

A photograph of two men walking outdoors. The man on the left is older, with grey hair and a beard, wearing glasses, a dark suit jacket, a light blue shirt, and dark trousers. The man on the right is younger, with grey hair, wearing glasses and a maroon sweater over a light pink collared shirt. They are walking on a path with yellow and orange autumn foliage in the background and a modern building with large windows in the distance. The word "Press release" is overlaid in large white text across the middle of the image.

Press release

Moving the needle: a new transatlantic biosolutions initiative sets sail with partners from Denmark and North Carolina at the helm

Against the background of the General Assembly of the UN and Climate Week NYC, Alfa Laval backed a memorandum of understand (MOU) signed between Denmark's Technical Institute and North Carolina State University in the USA to join two of the world's strongest innovation ecosystems to develop biosolutions for food.

Copenhagen, Denmark, 14/10/2025

Building on this international commitment to innovation, the collaboration quickly moved from agreement to action. Just two weeks later on October 8, 2025, the partners were already taking steps to act on the agreement when Alfa Laval hosted a visit by members of the North Carolina biosolutions innovation ecosystem to Alfa Laval's site just outside Copenhagen in Denmark. The delegation of more than 20 visitors were a mix of academia and state decision-makers, who came to Denmark for a week, meeting like-minded organizations and Government representatives.

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The agreement marks a significant milestone in connecting two of the world's most dynamic biosolutions hubs, Denmark and North Carolina, to unlock the full potential of bioprocessing. The goal is to develop nutritious and healthy functional foods, that can help combat noncommunicable diseases, reduce environmental impact, and address malnutrition by enriching food with nutrients, flavour, and appeal.

The collaboration comes on the back of Alfa Laval announcing the creation of a new Food Application & Innovation Centre in Copenhagen. This will support food producers in developing new kinds of food and scale them to industrial production for a growing global population while minimizing environmental impact.

"Bioprocessing builds on the use of fermentation, which has been used to make food for thousands of years," says Johan Agrell, Strategic Business Development Manager for Alfa Laval's Food & Water Division. "Now, with precision fermentation and biomass fermentation, we are taking it to a new level where we can produce protein as a food ingredient with a dramatically reduced climate footprint."

The objective of the initiative is to develop bioprocessing and production methods. Alfa Laval has its global business headquarters for its food and water businesses in Copenhagen, and has had a presence in the USA since 1878. The company is now actively engaging in this initiative alongside other Danish companies and academia to foster collaboration with like-minded businesses, academic institutions, and policymakers.

"The general idea is making a connection between two strong ecosystems. Denmark is a frontrunner in terms of the green transition with a strong connection to agriculture, plant-based food solutions and biotechnology, while North Carolina is a leading biotechnology hub in the States," says Johan Agrell. "Here at Alfa Laval, we are proud to be part of Denmark's drive to find green solutions and we are happy to see that the collaboration is off to a good start."

The Alfa Laval site in Copenhagen is already home to The Alfa Laval Innovation House, which offers facilities and expertise for start-ups to develop new sustainable solutions for the challenges facing companies to feed and power the world while protecting its environment.

"This ethos fits exactly with the collaboration between the DTI and NCSU, and we were delighted to showcase just what we can achieve and what has been achieved already," says Johan. "If we are going to find solutions to the big challenges to enable food security, we need to all work together, and this is another step in the right direction to achieving that."

"The Danish ecosystem is a great example of doing things well in this space, and together with our new partners in North Carolina, I feel confident that we can really move the needle."

In the picture: Johan Agrell, Strategic Business Development Manager, Food & Water Division, Alfa Laval and Rohan A. Shirwaiker, Distinguished Professor in Industrial & Systems Engineering and Co-Director of Bezos Center for Sustainable Protein

This is Alfa Laval

The ability to make the most of what we have is more important than ever. Together with our customers, we're innovating the industries that society depends on and creating lasting positive impact. We're set on helping billions of people to get the energy, food, and clean water they need. And, at the same time, we're decarbonizing the marine fleet that's the backbone of global trade.

We pioneer technologies and solutions that free our customers to unlock the true potential of resources. As our customers' businesses grow stronger, the goal of a truly sustainable world edges closer. The company is committed to optimizing processes, creating responsible growth, and driving progress to support customers in achieving their business goals and sustainability targets. Together, we're pioneering positive impact.

Alfa Laval was founded 140 years ago, has customers in 100 countries, employs more than 22,300 people, and annual sales were SEK 66.9 billion (5.8 BEUR) in 2024. The company is listed on Nasdaq Stockholm.

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