



Ministry of Food, Agriculture  
and Fisheries of Denmark



**PLANT-BASED**  
FOOD GRANT

# List of Commitments 2024

**Food Grant allocations for 2024**

# Grant allocations 2024

**In 2024, the Plant-Based Food Grant allocated DKK 122.6 million to 35 new projects within the action areas of stimulating demand, stimulating supply and building sectoral bridges.**



## Strategic development area: **STIMULATING DEMAND**

The Plant-Based Food Grant will help to support greater demand for plant-based foods and to make Danish plant-based foods an attractive option in Denmark and abroad. The three specific action areas are:

- 1 Increasing the proportion of plant-based foods in public and private institutional kitchens and food services
- 2 Increasing the household consumption of plant-based foods among Danes
- 3 Increasing the demand for Danish plant-based foods in export markets



## Strategic development area: **STIMULATING SUPPLY**

In its focus on stimulating supply, the Plant-Based Food Grant will contribute to the production in Denmark of plant-based foods that are attractive for both consumers and industry, both at home and abroad, with consideration for the environment and climate. The specific action areas are:

- 4 Increasing the quantity and quality of the plant-based products that appear on the market
- 5 Increasing the volume of Danish plant-based food production both on land and offshore



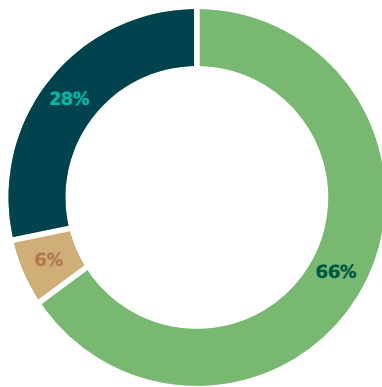
## Strategic development area: **BUILDING SECTORAL BRIDGES**

In its focus on building sectoral bridges, the Plant-Based Food Grant will help to develop a cohesive plant-based food sector with ever-increasing understanding, knowledge sharing and collaboration between the many different players in the value chain. The action area is described here:

- 6 Strengthening the entire value chain

# 2024 in numbers

## Distribution of projects according to strategic development areas



STIMULATING DEMAND

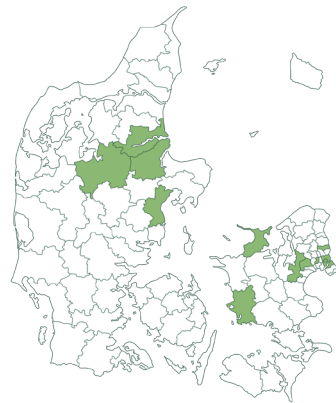


STIMULATING SUPPLY



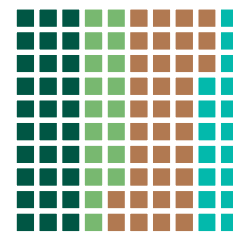
BUILDING SECTORAL BRIDGES

## Municipalities where a project has its main activity\*



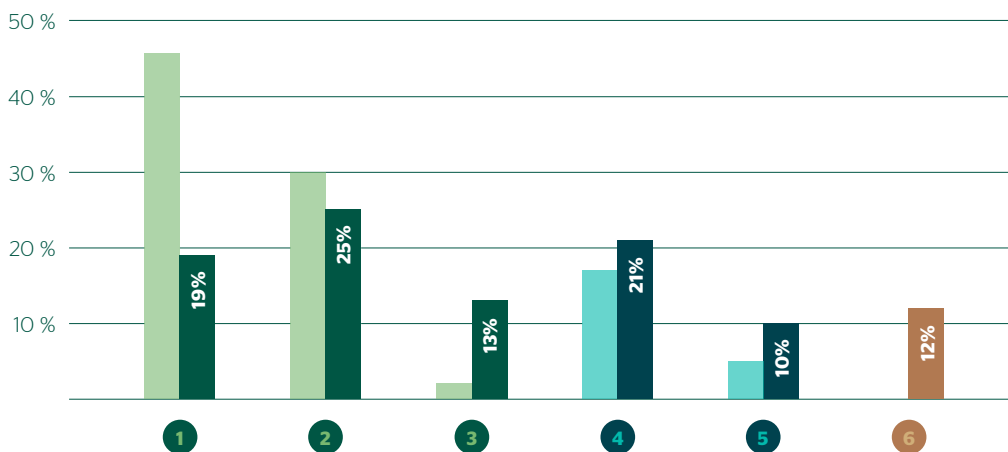
\*Projects can have multiple partners or activities in different parts of Denmark and the locations indicated only refer to main applicant/main activity.

## Distribution of the pool according to primary field of work



- Marketing/sales
- Processing
- Dissemination and teaching
- Crops
- Aquaculture
- Distribution
- Horticulture
- Vertical farming

## Distribution of the pool according to specific action areas



- 1 Increasing the proportion of plant-based foods in public and private institutional kitchens and food services
- 2 Increasing the household consumption of plant-based foods among Danes
- 3 Increasing the demand for Danish plant-based foods in export markets
- 4 Increasing the quantity and quality of the plant-based products that appear on the market
- 5 Increasing the volume of Danish plant-based food production both on land and offshore
- 6 Strengthening the entire value chain

# Project overview

Project title	Main applicant	Expected allocation in DKK mill. (rounded off)		
		5	10	15
<b>Stimulating demand</b>				
Green culinary art	Madkulturen	●		
Increasing exports of organic plant-based products to German food services	Landbrug & Fødevarer	●		
Continued market development for organic plant-based products to the UK	Landbrug & Fødevarer	●		
Supermarket of the future	Dansk Vegetarisk Forening	●		
Foes - a social media campaign to get young men to eat more plant-based foods	Tænk tanken Frej	●		
Plant Food Festival 2025 in Aarhus and Copenhagen	Dansk Vegetarisk Forening	●		
Danish products in Swedish institutional kitchens	Plantebranchen	●		
The Green Rotation: adding more green meals into the weekly meal repertoire of (..)	Madkulturen	●		
Healthy choice, sustainable life: Plant-based treasures in your supermarket	Food from Denmark	●		
Green transition of boarding school kitchens	Undfang	●		
Better grains in organic plant-based kitchens and sourdough bakeries	Landsorten	●		
Plant Powered Sport & Fitness	Dansk Vegetarisk Forening	●		
Green Fork Network - Green FN	Mikuna ApS	●		
Optimised shelf life and food safety (..) - PlantePredict	Teknologisk Institut	●		
Green gastronomy on a large scale - focus on HoReCa	Landbrug & Fødevarer	●		
Large-scale exports of organic plant-based foods to Asia (..) (Japan 2025-27)	MAAC ApS	●		
Food on the go 2.0	Dansk Vegetarisk Forening	●		
Interactive legume workshops for 22.000 pupils	Dansk Vegetarisk Forening	●		
Vegetable magic	Professionshøjskolen Absalon	●		
The plant pledge - more organic greens in public and private institutional kitchens	Food Organisation of Denmark	●		
Danish plant-based, organic ingredients for the food service industry in Germany (..)	Økologisk Landsforening	●		
Effect of blueberry and oat intake on lipids, inflammation and (..) - BIODiMI	Aarhus Universitet	●		
PLATE - The Effect of Plant-Based Diet on Disease Activity in Patients (..)	Bispebjerg og Frederiksberg Universitetshospital	●		
<b>Stimulating supply</b>				
Increasing umami with legumes (UMAMI-BÆLG)	Umamamia ApS	●		
It's time for tempheh in retail (NuTiD)	CONTEMPEHRARY ApS	●		
Plant fermentates to improve the shelf life and food safety (..) - PlanteFerm	Teknologisk Institut	●		
The taste of Danish, organic legumes	Innovationscenter for Økologisk Landbrug P/S	●		
Green proteins for farmers of the future	Danske Landbrugsskoler	●		
Rapeseeds: a local source for a new generation of food products	Aarhus Universitet	●		
Lupins - the new kid in class	Innovationscenter for økologisk landbrug P/S	●		
Craveable Fungi Futures	MATR Foods	●		
Development project for producers of plant-based foods - planteVÆKST	Teknologisk Institut	●		
Collectively TRANSITIONing the agriculture and food system (COTRANSITION)	Københavns Universitet	●		
<b>Sektorbrobygning</b>				
PlanteHub 1.0 - Smarter together	Dansk Vegetarisk Forening	●		
Lupin and soybean - pioneering new plant-based foods (..) [Lupin&SoyFoods]	Aarhus Universitet	●		



## Green culinary art

Grøn Madkundskab

The project aims to increase culinary art teachers' knowledge of potatoes and legumes. The project will highlight the qualities of both products in terms of sustainability and health, as well as their many culinary possibilities. It will contribute to high-quality teaching about potatoes and legumes. The project will achieve this through Madkulturen's "Mad-Kamp" (food fight), a programme that provides teaching materials to culinary art teachers.

 **Madkulturen**

 DKK 520,066

 Roskilde

 Dissemination and teaching

 50%

**2** The project will increase the household consumption of plant-based foods among Danes



## Increasing exports of organic plant-based products to German food services

Udvikling af eksport af økologiske planteprodukter til tysk foodservice

The purpose of the project is to support the development towards more Danish-produced, organic plant products in the German foodservice market. The project will do this through a supportive market promotion effort that increases the pressure on the message of more organic plant products for the benefit of potential exporters. The long-term goal is to secure and further develop the share of Danish organic, plant-based products in German food services - both public and private.

 **Landbrug & Fødevarer**

 DKK 665,000

 Copenhagen and Aarhus

 Marketing/sales

 100%

**3** The project will increase the demand for Danish plant-based foods in export markets



## Continued market development for organic plant-based products to the UK

Fortsat markedsudvikling for økologiske planteprodukter til Storbritannien

The project aims to develop the UK market for Danish-produced, organic, unprocessed plant-based products. The project will do so by engaging in a dialogue with commercial stakeholders within the UK retail and food service industry and by lobbying authorities and organisations for the purpose of increasing demand. The project builds on the experiences and networks established during a similar project funded by the Plant-Based Food Grant in 2023.

 **Landbrug & Fødevarer**

 DKK 681,500

 Copenhagen and Aarhus

 Marketing/sales

 100%

**3** The project will increase the demand for Danish plant-based foods in export markets



## Supermarket of the future

Fremtidens supermarket

The project will contribute to expanding and improving the range of plant-based foods provided by the retail sector. The project will do this by generating knowledge and developing methods to improve the guidance given to retail businesses. One of the challenges related to assessing the sale of plant-based food products is that there is no universally accepted calculation method. This makes it difficult to assess the increase in revenue across the various retail chains. The project will address this by bringing stakeholders together to develop and use a common methodology.

 **Dansk Vegetarisk Forening**

 DKK 995,692

 Copenhagen and Aarhus

 Marketing/sales

 50%

**2** The project will increase the household consumption of plant-based foods among Danes



## Foes - a social media campaign to get young men to eat more plant-based foods

"Uvenner" - en SoMe kampagne, der skal få unge mænd til at spise mere plantebaseret

The project aims to stimulate demand and interest in plant-based products among young men living outside the big cities. The project will debunk and de-stigmatise the target group's prejudices about plant-based diets via a humorous social media campaign. The campaign will focus on the benefits of eating greener and provide the target group with plant-based dishes and flavours that they can relate to.

 **Tænketanken Frej, Dummy Entertainment**

 DKK 1,514,812

 All of Denmark

 Dissemination and teaching

 50%

**2** The project will increase the household consumption of plant-based foods among Danes



## Plant Food Festival 2025 in Aarhus and Copenhagen

Plant Food Festival 2025 i Århus og København

Projektets formål er at øge afsætningen af plantebaserede fødevarer såvel som at styrke befolkningens vidensniveau herom. Det vil ske på Plant Food Festival i København, og som et nyt tiltag i 2025, også i Aarhus. Festivalen skal både øge danskernes bevidsthed om fordelene ved at spise mere plantebaseret såvel som hjælpe med praktiske løsninger til at ændre spisevanerne, samt fremme plantebaserede virksomheders B2B-salg.

 **Dansk Vegetarisk Forening**

 DKK 1,598,968

 Copenhagen and Aarhus

 Marketing/sales

 50%

**2** The project will increase the household consumption of plant-based foods among Danes



## Danish products in Swedish institutional kitchens

DANske produkter i Svenske StorKøkkener (DANSSK)

The project aims to improve the export conditions for Danish plant-based products to the Swedish food services market. The project will do this through joint trade fair participation with at least 10 Danish plant producers at the largest HoReCa trade fair in Northern Europe "Fastfood & Café & Restaurant Expo", which will be held in Malmø in 2025 and Stockholm in 2026. Participating in the trade fair will increase the visibility of the producers and give them an opportunity to connect with Swedish buyers.

 **Plantebranchen**, Food From Denmark A/S

 DKK 1,699,238

 Copenhagen

 Marketing/sales

 50%

**3** The project will increase the demand for Danish plant-based foods in export markets



## The Green Rotation: adding more green meals into the weekly meal repertoire of families with young children

Det Grønne Rul: flere grønne hverdagsklassikere i børnefamiliers 'madlavningsrul'

The project will help families with young children to add new plant-based versions of everyday classics to their regular repertoire, replacing 1-2 dishes every 14 days with a new, plant-based dish. The project will invite families with children to participate during the development stage. The final product will be disseminated through Netto's communication channels to 1.7 million households with the goal of getting 10,000 families with children to try it out in practice.

 **Madkulturen**, Netto Danmark

 DKK 1,743,190

 Copenhagen and Roskilde

 Dissemination and teaching

 0%

**2** The project will increase the household consumption of plant-based foods among Danes



## Healthy choice, sustainable life: Plant-based treasures in your supermarket

Sundt valg, bæredygtigt liv: Plantebaserede skatte i dit Supermarked (SVBL)

The project aims to increase the availability of Danish produced plant-based products in European retail and food service by establishing a special exhibition area at the PLMA fair in Amsterdam (Private Label Manufacturers Association). The project will help raise awareness of plant-based products as a healthy and sustainable choice and inspire European buyers to choose more plant-based products for their range.

 **Food from Denmark**

 DKK 1,983,620

 Aarhus

 Marketing/sales

 50%

**3** The project will increase the demand for Danish plant-based foods in export markets



## Green transition of boarding school kitchens

Grøn køkkenomstilling for kostskoler (GKok)

The project aims to motivate and train kitchen professionals at 60-75 boarding schools to make tasty, plant-based food through a 16-week programme at each school. The project will offer kitchen professionals hands-on help in their own environment to ensure two plant-based meals per week. The project will assist by developing weekly meal plans, recipes, shopping lists, help videos and online guidance. An indirect benefit of the project will be establishing greener eating habits among students.

 **Undfang**, Dansk Vegaterisk Forening, Aarstiderne, Køkkenkultur

 DKK 2,021,398

 Lyngby-Taarbæk

 Dissemination and teaching

 100%

- 1 The project will increase the proportion of plant-based foods in public and private institutional kitchens and food services



## Better grains in organic plant-based kitchens and sourdough bakeries

Bedre korn i det økologiske plantebaserede køkken og surdejsbagerier (KORNPLAN)

The project aims to increase protein content, grain taste and the quality of organic bread and cereal products. The project will do this by spreading awareness of a wide range of ancient grain varieties and organic, refined cereals that provide the desired qualities. The project particularly wants to raise awareness among the leading sourdough bakeries that act as opinion makers in the world of bread, and among kitchen professionals in private canteen chains with in-house baking.

 **Landsorten**

 DKK 2,111,680

 Mariager

 Dissemination and teaching

 100%

- 1 The project will increase the proportion of plant-based foods in public and private institutional kitchens and food services



## Plant Powered Sport & Fitness

The project aims to normalise plant-based meals within the world of sports, where the consumption of animal products is typically very high. The project will therefore increase plant-based meals and knowledge about plant-based nutrition at sports halls, sports federations, competitions and fitness centres. The project will involve management at the respective locations in order to disseminate knowledge and inspiration to coaches, educators and a broad segment of athletes.

 **Dansk Vegetarisk Forening**

 DKK 2,143,286

 Copenhagen

 Marketing/sales

 50%

- 2 The project will increase the household consumption of plant-based foods among Danes






## Green Fork Network - Green FN

The project aims to increase the amount of plant-based meals in public kitchens. The project will do this by developing a digital learning platform for food professionals in Aarhus Municipality. In collaboration with Aarhus Municipality, the project will then work towards making the platform available nationwide. The project will also increase the sense of community among the kitchens and give them the opportunity to share experiences.

 **Mikuna ApS**, Aarhus Kommune

 DKK 2,210,760

 Aarhus and Randers

 Dissemination and teaching

 50%

- 1 The project will increase the proportion of plant-based foods in public and private institutional kitchens and food services



## Optimised shelf life and food safety of plant based food - PlantePredict

Optimeret holdbarhed og fødevarerikkerhed af Plantebaserede fødevarer - PlantePredict

The project will identify organic solutions to help extend the shelf life of plant-based products such as fresh plant mince and heat-treated products. The organic solutions - which primarily revolve around additives and ingredients in processed, plant-based products - will be a combination of natural antimicrobial compounds from plants, plant fermentates or antimicrobial microorganisms that should enhance taste and shelf life.

 **Teknologisk Institut**, PerfectSeason, Hanegal, Dagrofa, Bagger-Sørensen Equity

 DKK 2,252,360

 Tåstrup

 Processing

 50%

- 1 The project will increase the proportion of plant-based foods in public and private institutional kitchens and food services



## Green gastronomy with volume - focus on HoReCa

Grøn gastronomi med volumen - fokus på HoReCa

The project will promote the use of unprocessed, organic plant-based ingredients with no or little processing by the HoReCa segment (hotels, restaurants and cafés). The goal is to increase the acceptance, interest and sales of locally produced plant-based ingredients on HoReCa menus by equipping chefs to master green cuisine, create inspiring menus and better showcase plant-based cooking as an exciting new area of gastronomy.

 **Landbrug & Fødevarer**

 DKK 2,522,500

 Copenhagen and Aarhus

 Marketing/sales

 100%

- 1 The project will increase the proportion of plant-based foods in public and private institutional kitchens and food services




## Large-scale export of organic plant food to Asia through participation in Foodex Japan 2025-2027

Storskala eksport af økologiske plantefødevarer til Asien gennem deltagelse i Foodex Japan 2025-2027

The project aims to assemble a group of Danish companies that produce Danish processed, organic, plant-based foods to share a booth at the leading trade fair for foodstuffs in Asia - Foodex in Japan. Through symposia, demonstrations and tastings, the project will inspire Asian buyers and customers to use the products, while simultaneously passing on knowledge to Asian customers that inspires and increases demand for processed, plant-based products from Denmark.

- 3 The project will increase the demand for Danish plant-based foods in export markets

 **MAA.C ApS**, Nicolai Bergmann ApS, Efiko, The Organic Crave Company, Organic Plant Protein, Reduced, Raw Culture, Uhhmami, Rømer Vegan, Raa Hygge, Contempehrary, Biosynergy, Chocolate and Love, Svane, Bio Aus Dänemark, Dansk Industri

 DKK 2,776,882

 Aarhus

 Marketing/sales

 100%



## Food on the go 2.0

Mad på Farten 2.0

The project aims to increase sales of plant-based alternatives to the processed meat currently used in large quantities by the takeaway market. The project specifically targets takeaway establishments (kebab shops, pizzerias, etc.) The project will increase the knowledge among buyers, sellers and other decision-makers about the plant-based market and consumer preferences, e.g., through product displays and tastings "on location".

- 1 The project will increase the proportion of plant-based foods in public and private institutional kitchens and food services

 **Dansk Vegetarisk Forening**, Plantebranchen

 DKK 2,874,724

 Copenhagen

 Marketing/sales

 50%



## Interactive legume workshops for 22,000 pupils

Interaktive bælgfrugts-workshops for 22.000

The project aims to educate, inspire, motivate and 22,000 school students to increase their knowledge and desire to eat plant-based foods. Specifically, the project will achieve this by conducting 1,000 interactive workshops for school classes across the country. As part of the project, 8,000 students will try their hand at preparing a legume-based dish. The project expects to increase the demand for plant-based food in both the short and long term.

- 2 The project will increase the household consumption of plant-based foods among Danes

 **Dansk Vegetarisk Forening**

 DKK 2,946,275

 Copenhagen

 Dissemination and teaching

 50%




## Vegetable magic - A creative programme at daycare centres to broaden children's taste preferences for vegetables and move food culture at the centres in a greener direction

Grøntsagsmagi. Kreative forløb i daginstitutioner, der fremmer børns smagspræferencer for grøntsager og udvider institutionens madkultur i en grønnere retning

The project aims to introduce children in daycare centres to creative, vegetable-based activities. The goal of the activities is to broaden the taste preferences of children and move the food culture at the centres in a more vegetable-centric direction. This will be achieved by developing and testing creative, pedagogical activities centred around vegetables and by incorporating the results into the education programmes of future preschool teachers.

- 1 The project will increase the proportion of plant-based foods in public and private institutional kitchens and food services

 **Professionshøjskolen Absalon**, Godis Grønt APS, Nørrebros Børnehave, Børnehuset Marievang, Dagtilbud Ragnskoven

 DKK 3,472,511

 Slagelse

 Dissemination and teaching

 50%



## The plant pledge - more organic greens in public and private institutional kitchens

Planteløftet - flere økologiske planter i offentlige og private storkøkkener

The aim of the project is to increase the consumption of fresh, organic seasonal vegetables in both public and private institutional kitchens. The project will do this through an initiative aimed at staff in private and public kitchens who want to increase the proportion of plant-based foods in their cooking and expand their skills, experience, ideas and network. The project will also include an image campaign highlighting the frontrunners to inspire people to include more seasonal vegetables in their meals.

- 1 The project will increase the proportion of plant-based foods in public and private institutional kitchens and food services

 **Food Organisation of Denmark**, Hotel og restaurantskolen, Kost og Ernæringsforbundet

 DKK 5,998,743

 Copenhagen

 Dissemination and teaching

 100%



## Danish plant-based, organic ingredients for the food service industry in Germany, Austria and Switzerland (D&D)

Danske plantebaserede økologiske råvarer til foodservicesektoren i Tyskland, Østrig og Schweiz (D&D)

The project will contribute to increasing the demand for Danish organic plant foods in professional kitchens in kitchens in Germany, Austria and Switzerland. Through knowledge sharing, education and collaboration across the value chain and into the kitchens, the project will be based on the Danish model for organic food, contribute in the short term to identifying the benefits of introducing a more plant-based diet in public and private kitchens.

- 3 The project will increase the demand for Danish plant-based foods in export markets

 **Økologisk Landsforening**, Bio Aus Dänemark

 DKK 7,340,588

 Aarhus

 Marketing/sales

 100%



### The effect of blueberry and oat intake on lipids, inflammation and exercise capacity in patients with type 2 diabetes or acute myocardial infarction - BIODiaMI

Effekten af blåbær- og havreindtag på lipidprofil, inflammation og exercisekapacitet hos patienter med type 2 diabetes eller akut myokardieinfarkt - BIODiaMI

The project will examine the health-related benefits of increased consumption of blueberries and oats in patients with type 2 diabetes (T2D). T2D can cause serious complications, but studies suggest that bioactive compounds in blueberries and oats may have certain health-promoting effects. Both plants are climate-friendly and available locally in Denmark. This means the crops can potentially contribute towards a sustainable solution to rising healthcare costs.

 Aarhus Universitet

 DKK 7,662,320

 Aarhus

 Dissemination and teaching

 50%

**2** The project will increase the demand for Danish plant-based foods in export markets



### PLATE - The Effect of Plant-Based Diet on Disease Activity in Patients with Rheumatoid Arthritis

The aim of the project is to investigate how the effect of a 16-week period of plant-based diet affects disease disease activity in patients with RA. In doing so, the project will investigate whether a relatively vulnerable group can integrate a plant-based diet and health benefits without compromising the body's nutritional and health balance is compromised. The project's knowledge can form the basis for future recommendations for patients with rheumatoid arthritis.

 Bispebjerg og Frederiksberg Universitetshospital, Rigshospitalet, Glostrup Hospital

 DKK 11,843,648

 Frederiksberg and Glostrup

 Marketing/sales

 0%

**2** The project will increase the household consumption of plant-based foods among Danes



### Increasing umami with legumes (UMAMI-BÆLG)

Mere umami med bælgfrugter (UMAMI-BÆLG)

The projects aims to increase the availability of plant-based food ingredients with optimised flavour. Umamamia has already discovered a method of releasing umami from Ingrid peas (a Northern European pea variant), but the company wants to further develop the method to include other legumes. The project is based on the legume initiative developed by Meyers and Danske Bælgfrugtavlere (Danish legume farmers), which is centred on rediscovering the cultivation of ancient Danish varieties.

 Umamamia ApS

 DKK 448,695

 Copenhagen

 Processing

 100%

**4** The project will increase the quantity and quality of the plant-based products that appear on the market



### It's time for tempeh in retail

Nu' det tid til Tempeh i Detail (NuTID)

The project aims to increase the availability and use of Nordic tempeh among private consumers via targeted products and communication. The project will result in the introduction of at least three, organic tempeh products onto the Danish retail market. The products will be developed and presented in a way that helps them gain broad appeal. By using design thinking in product development and communication, the project will tempt consumers to make the greener choice.

 CONTEMPEHRARY ApS

 DKK 582,750

 Odsherred

 Processing

 100%

 4 The project will increase the quantity and quality of the plant-based products that appear on the market



### Plant fermentates to improve the shelf life and food safety of salads and stews - PlanteFerm

Plantefermentater for bedre holdbarhed og fødevarerikkerhedvaf salater og gryderetter - PlanteFerm

The objective of the project is to increase the use of fermented side streams from the production of mushrooms and vegetables that contain antimicrobial components in order to improve the shelf life and food safety of organic and conventional products. The project activities will conclude with a report documenting the extended shelf life of ready-to-eat salads and stews through the use of plant fermentates.

 **Teknologisk Institut**, Tvedemose Ingredients

 DKK 1,372,942

 Tåstrup

 Processing

 50%

 4 The project will increase the quantity and quality of the plant-based products that appear on the market



### The taste of Danish, organic legumes

Smagen af danske, økologiske bælgfrugter

The aim of the project is to boost the entire value chain - from cultivation to service - on a fact-based foundation, so kitchen professionals can increase their knowledge and use of Danish tasty, organic legumes. The project includes cultivating organic legumes, which will then be made available to professionals for testing and evaluation. The project will provide farmers and professionals with improved knowledge of and incentive to produce ingredients and plant-rich meals.

 **Innovationscenter for Økologisk Landbrug P/S**, Økologisk Landsforening

 DKK 1,437,314

 Aarhus

 Crops

 100%





 5 Increasing the volume of Danish plant-based food production both on land and offshore



## Green proteins for farmers of the future

Grønne proteiner til fremtidens landmænd

The project is aimed at future farmers and will seek to increase their interest in and ability to produce protein crops for human consumption. By doing so, the project will contribute towards increasing the amount and quality of Danish protein crops, thereby increasing the availability of plant-based foods in the long term. The project will do this by improving teaching at agricultural colleges and by increasing the proportion of protein crops used in cafeterias.






-  **Danske Landbrugsskoler**, EUC Nordvest, Tænketanken Frej
-  DKK 1,836,799
-  Copenhagen
-  Dissemination and teaching
-  50%

-  4 The project will increase the quantity and quality of the plant-based products that appear on the market



## Rapeseeds: a local source for a new generation of food products

The objective of the project is to demonstrate that rapeseed protein can be used to develop high-quality, plant-based foods. The project will attempt to expand the applications of rapeseed and disseminate that knowledge to food ingredient producers. The products addressed by the activities of the project can include plant-based beverages, cheeses or alternatives to other products based on animal protein.

-  **Aarhus Univeristet**
-  2,322.874 kr.
-  Aarhus
-  Processing
-  0%






-  4 The project will increase the quantity and quality of the plant-based products that appear on the market



## Lupins - the new kid in class

Lupiner - de nye bælgfrugter i klassen

The project aims to introduce lupins to the palette of legumes used in Danish kitchens and as an ingredient in food production. Lupine is a healthy food, but it also contains problematic chemical compounds such as alkaloids and allergens. The project will therefore identify the benefits and disadvantages of lupins, so they can be safely incorporated into Danish diets. Lupins can also contribute to increasing the diversity in the cultivation of Danish organic legumes.

-  **Innovationscenter for økologisk landbrug P/S**, Nordic Seed A/S, København Universitet, Good Food to Go
-  DKK 4,913,904
-  Aarhus
-  Crops
-  100%

-  4 The project will increase the volume of Danish plant-based food production both on land and offshore



### Craveable Fungi Futures

The aim of the project is to develop a new range of plant-based meats by gaining a deeper understanding of the properties of Danish ingredients and the fermentation process. The project will create a data-base of local produce to build a platform of fungal fermentates. The project will also develop a prototype with the taste, appearance and texture of chicken. The project's efforts will help overcome consumer reservations about choosing plant-based alternatives.

-  **MATR Foods**, Danmarks Tekniske Universitet, Københavns Universitet
-  DKK 6,032,521
-  Copenhagen
-  Processing
-  50%




-  4 The project will increase the quantity and quality of the plant-based products that appear on the market



### Development process for producers of plant-based foods - planteVÆKST

Udviklingsforløb for producenter af plantebaserede fødevarer - planteVÆKST

The project aims to help small and medium-sized producers of plant-based products through the entire development process to help them reach the goal of full-scale production. The project will provide participating SMEs with a tailored development process centred on the areas in which each company needs support - for example, developing production, optimising taste, packaging or testing product marketability and consumer acceptance.






-  **Teknologisk Institut**
-  DKK 8,580,111
-  Tåstrup
-  Processing
-  50%

-  4 The project will increase the quantity and quality of the plant-based products that appear on the market



### Collectively **TRANSITIONING** the agriculture and food system (COTRANSITION)

The aim of the project is to support the Regions in their role as local leaders in the transition of the agriculture and food sector. In order to head up the collaboration needed across the value chain and to set a sufficiently ambitious direction, local authorities will need tools to concretise an overall vision for a more plant-based agricultural sector.

-  **Københavns Universitet**
-  DKK 10,177,567
-  Frederiksberg
-  Dissemination and teaching
-  50%

-  5 Increasing the volume of Danish plant-based food production both on land and offshore



## PlanteHub 1.0 - Smarter together

PlanteHub 1.0 - sammen er vi klogere

The project aims to strengthen the collaboration and synergy between stakeholders in Denmark who are working on boosting the knowledge base to increase the supply and demand of plant-based foods. The project will use networking, interaction and insight analyses to ensure that the skills and qualifications of industry professionals are continuously upgraded, while also ensuring greater synergy across the projects and initiatives of the various stakeholders.

 Strengthening the entire value chain

 **Dansk Vegetarisk Forening**, Økologisk Landsforening, Landbrug og Fødevarer, Plantebranchen

 DKK 1,444,901

 Copenhagen

 Dissemination and teaching

 50%



## Lupin and soybean - pioneering new plant-based foods in Denmark [Lupin&SoyFoods]

The aim of the project is to establish Danish cultivation of lupin and soya beans with good nutritional properties and low climate and environmental footprint, for human consumption. The project works to strengthen the entire value chain from cultivation, quality determination, processing and sale of lupin and soya beans as food. This will be achieved by optimising cultivation, investigating processing properties and determining climate and environmental impact.

 Strengthening the entire value chain

 **Aarhus Universitet**, SEGES Innovation P/S, Business Academy Aarhus, Aarhus Universitet, DSV Frø Danmark A/S, Rhizo-mic GmbH, Lê Trang ApS, Linser for Livet ApS, FoodTure ApS (Tæmpeh)

 DKK 13,916,461

 Viborg

 Crops

 50%







## **The Plant-Based Food Grant**

List of Commitments 2024

The Plant-Based Food Grant  
The Danish Agricultural and Fisheries Agency  
Nyropsgade 30  
DK-1780 Copenhagen V

[plantefonden@lbst.dk](mailto:plantefonden@lbst.dk)

[www.plantefonden.dk](http://www.plantefonden.dk)