



Healthy Growth - Knowledge Maturation

Uncovering new potential

The project Healthy Growth at Øresund Food has granted approximately 100.700 € to knowledge maturation. Healthy Growth focuses on “Food, Nutrition and Health,” especially on the development of tasty and health promoting food. The purpose of knowledge maturation is to increase collaboration between industry, universities and health authorities in the Øresund Region in order to promote innovation, knowledge sharing and economical growth. The aim is to heighten the competence level in the food industry and utilise the research competences in the region optimally. The knowledge maturation projects currently supported by Healthy Growth are:

Prebiotics and dietary fibre from seaweed and algae

Seaweed is a part of the daily food in many countries around the world, but is only used commercially in Denmark and Sweden for carrageenan production - a polysaccharide widely used as a stabiliser in the food industry. However, seaweed and algae are believed to contain many other polysaccharides, some of which may have health beneficiary effects (e.g., by acting as prebiotics). This project aims at identifying potential seaweed and algae and their polysaccharides, to further establish methods of commercially growing seaweed and algae in aquaculture, and to investigate enzymatic methods of refining polysaccharides. The project is carried out by DTU Chemical Engineering, Technical Uni. of Denmark.

Food-drug synergies

A more personalised approach to health is emerging. A patients' medical history, current health status and genetic background are increasingly taken into consideration when prescribing medication and treatments. A patient's diet is also important to take into consideration. This knowledge maturation project looks into the synergistic and adverse effects that some foods may have on drugs. The project aims at maturing the existing knowledge on actual and possible synergies between food, nutrition and drugs and

at establishing partnerships between academia, food and drug industries, hospitals and patient groups. The project is managed by BioPeople / Danish Pharma Consortium, Uni. of Copenhagen.

Testing Malmö Nordic Dining

Malmö Nordic Dining is a small company whose goal is to promote quality foods from small and medium sized producers in the Nordic countries. The quality foods are to be promoted in the Øresund region and later on in Europe. Due to limited resources and lack of knowledge about the markets, SME's normally do not have access to larger markets. This knowledge maturation project aims to provide such access and to help selected producers – creating more opportunities, spin off effects and economic growth. Also, the project aims at establishing a Nordic Cuisine, which is perceived by many as being healthy and natural while at the same time is exotic for many non-Scandinavians. The project is a cooperation between Malmö Nordic Dining and the Danish Agricultural & Food Council.

Innovative food service for elderly

This knowledge maturation project will investigate if there is a need for creating social, technological and design oriented food concepts for elderly – new innovative food concepts with a better user orientation and social dimension that will reduce the feeling of loneliness and increase the health status of the elderly. Danish and Swedish knowledge and experiences about food, the elderly and well-being will be gathered, networking will be initiated with stakeholders from the whole value chain of primary production and industry to kitchens and suppliers of food for the elderly, and an expert seminar with emphasis on knowledge sharing and establishment of collaboration will be carried out. The project is administered by Aalborg Uni., Ballerup Campus.

Further information: www.oresund.org/food