growth in the food sector must be based on healthy and sustainable solutions, which may only be achieved through cross-sectorial, cross-disciplinary and knowledge intense triple helical collaboration.

The mission of Øresund Food Network is to increase collaboration between research, industry and authorities. The vision of Øresund Food Network is to contribute to the economic growth of the food sector in the Øresund Region and to make the region globally visible within the food sector as the most dynamic, knowledgeable and technologically advanced region within health, production, processing, distribution, service and consumption patterns.

FOCUS AREAS

In 2007, Øresund Food Network decided to focus its activities on three strategic areas: Food and Health, Production and Sustainability (formerly named production and process), and Gastronomy and Sensation.

These areas were selected for two main reasons: Our members have a large potential for growth and innovation within these areas and in the borderline between the three areas, there is a unique opportunity for creating cross-disciplinary collaboration projects, involving OFN and our members and representatives for the other platforms, comprising the Øresund Science Region. Moreover, the three focus areas are interdependent – e.g.: food that is healthy and health promoting has to meet certain gastronomic standards and provide the consumer with an experience, just as today’s ethical demands to modern food production rules out unsustainable production methods.

During 2008, three think tanks have been working on formulating the visions for the three focus areas. The members of the think tanks were chosen among experts in our network. The visions will become part of Øresund Food Networks strategy 2009-2014.

VISION FOOD AND HEALTH

The vision is to make the Øresund Region an international icon within food, health, and health promotion. Øresund Food Network should work actively and holistically for healthy food and lifestyle choices and good taste experiences to become an important part of health promotion in the Øresund Region; that innovation of healthy and tasty foods as well as innovative services within the food sector is promoted; and that the dialogue and communication between the Nordic and European food producers, marked places and consumers is increased.

VISION PRODUCTION AND SUSTAINABILITY

The vision is to make food products from the Øresund Region globally available as and to make food producers in the region the most innovative in Europe through a strong focus on sustainable resource management and flexible production, on traceability and on products targeted towards specific consumer demands. Øresund Food Network will focus on reverse quality assurance and quality traceability all the way back to the farmer, improved flexibility, energy and water savings through recycling, and conversion of waste into useable products as well as design of food systems with a higher degree of sustainability.

VISION GASTRONOMY AND SENSATION

The vision is to provide the citizens in the Øresund region with the opportunity to develop into enlightened and quality-conscious consumers, whose acceptance of food products is a quality stamp in itself; to create gastronomic platforms, which are able to trade produce and products at a high gastronomical levels, at a price, the consumers in the region are willing to pay and to accelerate development and sales of a high variety of tasty products, based on good raw materials – and to strengthen the collaboration between the region’s food producers, distributors, researchers and gastronomic innovators.
PROJECTS COMPLETED IN 2008

The projects Unlimited Health and Virtual Food Factory were completed in 2008. Both projects have been very successful.

The project Unlimited Health was organised around the topics prebiotics, probiotics, obesity, under nutrition, and human testing of food. The project participants represented from health care (including dietary advisors), industry, authorities and education. Networks and activities within the Unlimited Health-project are being continued under the headline Healthy Growth (in the strategic focus area Food & Health).

The project Virtual Food Factory was organised around the topics business intelligence, enabling technologies, food chain management, and effective and flexible production. Networks and activities in the Virtual Food Factory are being transferred to the knowledge base in the strategic focus area Production & Sustainability.

The Human testing-project has also been concluded, and the results from the project will be published as three scientific papers in Scandinavian Journal of Nutrition in 2009. The papers will conclude from the work in the thematic workings groups for intervention studies, biomarkers and animal studies respectively.

Another concluded project was the Nordic Technology Transfer Network, funded by the Nordic Innovation Centre. With the aim to create a Nordic knowledge pool in terms of tech-trans resource accessibility, it succeeded very well in giving its members an easy and quick way of getting answers to technology requests.

ONGOING PROJECTS 2008

The Healthy Growth project was started in 2008. The project, which is the so far largest Øresund Food Network-project, is funded by The Capital Region and the EU Regional Development Fund. For the kick-off meeting of the Healthy Growth-project, approximately 50 professionals joined the discussion about the project, which aims at stimulating the production of tasty health promoting foods in the region, thus creating a new “health industry”, which will establish the Øresund Region as leading within the food-, medico and biotech / pharmaceutical areas.

The project has four major modes of operation to obtain the goals

- Establishing collaborative Ph.D projects between university and industry
- Developing of food industry training courses to increase the competences in the industry
- Maturing knowledge – analysis getting knowledge closer to the market
- Marketing of the Øresund food region

Within the Healthy Growth project and in collaboration with DHI Group, DanORC and ActiFoods, ØFN has organised a series of seminars in a Winter School, focusing on the potential to use pro- and prebiotics in preventing allergies and diabetes. The first two winter schools were held in November and December. The titles of these workshops were Allergy and obesity and Inflammation in relation to allergy and obesity. The two seminars attracted 46 and 45 participants respectively. The programme is continued in January and February 2009 with workshops about Gut microbiota and inflammation and Pre- and probiotics. The purpose of the winter school is to get a specific understanding of specific important issues and to identify needs for further research.

The outcome of the winter school seminars will be summarised, and preparations for applications to relevant funds will be discussed at a final meeting in March 2009.

Under the auspices of the Healthy Growth network, collaboration between Øresund Food Network, The Gribskov Municipality north of Copenhagen and Nutricia A/S, a Danish company specialising in clinical nutrition, has provided an example of the new health focus. Among elderly, under nutrition is an important cause to rising expenditures in the public health system. The collaboration aims at influencing the public decision makers into demanding meaningful meal solutions for the elderly, thus ensuring that elderly people are healthier and recover faster from illnesses – and to create a dialogue with the food service sector in order to develop solutions to this demand.

A network within Healthy Growth focuses on phospholipids, which have a wide applicability both within the food and pharma sectors. Being polyunsaturated fatty acids, phospholipids have beneficiary nutritional properties. They also have potential as e.g. drug carriers due to their physico-chemical properties. Another network focuses on Food at worksites. A thorough mapping of Food at work in Denmark and Sweden has been carried out and will be published in 2009.

Another network focuses on Converging technologies these theories are
tried in practice. In 2008, ØFN organised a workshop between the steel and the food industry as part of the project lead by the Danish Technological Institute.

Together with the Danish Agricultural Council, The Danish Agricultural Advisory Service, University of Copenhagen, and Plant Biotech Denmark, Øresund Food Network participates in the technology platform Plants for the future. The aim of the platform is promoting Danish participation in EU-projects within plant research and plant industries, by offering a meeting place to formulate and evaluate future research areas, strengthen the dialogue between science and industry, and support collaboration projects.

ØFN has strengthened the links with other food clusters around the Baltic Sea, via the involvement in the project BaltFood-The BSR Food Cluster: Innovation and Competitiveness in Action that was granted funding from the Interreg IVB programme by the end of 2008. The primary task of ØFN is to carry out a study of the further education available for the Baltic Sea Region's food industry, as well as developing a pilot education module based on best-practice.

**PROJECT DEVELOPMENT 2008**

A prioritized task of ØFN during 2008 was to make the region’s actors join forces in common innovation projects of a larger scale. Two project applications were submitted to the Interreg IVA programme by the end of the year: House of Food and Sports (Idrottens Mathus) with a budget of 3.5 mill Euro and Food in the 24 hour society (Mat i 24-timmarssamhället) with a budget of 4.3 mill Euro.

Healthy food and physical activity are the two most important instruments combating life-style related diseases. Within the virtual House of Foods and Sports knowledge is transferred to products using user-driven innovation. At the same time an unseen effort is taken to educate consumers through the sports organisations to promote healthier choices of food. The consortium behind this project application includes the Swedish Agricultural University in Alnarp, Scania District Sports Federation (Skåneidrotten), Sports Confederation of Denmark (Danmarks Idrætsforbund) and about 20 other regional actors from private and public sector.

**Food in the 24 hour society** aims at creating new solutions for our everyday meals, where convenience, culinary quality and health aspects are at top. According to the project proposal this is to be achieved by introducing a structure for co-innovation, InnovationsForum, in combination with support to the involvement and knowledge sharing among key groups such as kitchen staff, children at school, employers etc. Social-psychological aspects are included as key drivers in the innovation process. The project consortium consists of 25 private and public actors from a wide range of disciplines. The Universities of Copenhagen (Faculty of Life Science) and Lund (Institute of Food Technology, Engineering and Nutrition) are lead partners.

By January 2009, the Interreg programme refused both projects. Consequently, ØFN is evaluating other ways of bringing the projects to life.

The interreg IIIa programme Øresund-Skagerak and Kattegat has been approached on another project dealing with utilization of alternative fish species Sustainable use of special fish species for new tasty products. As the projects above this project was also refused, but will be resubmitted after some reconstruction.

For the purpose of becoming more competent in the field of user-driven innovation, ØFN and firstmove A/S developed a project proposal to develop Food Innovator- a food innovation tool box to be used in our network and based upon theories on user driven innovation. The project proposal is send but has not yet received an answer.

An application for a continuation of FINE (Food Innovation Network Europe) was submitted in the beginning of the year. The new project envisioned an extended European network and aimed at maximising the benefits of research infrastructures for regional economic development. As the project failed to attract EU funding in this first attempt, ØFN is continuing the dialogue with the FINE partners with the expectation to apply again during 2009 in the area of health and nutrition (“Regions of Knowledge”).
2008 was a very active year for Øresund Food Network. In total, we organised sixteen conferences and workshops, covering a wide range of themes – from climate to functional foods, snack meals for the elderly, food at the working place, and our annual meeting which took the form of a travel through the future of food. Some of the conferences are reported below.

Snack Meals for elderly was the subject for a workshop held in January 2008. The workshop discussed the previous work in the ØFN project Unlimited Health, where snack meals were evaluated at two hospitals in the region. Also, experiences from a Swedish project on in-between meals were included in order to put focus on future work in the under nutrition network. The under nutrition network arranged the workshop in collaboration with ØFN.

In March, we held the annual meeting, entitled Through the food Future. In “Filmbyen”, the movie production facility in Avedøre, South of Copenhagen, members of Øresund Food Network joined in to participate in a brainstorm on the future of food within three themes: Health, globalisation and automation. The results from the brainstorm were gathered as visuals, drawn by students from the Danish Design School and subsequently presented in a flash file, available on the internet. The participants in the annual meeting came up with scenarios ranging from “Cow-madness” to “The tree of knowledge” and “The fishing pond”.

Prior to the CAP15-conference in Copenhagen this November, Øresund Food Network has had focus on climate and sustainability at two conferences in 2008.

The first conference, Global Climate Impact – Food Labelling, was organised in collaboration with Øresund Environment and held at the National Museum. At the conference, the report Climate change and the food industry was presented – the report gives an overview of current climate labelling and the advantages and disadvantages of climate labelling. The report on Climate change and the food industry was presented and very well received at the Council of Nordic ministers’ summer meeting in Växjö on June 24.-26.

The second conference was the annual visionary meeting, held in Lund in November 2008, with the heading “The climate at your table”. At this conference, researchers gave an overview on the impacts of climate change and possible implications for the food industry. The lectures ranged from the climate changes potential adversary and beneficiary effects on primary productions – e.g. change in crops and new types of diseases – to the possible actions and counteractions from the food sector – e.g. focus on sustainable production methods and “green logistics”.

Climate was also one of the issues on a third conference, organised in collaboration with DTU Management. The topic of this conference was traceability – from consumer demands to development of efficient traceability systems, which are able to trace more than just transportation of goods.

In September 2008 Øresund Food Network hosted a workshop on Food at Work – a workshop that gathered important stakeholders from the Øresund region in order to discuss relevant future issues within the area Food at Workplaces. Inputs from the workshop have been used constructively in a Swedish/Danish report on the subject – a report carried out by researchers at the Technical University of Denmark and Lund University.

In October, Øresund Food Network hosted a two-day conference on phospholipids. The conference had three tracks: Nutritional aspects of phospholipids with particular focus on sphingolipids and omega-3 phospholipids in nutrition, Applications of phospholipids in food and pharma with particular focus on physico-chemical functional properties of phospholipids, and Technological aspects with particular focus on processing and modification on phospholipids. The conference was organised in collaboration with DTU Aqua and AOCs (the American Oil Chemists’ Society) and received economical support from Vækstforum Hovedstaden and the EU Regional Development Fund. With sponsorships from Arla Foods, Danisco A/S and Avanti – Polar Lipids, the conference attracted 70 participants from all over the world.

In June, Øresund Food Network organised a satellite conference on fermented foods in connection with the 9th Nordic Nutrition Conference. The four international speakers at the satellite event focused on the health beneficiary effects of fermented dairy and cereal products. The conference was sponsored by Danisco A/S and Chr. Hansen A/S, and attracted about 150 participants.

In collaboration with Copenhagen Capacity, Biologue and the Netherlands’ Embassy in Copenhagen, ØFN and University Groningen held a two-day match-making conference in April. At the conference, more than 60 participants from Denmark, Sweden and the Netherlands, participated in plenary presentations and more private meetings.

In collaboration with DTU Informatics, Øresund Food Network was co-organiser of the DTU Vision Day 2008. The connection was partly established as a result of the Øresund Food Network project The Virtual Food Factory. At the vision day, companies, organizations and institutions interested in image analysis, vision systems and computer graphics focused on industrial, medical, and graphical vision technology. Special emphasis was put on vision technology in relation to the production of food.
Regional collaboration

As a result of an appeal from Øresund Food Network, the five Danish regions have initiated collaboration within the food area. The purpose of the collaboration is ensuring a reasonable division of work between the regions and that information about larger food-related projects in the region is disseminated. All Danish regions are food regions, and such collaboration will further strengthen the regions’ necessary collaboration with the research institutions in the food area, as these institutions are mainly situated in the Øresund Region. The special role of Øresund Food Network is, in collaboration with Region Hovedstaden, comprising Copenhagen and North Zealand, promoting collaboration across Øresund, thus ensuring valuable exchange of knowledge with Sweden.

In Skåne, Øresund Food Network has participated in discussions about the prioritising of the future development of businesses in the region. Øresund Food Network has among other initiatives participated in a series of discussions in connection with a larger conference in Eslöv, entitled “future Skåne”, and parallel with this entered collaboration with Skånes Livsmedelsakademii and Region Skåne about ensuring collaboration between the region’s stake holders in the food area.
During 2008 ØFN has been recognized abroad several times. Around the world there is an increasing interest in clusters and how cluster organizations work. Apart from this, the Øresund region is also interesting because of the high level of competences that are present within the region, especially in the food sector. For many organizations outside Øresund, Øresund Science Region and ØFN are seen as the “entrance door” to the region – a role we are happy to play. Below are some examples of the numerous international contacts and collaborations during 2008.

**Netherlands**
ØFN maintain vivid relations with Food Valley (Wageningen, East Netherlands) – a fact that keep on bringing about new collaborations for the actors in our two regions. ØFN participated in a Dutch event on matchmaking during 2008.

**Spain**
In 2008 ØFN welcomed several Spanish members. The contacts started with the Spanish Ministry of Industry being interested in learning more about the work of Øresund Food Network. Spain is in a starting phase in supporting cluster organizations and utilizing cluster theory for ensuring economic growth in the regions. Maria Olofsdotter gave a talk on forming of food cluster at a conference in Pamplona. The contact has been followed up with another visit to Pamplona and to the ØFN members in that region. The food cluster in Navarra is especially strong within fruit and vegetables and process equipment and thereby an interesting partner for our members.

**Finland**
In Finland they have a long tradition for working in food and health. ØFN has been in contact with this group several times over the years but in 2008 the collaboration has taken a step further starting with a delegation from a network interested in creating collaboration on food and health. ØFN is sure that this collaboration will lead to collaborative projects in the future.

**Korea and Poland**
Both in Poland and in Korea the authorities are intensively working with the establishment of cluster organisation for their food clusters. ØFN is working as a role model for them, sharing our experiences and knowledge with them. The hope is that the food clusters coming out of their work can become interesting partners for ØFN and/or our stakeholders.

**Italy**
Also the region of our FINE partners from Italy has been showing interest in the cluster organisational build-up we have in Øresund. On top of the collaboration through FINE we have had a delegation from Parma that was interested in investigating authorities’ role in strengthening the innovation ability of food industry. A question that is always relevant to rise and an area of potential mutual learning.

**Canada**
Also Canada is focusing on food and health as a very interesting area for the food industry. In Manitoba they have build up a special clinical testing facility for verifying health effects of food, especially functional foods. They are very interested in collaborations with our stake holders and did pay us a visit in 2008.
From 2007 to 2008, Magnus Grubbe, a student at Berlin University was commissioned by Øresund Food Network to perform an analysis "Food tech management under the auspices of Øresund Food Network. In the report, which was finished in the summer of 2008, it was concluded that Øresund Food Network makes a positive difference in establishing networks with participation of industry and scientists.

The effect is mostly connected with Øresund Food Network’s ability to add interdisciplinary dimensions to the networks, and to expand the networks across Øresund: Most of the respondents in Magnus’ analysis stated that participation in the network has made it natural for them to search for collaboration partners across Øresund. The network’s potential for innovation is enhanced by the fact that it comprises partners in the whole value chain from basic research to product development. Especially within the health area, Øresund Food Network is mentioned as a resource in connecting with the relevant people, as the amount of scientists and industries in the region is immense.

However, in order to further expand the network activities in the Øresund region, Øresund Food Network should increase facilitation of cross-border, cross-disciplinary, and cross-sectorial social networks and development of new and innovative projects with participation of researchers and industry and simultaneously ensure that networks are working within a specific problem, providing guidelines for network activities and stimulating dialogue between network participants.
In 2008, the Øresund Food Network homepage was redesigned. The purpose of the new design is to attract attention to news and events, as these are visible from the front page. The homepage now features banner ads, allowing for a visual presentation of events organised by ØFN or our partners. After the employment of Julie Qvistgaard as a communications coordinator at Øresund Food Network, extra effort has been put into regular posting of news and submission of newsletters to the 1450 subscribers. At the same time a job database was established, allowing for members of Øresund Food Network to post job announcements at the homepage.

Subsequently, the number of visitors on the site has risen in the last six months of 2008.

<table>
<thead>
<tr>
<th>Month 2008</th>
<th>Unique visitors</th>
<th>Visitors</th>
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<tbody>
<tr>
<td>January</td>
<td>1,145</td>
<td>2,389</td>
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<tr>
<td>February</td>
<td>1,449</td>
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<tr>
<td>March</td>
<td>1,617</td>
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<tr>
<td>April</td>
<td>1,614</td>
<td>2,982</td>
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<tr>
<td>May</td>
<td>2,316</td>
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<tr>
<td>June</td>
<td>2,323</td>
<td>3,935</td>
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<tr>
<td>July</td>
<td>1,750</td>
<td>3,388</td>
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<tr>
<td>August</td>
<td>1,802</td>
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<tr>
<td>September</td>
<td>1,868</td>
<td>3,631</td>
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<tr>
<td>Oktober</td>
<td>2,022</td>
<td>4,419</td>
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<tr>
<td>November</td>
<td>1,945</td>
<td>3,773</td>
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<tr>
<td>December</td>
<td>1,844</td>
<td>3,437</td>
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</tbody>
</table>

In 2008, a total of 21,695 unique visitors made 41,166 visits to the homepage.

In connection with the redesign of the homepage, the cluster analysis, which was carried out as a part of the project “Unlimited Health”, was transferred to Øresund Food Network’s homepage. The cluster analysis will form the basis of a mapping of food industry, research and education in the Øresund Region, resulting in a complete overview of innovation pathways.

During 2008, Øresund Food Network has appeared in the press in May, in connection with the rising prices on commodities. In interviews in Børsen and Jyllands Posten’s net newspaper Maria Olofsdotter explained that the rising prices may lead to increased investment in food industry and thus result in new, innovative convenience products, which are in demand.

In February 2008, Maria Olofsdotter questioned the McDonald sponsorship of the Sports Confederation of Denmark, claiming that the timing of the sponsorship was badly chosen, as the coupling between sports and unhealthy fast food needs to be broken.

The op-ed appeared in Politiken and in the Danish Agricultural Council’s newsletter, Foodculture.

The conclusions from the conference on climate labelling appeared in March 2008 in Nyhedsavisen and Svenska Livsmedel and in June 2008 in Lantbrukets Affärstidning and in the newsletter of the Nordic council of ministers.
By the end of 2008, Øresund Food Network had a total of 78 members. This figure reflects an increase in the number of members – the corresponding figures for 2006 and 2007 were 60 and 59 respectively.

<table>
<thead>
<tr>
<th>Member category</th>
<th>Number of members</th>
</tr>
</thead>
<tbody>
<tr>
<td>Research and education</td>
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<tr>
<td>Authorities</td>
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<tr>
<td>Industry</td>
<td>18</td>
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<tr>
<td>Organisation (trade, labour, incubator, support)</td>
<td>26</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>78</strong></td>
</tr>
</tbody>
</table>

**MEMBER RELATIONS**

Øresund Food Network wishes to contribute actively to the knowledge exchange between research and industries of all sizes – and for many small and medium sized industries, innovation may be the key to survival and growth. Maria Olofsdotter, Managing director of Øresund Food Network, joined the newly established food policy network of The Danish Federation of Small and Medium-sized Enterprises (Håndværksrådet). The purpose of the network is promoting food diversity in Denmark, by increasing the political focus on small and medium sized enterprises.

As an offer to Øresund Food Network members, we have organised a series of export courses. The first two courses focused on Danish export to Sweden. Invited experts from retail provided the participants at the courses with inside tips on gaining access to the Swedish market. Similar courses for Swedish members are being planned.

For a large part of the food industry, participating in the annual FoodPharmatech fair in Herning Messecenter, is obligatory. In 2008, the FoodPharmatech attracted almost 9,000 visitors, who had a chance to meet a delegation from Øresund Food Network at the Science Corner, where presentation materials and introduction to the Network and its activities were presented. At the Science Corner two of the major universities within food research, and members of Øresund Food Network were represented – the Technical University of Denmark and University of Copenhagen. Øresund Food Network was offered the opportunity to participate as thanks for our help with attracting Swedish industries and participants to the fair.

In June, Øresund Food Network participated in the 10th PCST-conference in Malmö.

PCST, the international Network on Public Communication of Science and Technology, hosts international conferences, electronic discussions, and other activities to foster dialogue among the different groups of people interested in PCST, leading to cross-fertilization across professional, cultural, international, and disciplinary boundaries, and the conference attracted approximately 500 journalists, scientists and communications professionals from all over the world.

In the previously mentioned report on “Food tech management” it was noted that our members ask for a closer contact to the secretariat and the networks. As a result of this, all members of Øresund Food Network have been issued a contact person in the secretariat to ensure easy access to all our activities.
## NEW MEMBERS

<table>
<thead>
<tr>
<th>CNTA-Ebro Laboratory</th>
<th>Jomfruens Egede</th>
<th>Sciences, Physiology &amp; Toxicology</th>
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<td>Laboratorios Cinfa, S.A.</td>
<td>Uve, S.A.</td>
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<td>Lácteos Belate</td>
<td>Viventes</td>
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<tr>
<td>Halskov &amp; Dalsgaard Design</td>
<td>Pipersglace AB</td>
<td></td>
</tr>
<tr>
<td>Iberfruta Muerza, S.A.</td>
<td>University of Navarra. Dept. of Pharmacology and Pharmaceutical Technology</td>
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<tr>
<td>IdeaTech</td>
<td>University of Navarra. Dept. of Nutritional Sciences, Physiology &amp; Toxicology</td>
<td></td>
</tr>
</tbody>
</table>

## MEMBER EXCHANGE

| VIFU (Videncenter for fødevareudvikling) | Sesam | Skåne Food Innovation Network (Skånes livsmedelsakademi) |

## SUPPORTING MEMBERS

<table>
<thead>
<tr>
<th>Region Skåne</th>
<th>Region H</th>
<th>Øresundsuniversitetet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Erhvervs og Byggestyrelsen</td>
<td>Øresundskomiteen</td>
<td></td>
</tr>
<tr>
<td>ORDINARY MEMBERS</td>
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<tr>
<td>3A Business Consulting</td>
<td>Dansk Landbrugs Grovvareshelskab DLG</td>
<td>PinkCat Innovation</td>
</tr>
<tr>
<td>AAK</td>
<td>Department of Food Science (IFV) LIFE/KU</td>
<td>Danish Plant Directorate</td>
</tr>
<tr>
<td>Agro Business Park</td>
<td>Dept of Trade and Industry, City of Helsingborg</td>
<td>Probi AB</td>
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<tr>
<td>Anders Hallström process Consultant</td>
<td>Dining Development</td>
<td>Procordia Food AB</td>
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<tr>
<td>Arla Food amba</td>
<td>DTU</td>
<td>Pure and Applied Biochemistry LTH LTH/LU</td>
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<tr>
<td>BioGaia AB</td>
<td>FF Skagen</td>
<td>Rieber &amp; Søn Danmark A/S</td>
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<td>Biomedical Nutrition (Biomedicinsk, Lund University) LTH/LU</td>
<td>Firstmove aps</td>
<td>Skåne mejerier</td>
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<td>Brandt Development</td>
<td>Food Technology, Engineering and nutrition LTH/LU</td>
<td>SLU-Alnarp</td>
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<tr>
<td>Center for Molecular Epithelial Cell Biology, LIFE/KU</td>
<td>Functional Food Science Centre, FFSC LTH/LU</td>
<td>Svalöf Weibull AB</td>
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<tr>
<td>Centre for Advanced Food Studies/LMC</td>
<td>GastroNovum</td>
<td>Teknopol AB</td>
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<tr>
<td>Chr. Hansen A/S</td>
<td>Ideon Agro Food</td>
<td>The Swedish Institute for Food and Biotechnology (SIK Lund)</td>
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<tr>
<td>Colloidal resource AB</td>
<td>IFAU - Institute for Food Studies &amp; Agroindustrial Development</td>
<td>Toft Care Systems ApS</td>
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<tr>
<td>Confederation of Danish Industries (FødevareIndustrien i Danmark)</td>
<td>Kost &amp; Ernæringsforbundet</td>
<td>Umami</td>
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<tr>
<td>Culinary Arts &amp; Food Sciences, Kristianstad University</td>
<td>Lantmännen R &amp; D</td>
<td>VIFFOS - Videncenter for Fødevarer og Sundhed</td>
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<td>Cultimedia Information AB</td>
<td>LIFE, University of Copenhagen</td>
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<tr>
<td>Danisco Sugar A/S</td>
<td>Livsmedelsföretagen Li</td>
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<tr>
<td>Danish Agricultural Council</td>
<td>Lund Food science Centre (Livsmedelscentrum Lund, LCL) LU</td>
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<tr>
<td>Danish Food Industry Agency</td>
<td>Ministry of Agriculture, Food and Consumer Affairs</td>
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<tr>
<td>Danish Meat (Danske Slagterier)</td>
<td>Nordic Council of Ministers</td>
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<tr>
<td>Danish Technological Institute</td>
<td>Novozymes A/S</td>
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<tr>
<td>Danish Veterinary and Food Administration</td>
<td>Oatly</td>
<td></td>
</tr>
</tbody>
</table>
BOARD 2008-2009

Mats Liljestam  
Nordic Sugar (Chairman)

Niels Gøtke  
Danish Food Industry Agency

Torben Bo Toft Christensen  
Danish Agricultural Council

Annelise Fenger  
Danish Veterinary and Food Administration

Alan Friis  
Technical University of Denmark

Birthe Jessen  
University of Copenhagen

Ole Linnet Juul  
Confederation of Danish industries

Anders Nilsson  
Swedish University of Agricultural Sciences

Ingegerd Sjöholm  
Lund University

Lennart Svensson  
Region Skåne

Lotta Törner  
Skåne Food Innovation Network

Ulf Åberg  
Region Skåne

Mats Larsson  
Lantmännen, (Vice chairman)

SECRETARIAT

Maria Olofsdotter  
Managing director

Dorthe Bjergskov Nielsen  
Project leader: Production & Sustainability

Mie Bendtsen  
Project leader: Food & Health (on leave from June to August 2008)

Jenny Bergsten  
Project leader: Gastronomy & Sensation (on maternity leave during January-April and July-August 2008)

Susanne Thorén  
Project leader on consultancy basis

Jytte Josephsen  
Project assistant

Julie Qvistgaard  
Communication coordinator (from May 1st 2008, on maternity leave from December 1st 2008)

Nils-Olof Jönsson  
Project assistant

Magnus Grubbe  
Student (until August 2008)
The financial outcome of 2008 shows a minor deficit of 244,000 SEK. The level of income and from basic funding has been similar as previous years whereas the member fees have given a slight raise in income. Amounts from projects are stable which overall shows a result of consolidation.

### Financial report 2008, TKR SEK, ØFN

<table>
<thead>
<tr>
<th>Income</th>
<th>ØFN Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basic funding</td>
<td>1,100</td>
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<tr>
<td>Members fees</td>
<td>591</td>
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<tr>
<td>Conferences</td>
<td>11</td>
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<tr>
<td>Projects</td>
<td>4,529</td>
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<tr>
<td><strong>Total income</strong></td>
<td><strong>6,231</strong></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Costs</th>
<th></th>
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<tbody>
<tr>
<td>Salaries</td>
<td>3,420</td>
</tr>
<tr>
<td>Rent (offices)</td>
<td>219</td>
</tr>
<tr>
<td>Övrig drift</td>
<td>2,836</td>
</tr>
<tr>
<td><strong>Total costs</strong></td>
<td><strong>6,475</strong></td>
</tr>
</tbody>
</table>

Looking at the incomes the distribution looks like follows. It is obvious that the incomes are very spread from many funding sources.