

Stop food waste with Danish ingredients

With one third of all food lost or wasted and nearly 800 million people across the globe going to bed hungry every night, food loss and waste is a big global challenge. Furthermore, global food prices are currently increasing as a result of the uncertainty of global food supplies, which only emphasises the importance of reducing food waste and prolonging shelf life.

A key area in the fight against food loss and waste is increased focus on using more advanced ingredients. Denmark has earned a reputation as one of the absolute leaders for innovative and sustainable ingredients solutions.

One example is the Danish ingredient company [Novozymes](#), who has developed a range of natural fresh-keeping enzymes which extends bread freshness in the most natural way possible, even under poor storage conditions. The bread market in Thailand is especially challenged by high humidity and solutions like Novozymes helps to reduce the food waste in the Thai bread industry.

Historic Thai-Danish dairy cooperation

Also within the Dairy sector, Denmark has been a frontrunner in innovation and Denmark's know-how on dairy production has been benefiting farmers all over the world for decades.

In Thailand, one of the most significant examples is the Thai dairy industry is the Thai-Denmark Dairy Farm project, established in 1962.

The Thai-Denmark Dairy Farm. One of the most significant examples of Thai-Danish collaboration within the Thai dairy industry. Just as today, resource efficiency was top of mind in the Thai Dairy sector and the shared project laid the foundation for the commercial Thai milk production.

Today the strong Thai-Danish collaboration still exists within the dairy sector. Denmark, and Danish companies, continue to develop new innovative solutions to face the challenges of tomorrow; How to increase production efficiency so we can produce more with less while doing so in a sustainable way?

Danish innovation in the yoghurt segment reduces food waste and enables producers to produce more for less

Characterised by high turnover, fragile supply chains and relatively short shelf lives, the dairy products in developed markets are a significant contributor to global food waste and losses. Up to 17% of all yoghurt is wasted every year in the EU, which equals a total of 1.5 million tons of yoghurt.

The yoghurt market in Thailand is significant and the revenue in the industry is expected to be around 712 million USD in 2022. The yoghurt consumption is increasing and as for the rest of the world, the industry faces the challenges in food waste. In 2022, the production is expected to be 454.9 million kg. with more than 20% of the output going to waste.

In the global yoghurt segment, Danish companies are leading the way with innovative solutions to cope with the food waste challenges and bringing Danish solutions to the Thai market can benefit both countries.

In Denmark, ingredient companies have long worked with natural protective ingredients to extend the shelf life of fresh fermented dairy products.

As an example, Danish bioscience company [Chr. Hansen](#) has developed a range of lactic acid bacteria cultures that reduce the

risk of yeast and mould spoilage and thus extends shelf life. Adding these ingredients to yoghurt production can help yoghurt stay naturally fresh longer and reduce yoghurt waste.

Such solutions underline that with ambition and innovation, it is possible to produce more for less and reduce global food waste and food loss if using the right ingredients.

The dairy cooperation continues into the future

The close historic Thai-Danish relationship within the dairy sector continues to this day. On 24 January 2022, Denmark and Thailand signed a new Memorandum of Understanding in the dairy sector with both countries committing to continued collaboration within the dairy sector.

Would you like to know more about Danish solutions to fight food waste?

The Trade Council at the Royal Danish Embassy in Bangkok works to connect Danish and Thai companies and supports collaboration and solutions to reduce food waste.

Contact the Trade Council today if you would like to know more about Danish ingredients solutions and be part of the shared Thai-Danish future within the ingredients sector.

Contact Lene Mølsted Jensen, Minister Counsellor - Food, agriculture and fisheries, at the Trade Council at the Danish Embassy in Bangkok.

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Learn more

Explore a wide range of case studies on Danish ingredients solutions that help reduce food waste [here](#), or read more about Danish initiatives on Food Nation Denmark's [website](#).