

# The benefits of biosolutions to the EU's Farm to Fork strategy

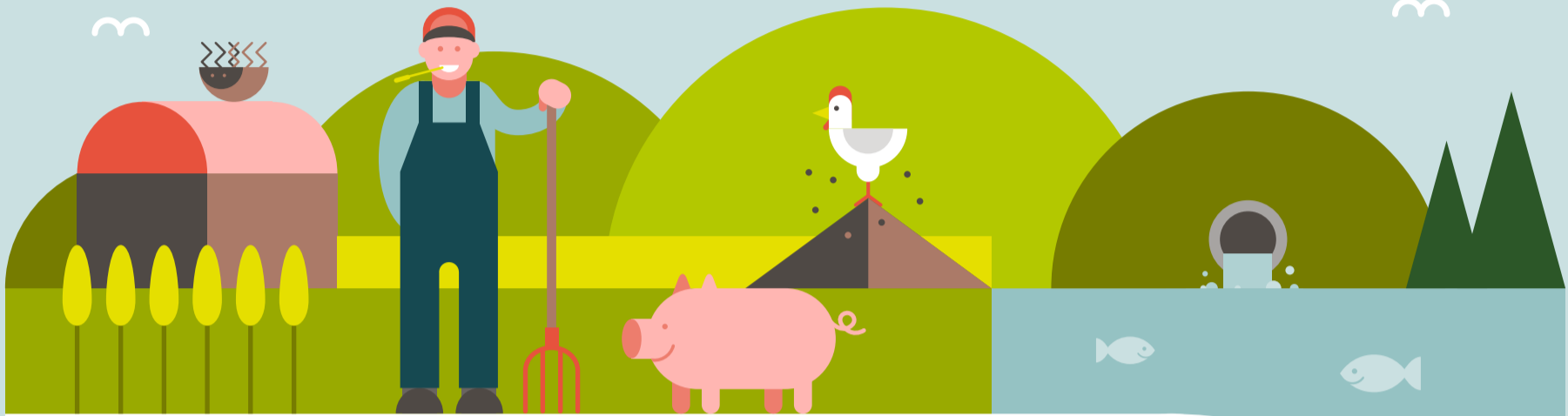
Better resistance to drought in agriculture is good for food security

Biological pest management in plant production can save chemical pesticides

Better yield in agriculture benefits biodiversity on land

Better utilization of feed for livestock lessens greenhouse gasses from manure

Less run-off to lakes and rivers is good for biodiversity in water



## BioSolutions from **FARM**...

Improved yield of raw materials saves agricultural land for improved biodiversity

By saving energy we will have less impact on the climate

Making processes run smoother improves competitiveness

Enabling new products improves food security and health

Better utilization of side streams reduces waste



Bakery



Dairy



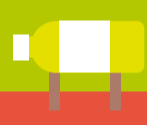
Grain Processor



Plant protein



Winery



Juice factory



Vegetable oil mill



Brewery



Slaughter-house

## ...through **FOOD PRODUCTION**...

Lactose free dairy products

Wine with a better color, flavor and mouthfeel

Broader variety of beer with better taste

Plant-based dairy and meat products with better taste and texture

Cheese with better flavor and texture

Juice with better clarity, color and smoothness

Paté and sausages with less salt

Bread that is healthier and stays fresh for longer



## ...to **FORK** Better and new products for the population and competitiveness of the food industry.

Many of the food products that consumers take for granted today would be more expensive, poorer quality or hardly exist if it were not for the use of enzymatic biosolutions in the food industry.