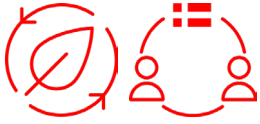


# Local Collaboration Increases Product Quality and Enhances a Circular Economy



*On the small island of Møn in southern Denmark, a new line of biscuits is now in production. The biscuit is a result of a collaboration between the biscuit manufacturer, Bisca, and their close-door neighbour – Møn Brewery. The biscuit stands as an example of how local collaboration can increase product quality and enhance a circular economy to the benefit of future generations.*

Every year, Møn Brewery produces 66,000 UK gallons of beer. Many of the residual products are reused and previously, many of the by-products were sent to local farmers who could use it as a feed for their cows. To Møn Brewery, the spent grain is a waste product that cannot be used anymore, but as a part of the newest collaboration, the biscuit producer, Bisca, uses the spent grain in a new line of biscuits called “Møn Biscuits”.

The biscuit stands as an example of how local collaboration can increase product quality and enhance a circular economy

## **A Symbol of Danish collaboration and circular Economy**

The new line of biscuits serves as an example of the Danish business culture of collaboration. As the spent grain did not have value for Møn Brewery, it has been a key ingredient in a whole new line of biscuits that soon will be exported outside Denmark's borders.

Local collaboration will be a key in a more sustainable food production that includes circular economy. With the Danish food cluster embracing a circular food production, Denmark is a front runner in solving the goals, the UN has set to encourage a more sustainable world.