

Danish Bacterial Culture to Reduce Food Waste



The culture of the Danish ingredient company, Chr. Hansen, expands the life of products and causes food waste to decrease.

Around the world, food waste is a challenge. Food waste is not beneficial to the environment nor to the consumer, as it drains the world's resources and amounts for a large part of any family's budget. The United Nations estimates that one third of all food production is wasted.

The Danish bio-science company, Chr. Hansen, has introduced a natural product that can make dairy products stay fresh longer and thereby reduce food waste. Today, 17% of all yoghurt is tossed to the bin, mostly due to the products' relatively short shelf life. Chr. Hansen's product, FreshQ, is an all-natural way to reduce the risk of spoilage from yeast and mould contamination, and can make yoghurt last minimum 7 days longer. If applied to all yoghurt in Europe, it could reduce the amount of wasted yoghurt with 30%.

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A Danish Solution Helping to solve Large Food Waste Challenges

Chr. Hansen's effort to reduce food waste is a part of broader plan from the company to take part in making an effort to fulfil several of the UN's sustainability goals. Chr. Hansen puts much effort into creating natural based solutions that will help bring the food waste down on a large number of products, not only dairy products. Chr. Hansen provides products that enlarge the harvest without the usage of pesticides. This is yet another example of how companies in the Danish food cluster bring new ideas to life that can solve the problems of tomorrow's food industry.