

Wonderful legumes

How Danish national funding is supporting
value-chain cooperation - boosting
production and consumption of legumes

SEGES Innovation

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SEGES
INNOVATION



My background

- Educated as a biologist at Aarhus University.
- 10 years at a **tropical zoo** and conservation center in DK.
- 17 years at **Coop Denmark retailer** working with Food, Health and Sustainability and public private partnerships.
 - GoCook engaged 80% of all schools in DK in healthy and climate friendly cooking skills (150.000 pupils per year).
 - Healthy & climate friendly food pyramid known by 80% of the danes.
- Now: SEGES Innovation with plantbased foods fx “PlantsGoGlobal”

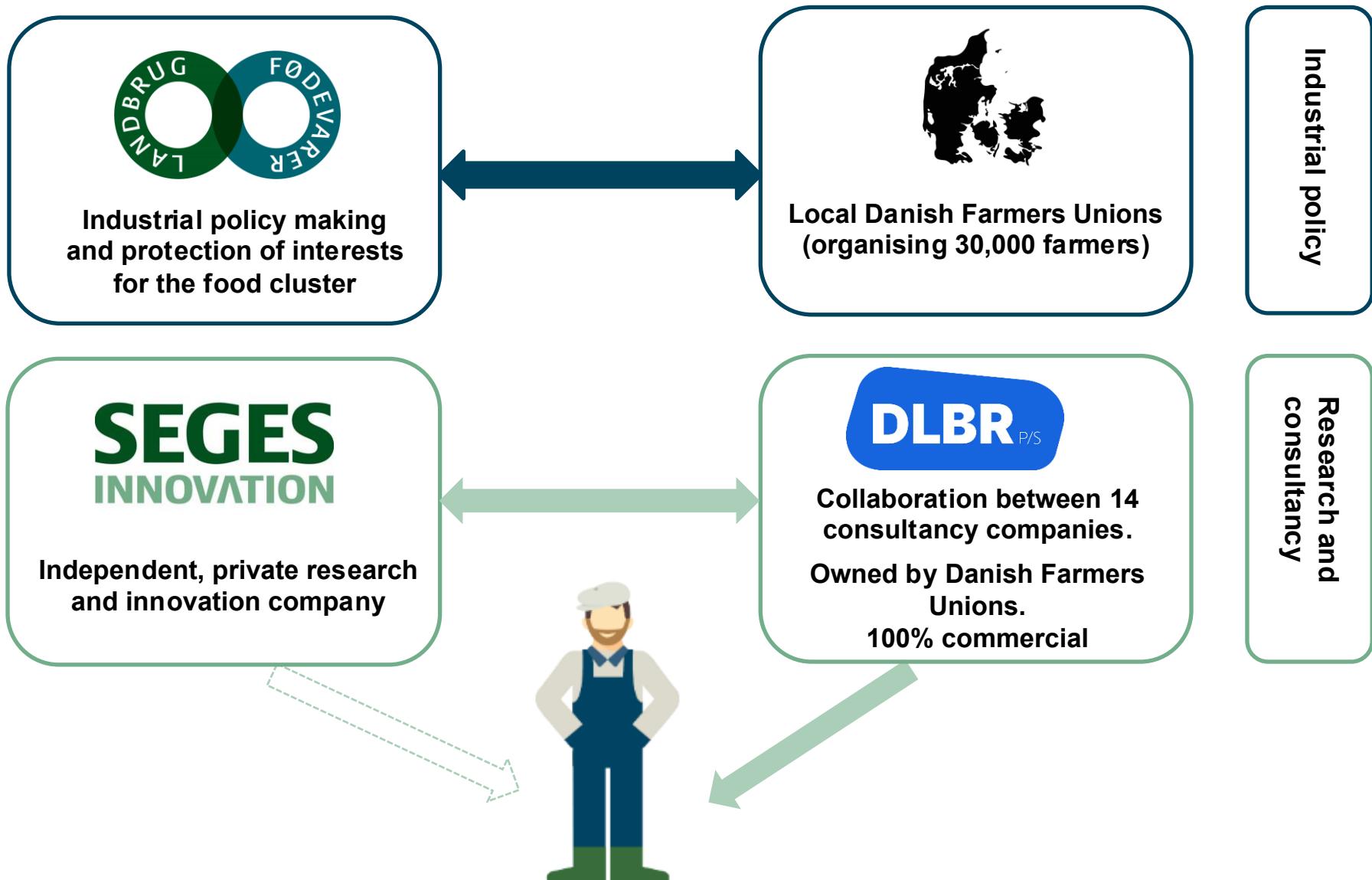


1 dot = 1 school participating in GoCook programme



GoCook
teaching
materials and
videos about
growing
lentils in
France.

"The Danish farmer model" – Lobbyism, innovation and advisory



TIME LINE SEGES Innovation



1971

The intensifying specialisation of agriculture increases the need for common expert knowledge, and unions of farmers and smallholders join forces to form the **Det Faglige Landscenter (National Centre of Agriculture)**.

1987

The newly built **Landbrugets Rådgivningscenter (Agricultural Advisory Centre)** (now Agro Food Park) is put into use.



2003

Landbrugets Rådgivningscenter changes its name to **Dansk Landbrugsrådgivning, Landscentret (Danish Agricultural Advisory Centre, National Centre)**. The name signals the advent of a new partnership encompassing the vast majority of Danish advisory centres and Landbrugets Rådgivningscenter.

2010

Landscentret changes its name to **Videncentret for Landbrug (Agricultural Research Centre)**, one of the initiators of the establishment of Agro Food Park for Danish agri-food companies.



2015

Videncentret for Landbrug merges with Videncenter for Svineproduktion (Pig Research Centre) and changes its name to **SEGES**, meaning 'field of grain or crops' in Latin.



2022

SEGES Innovation P/S is founded after its activities are transferred from the Danish Agriculture & Food Council group to emphasise that the company's research, innovation and communications are conducted independently of special interests, including business policy interests.



Some examples of SEGES current focus



Danish Action Plan → Plant-Based Food Grant



The Danish Action Plan for Plant-Based Foods from 2023 laid the foundation for establishing **the Plant-Based Food Grant**, supporting the national transition toward more sustainable food systems.

The fund is expected to distribute more than DKK 1 billion by 2030 (€134,000).

The vision of the Plant-Based Food Grant is for plant-based foods to play a meaningful role in benefiting the development of the food industry and the health of people and the planet.

STRATEGIC AREAS



STIMULATING DEMAND



STIMULATING SUPPLY



BUILDING SECTORAL BRIDGES



PLANT-BASED
FOOD GRANT



FORUM
SYMPOSIUM
PLANT-BASED FOOD

The danish dietary guidelines

- Recommend **eating 100 g of legumes per day** (cooked) as part of a plant-rich, varied diet (in addition to the 600 g of vegetables and fruits)
- Recommend **limiting meat intake to about 350 g per week**
- **Challenge:**
Danish food culture and gastronomy do not include legumes, and Danes consume **only about 2,5 grams per day**.



Production of legume crops in DK is low

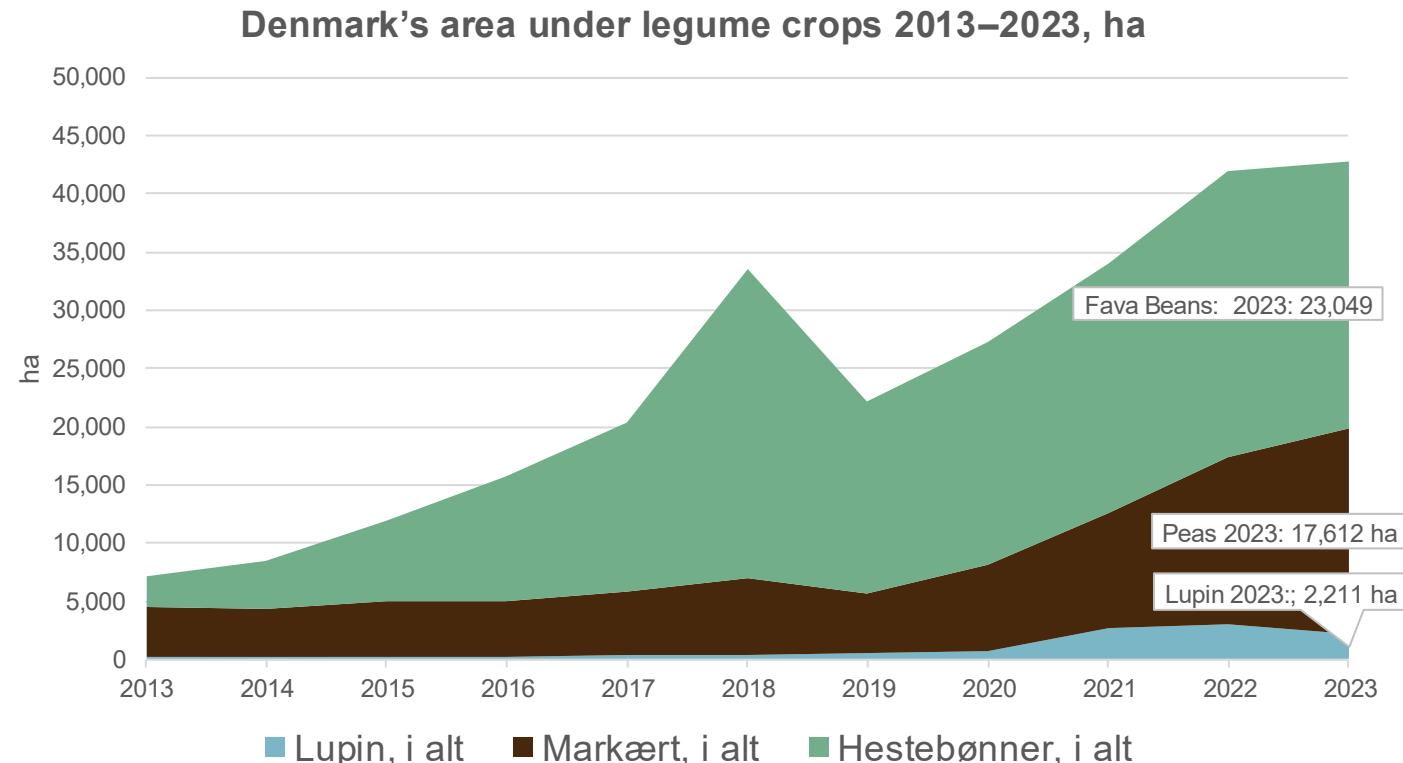
The share of legumes has increased over the past 10 years – but still 1 % of arable land.

Faba beans, field peas, and lupin are particularly on the rise – but still mainly for feed.

There is potential in lentils, chickpeas and soy, as well as hemp, quinoa and buckwheat.

Proteincrops in Denmark

Ha i alt:	2012	2017	2022	2023
Markært	4.362	5.400	14.434	17.612
Hestebønner	1.968	14.612	24.512	23.049
Lupins	384	378	2.980	2.211
Chickpeas				34
Lentils				101
Hemp	106	508	926	524
Quinoa	0	63	60	27
Buckwead	0	43	58	110



Example of building sectoral bridges – the Danish Bean Boost project

The project aims to **promote sustainable production and use of Danish lentils (and other legumes) in public kitchens** and for consumers.

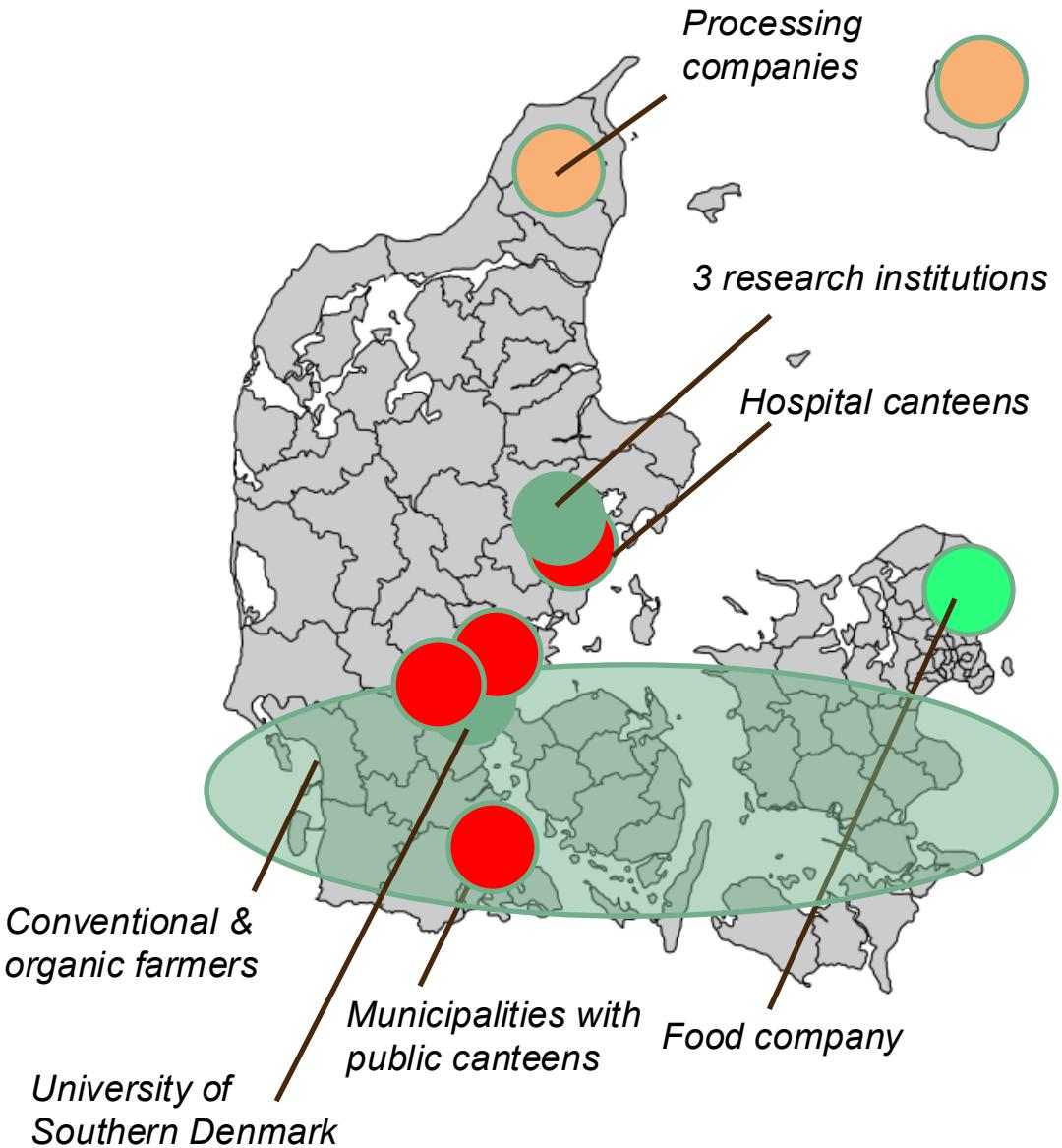
EU is a net importer, and in DK we grow lentils at a very small scale.

It is a broad collaboration with **11 partners** representing the whole value chain.

The 3 municipalities have 18 public kitchens in the project.

The project runs until 2029 and concludes with a major youth-oriented sports festival served lentils and legumes.

The project has received 13.8 million DKK (1.85 million EUR) from the Danish Plant-based Foods Foundation.

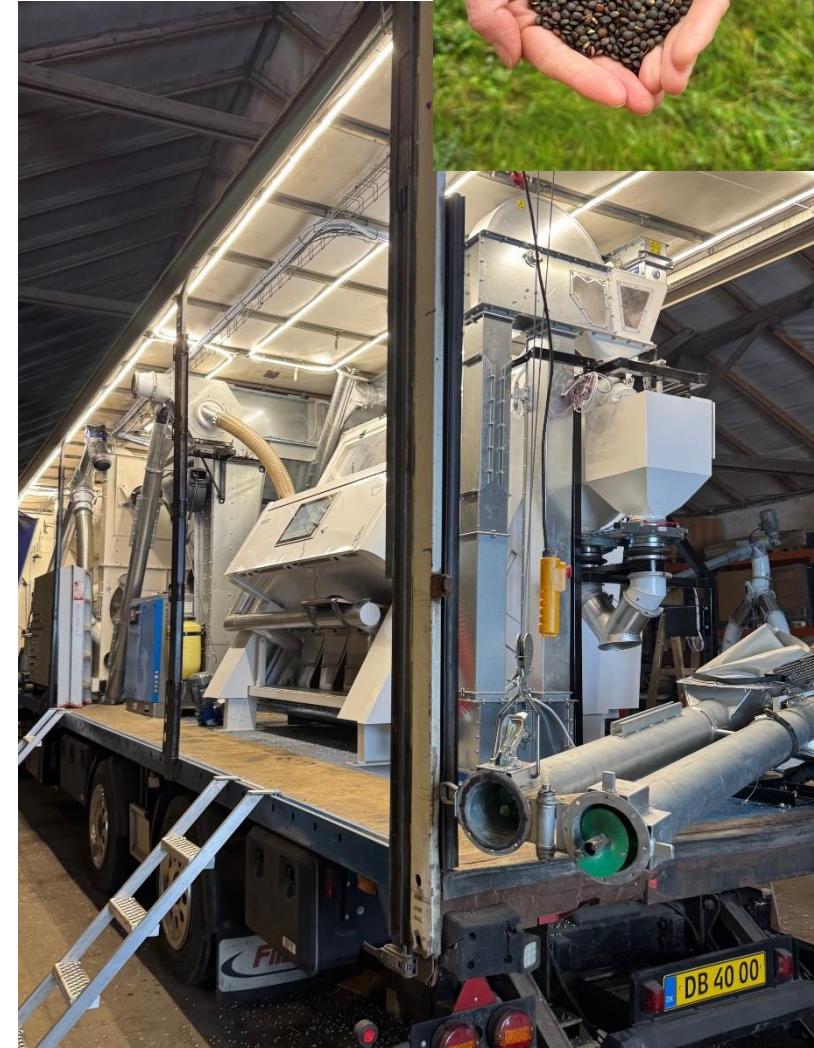


One major solution: Danish lentils - gives major challenges

Farming:

Strengthening agronomic knowledge, post-harvest practices and risk management for lentil production.

*New truck
able to
process
lentils at the
farm*



Processing:

Optimizing mobile cleaning and processing capacity.

Food Company:

Developing and validating a market-ready meal concept using lentils and other Danish Legumes.

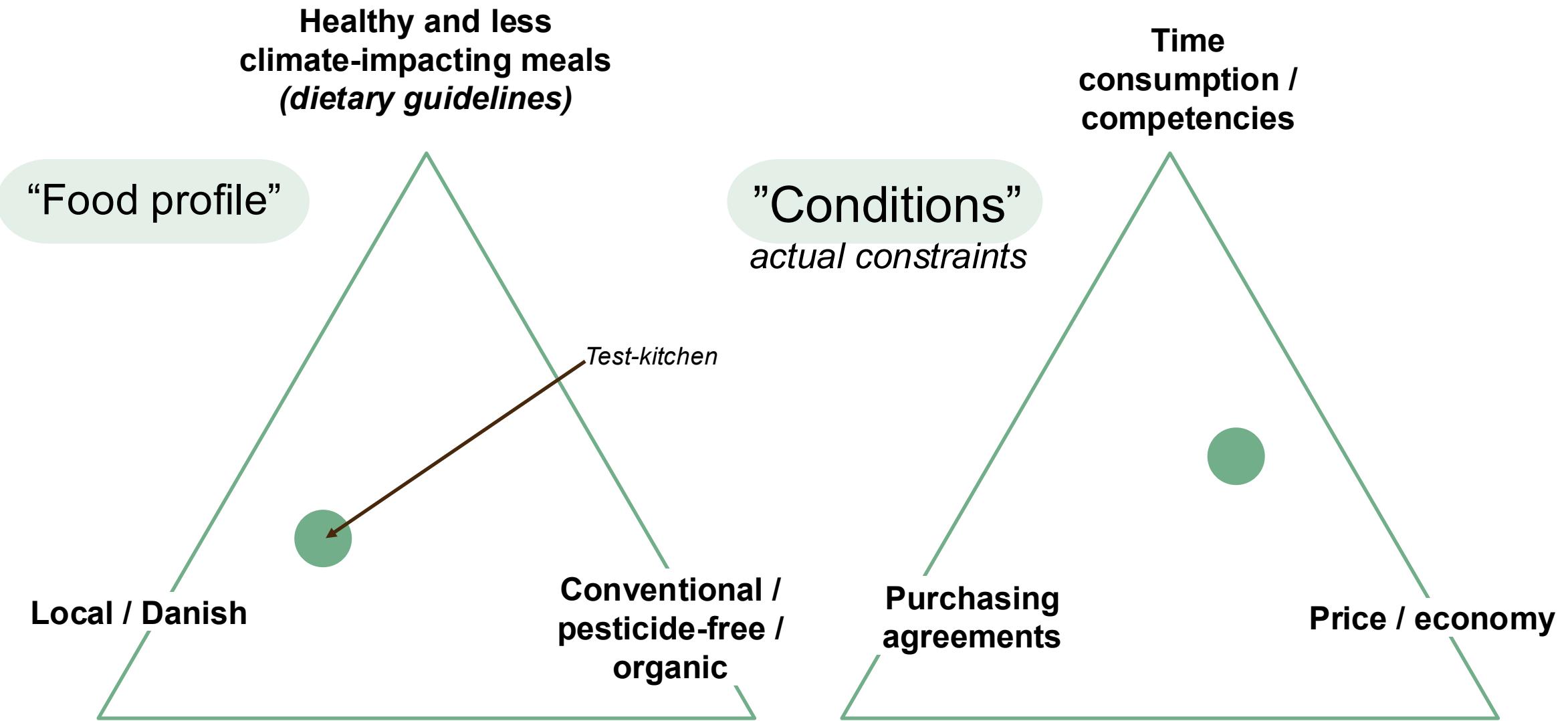
Municipalities & hospital:

Building knowledge of using Danish legumes with ready-to-use-concepts. The **public kitchens prefer lentils** if they use Danish Legumes.

Consumer:

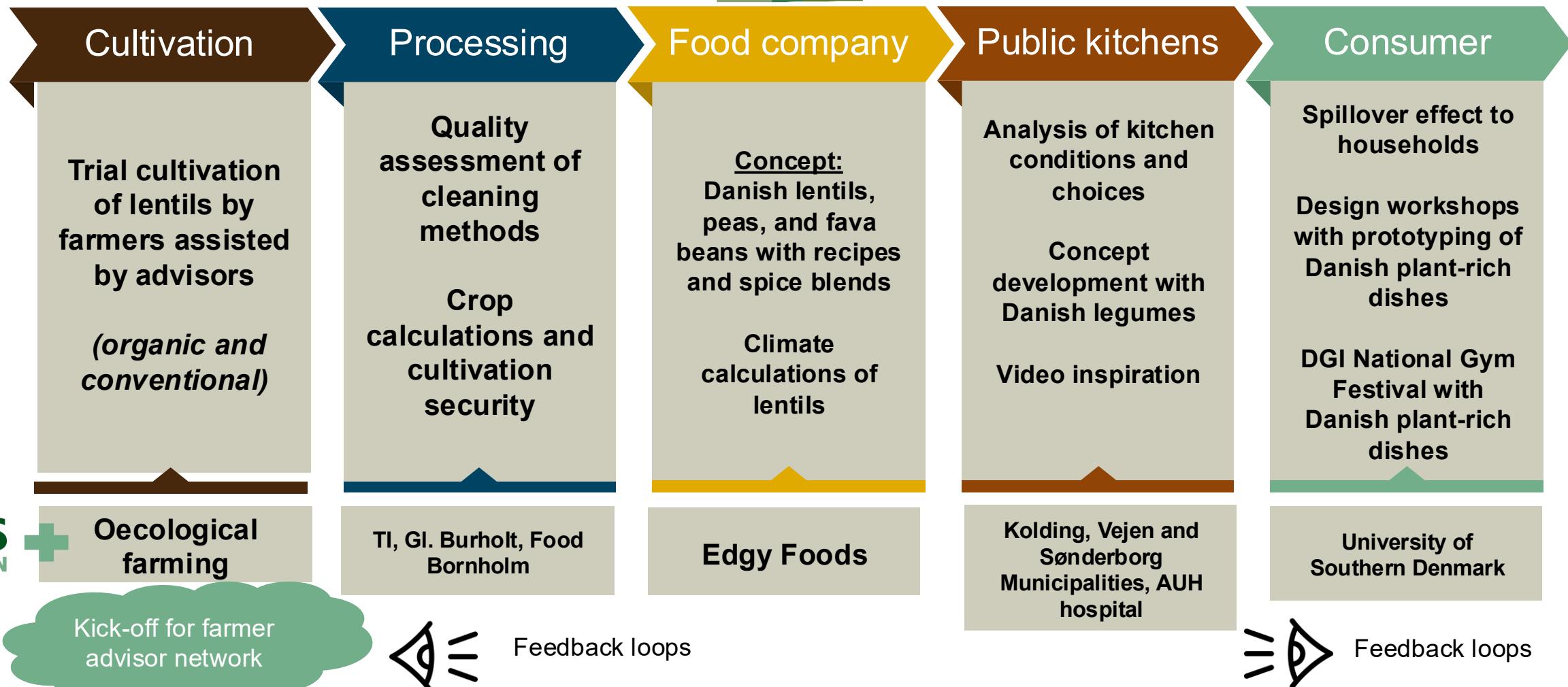
Identifying consumer and family-level barriers.

Analysis of factors in public meals with Danish legumes – what is and what should the food profile be?



'Dansk BælgBoost' Value Chain

4 years



The plant-based transition requires cooperation



THANKS
for your attention